

The background image shows a sophisticated dining environment. Two hands with red nail polish hold wine glasses, one with red wine and one with white wine. In the foreground, there are three dishes: a strawberry and blueberry cake on the left, a cheese fondue in a wooden bowl in the center, and a steak with green beans and a potato on a white plate in the foreground. A red decorative floral pattern is centered over the text.

SCARLETT

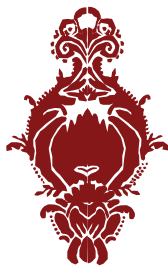
WINE BAR & RESTAURANT

SEPTEMBER
& OCTOBER

A Fromage Fantasy

An elegant and indulgent menu with some of France's finest fromages. From starters to dessert, experience 7 different cheeses - each highlighted in a dish that best brings out their unique notes and textures.

Prices are subject to 10% service charge and 7% government tax.



A Fromage Fantasy September & October

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Bleu De Cire 590

Salad, endive, radicchio, fresh pear, hazelnut

Summer Beaufort 590

Mousse, filo puff pastry, autumn vegetable, herbs

Crottin De Chavignol 620

Cromesquis, purple artichoke salad, rosemary cream

Camembert 720

Au four, apples, calvados flambé

Reblochon 720

Tartiflette, potatoes, bacon, white wine, thyme

Claousou 1,250

Sauce, wagyu picanha, needle green beans, mashed potatoes

To Sweet

Fresh Goat Cheese 390

Chantilly, pavlova, red berries

Wine Pairing Suggestions

WHITE

Domaine Zind Humbrecht, 1,590
Gewurztraminer, Alsace 2020

Domaine Vacheron, Sancerre 2022 1,890

Louis Michel & Fils Chablis 2021, 2,300
France

RED

Chateau Puy Blanquet, 2,500
St. Emilion 2015, France

CHAMPAGNE

Henriot Rosé Champagne NV, France 3,500