

SCARLETT

CAFE & WINE BAR

# Northern Stories Above 45°

\$888+  
PER PERSON

5-Course Wine Pairing Dinner Series  
Thursday 7<sup>th</sup> of March from 7–9 pm

## Wine & Food Pairing Menu

Domaine Sylvain Gaudron, Vouvray Sec

“Les Vaux Louis”, Chenin Blanc, 2019

Leek Mimosa, Boiled Quail egg, Bacon Crisps

Domaine Charles Audoin, “Les Longeroies”

Marsannay, 2014

Goujonettes De Sole, Watercress, Wasabi Creme Fraiche

Domaine Bouchard, “La Vignée Bourgogne”

Chardonnay, 2020

Roasted AUS Aubergine Miso, Romesco, Herb Oil

Domaine Pichon, Saint Joseph, 2018

Braised Milk Fed Leg of Lamb, Haricot Verts, Mashed Potato,  
Own Jus

Champagne Jean Milan, Blanc de Blancs Brut

Pavlova, Mix Berries, Raspberry Coulis

Uncorked is a monthly wine pairing dinner series held on the 1st  
Thursday of each month. The wine and food changes each month.

Prices listed subject to 10% service charge

2 Austin Avenue, Tsim Sha Tsui, Hong Kong

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