



Cheese Menu

Please note that selection is dependent on seasonality and availability.

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For Reservations
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CHEESE & COLD CUTS PLATTERS

Ham Bayonne	118
Southwest French ham dry cured for 18 months	
Cheese Selection of 3	168
Cheese Selection of 5	208
G Board	358
3 cheeses, 3 cold cuts, 1 terrine	
Scarlett Board	458
5 cheeses, 5 cold cuts, 2 terrines	

Hard

Comté (18 Months)

Cow's Milk; Franche-Comté Region

A semi-hard cheese ripened for 18 months. Comte has a firm, grainy and dense texture with floral and nutty flavours with aromas of dried fruits.

Pave Toulousain

Cow's Milk, Aveyron Region

Matured in a wooden box, this is an unpasteurized cow's milk cheese with a crunchy texture and earthy as well as peppery notes. This cheese has been born out of a collaboration between Xavier and Alain Mazars, a farm producer from Aveyron, France.

Tomme de Savoie

Cow's Milk, Savoie Region

A cheese produced in the French Alps that combines milk produced in the morning and evening. Its rind is earthy and musty and is usually made from the skim milk left over after the cream is used to make butter or richer cheeses.

Blue

Fourme D'Ambert

Cow's Milks, Auvergne Region

This is a semi-hard blue cheese and has a dry and grey rind, with a firm yet buttery texture inside. It is aged for at least 28 days and is one of the softest of blue cheeses.

Soft

Brie de Meaux

Cow's Milk; North-eastern France

Aged over 6 to 8-weeks, the Brie de Meaux has a soft, creamy and smooth texture with buttery flavours. Aromas of hazelnut, fresh mushroom and raw milk.

Sainte-Maure de Touraine

Goat's Milk; Loire Valley

Slow ripened for 3 to 5 weeks in an airy cellar. The cheese is rolled in ash for better conservation, and offers delicate flavours from the goats milk, with supple and creamy texture.

Brillat Savarin

Cow's Milk; Burgundy

Aged between 1 to 2 weeks in a dry cellar, the Brillat Savarin is a soft-ripened triple cream cheese with fruity flavours and creamy texture.

Morbier

Cow's Milk; Franche-Comté Region

Slow ripened for a minimum of 45 days, the Morbier cheese has a thin line of ash that separates the cheese in the middle. A semi-soft cheese with fruity and creamy flavors.

All the cheese is proudly supplied by Xavier, honing their expertise over 40 years and have earned the prestigious title of "Meilleur Ouvrier de France" (French Craftsman of the Year)