

SCARLETT

WINE BAR & RESTAURANT

MAR & APR
2024

From Farm,
To Plate

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From Farm, To Plate March & April

Scarlett Bangkok
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To Start

Radish Origin: Les Fermiers Farm (Thailand)	340
Seaweed, radish butter	
Butterhead Origin: Les Fermiers Farm (Thailand)	420
Baby tomato, fennel, radish, beetroot, cucumber, smoked madai, ricotta	
Oyster Origin: David Herve (France)	690
Royal N° 3, lèche de tigré, black garlic	

To Share

Lamb Origin: Lumina Lamb (New Zealand)	990
Charcoal-grilled tournedos, parsnip, baby potato, red spinach, chimichurri	
Red Snapper Origin: Ranong (Thailand)	1,200
Charcoal-grilled red snapper, tomato, baby fennel, eggplant, zucchini, hot sauce	

To Sweet

Brocciu Origin: Jean François Brunelli Farm (Corsica, France)	350
Strawberry, blueberry, fig, raspberry, verbena	

All vegetables and fruits listed in the menu are from Les Fermiers, an idyllic self-sustaining soil-based organic farm in the heart of Khamphaneg Phet.

Working in partnership with renowned market gardeners from Reims, France, Benoit Deloffre is a pioneer in the industry, who manages a three-generation family business cultivating over 400 varieties of fruits and vegetables.

Les Fermiers proudly operates on 100% solar and water-generated power, reducing carbon footprint and ensuring a clean energy future.

