



Dinner

Ask for our daily specials

Please inform our staff of any food allergies prior to placing your order.

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Oysters

6 pcs Fine de Claire N° 4	480	6 pcs Gillardeau N° 5	960	6 pcs Gillardeau N° 3	1,350
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Cheese & Cold Cuts

Ask for a tour of our cheese counter		Parma Ham	320	Joselito Board	990
Cheese Selection of 2	340	24 months dried cured Italian ham		Italian dry cured selection (Lomo, pancetta, salchichón, coppa, chorizo) pan con tomate, tapenade	
Cheese Selection of 3	490	Truffle Parma Ham	480	Cold Cut Board	940
Cheese Selection of 5	790	24 months dried cured Italian ham with black truffle		Choice of 5 cold cuts	
		Jamón Iberico "Pata Negra"	980	G-Board	940
		48 months dried cured ham		Choice of 3 cheeses & 3 cold cuts	
				Scarlett Board	1,720
				Choice of 5 cheeses & 5 cold cuts, 1 pâté	

Pâtés & Terrines

Pâté de Campagne	510	Le Pâté en Croûte	580	Foie Gras Duo	990
Kurobuta pork, Cognac, house seasoning		Kurobuta pork, French foie gras, in house-made puff pastry		Pan-seared foie gras served with foie gras terrine	
Pork Rillettes	580	Foie Gras Terrine	790	Terrines & Pâtés	990
Slow cooked confit pork paté		A Southwestern French recipe using duck foie gras		Chef's selections	

Soups

Traditional French Onion Soup	310	Lobster Bisque	370	Truffle & Mushroom Soup	410
Beef consommé with Gruyère cheese and croûtons		Cream emulsion covered in a puff pastry dome		Porcini cream soup, 63 degrees perfect egg	

First Impressions

Sardines en Boîte	480	Burrata Salad	520	Le Crabe Royal d'Alaska	620
Spanish sardines (served in can), toast, seaweed butter		Burrata cheese, candy tomatoes, basil, balsamic cream		Alaskan King Crab, mango and avocado purée	
Niçoise Salad	480	Lyonnaise Salad	580	Burgundy Snails	680
Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil		Smoked duck breast, duck gizzard, diced foie gras terrine, poached egg, bacon, frisée lettuce		6 pieces, baked in garlic and parsley butter	
Tasmanian Smoked Salmon	510	L'Os à Moelle	580	Pan Seared Foie Gras	790
Oak-smoked Tasmanian salmon, served with shallots, sour cream, boiled egg		Bone marrow, tomato confit, chimichurri		Pork belly confit, artichoke, mustard sauce	
				Lobster Caesar Salad	1,200
				Half Maine Lobster, cos lettuce, pumpkin seeds, bacon, Caesar dressing	

Tartares

Salmon	480	Tuna	480	Beef Tartare 'à la Montmartre'	780
Raw salmon, lime, argan oil, sesame, smoked à la minute, served with French fries and salad		Raw akami tuna, soy sauce, wasabi, ginger and coconut milk, served with French fries and salad		Hand-cut raw beef tenderloin, served with French fries and salad	

From The Garden

Grilled Seasonal Vegetables	310	Roasted Cauliflower	320	Eggplant Miso	380
Charcoal-grilled seasonal vegetables, balsamic, served lukewarm		Whole cauliflower, marinated in coconut milk, cumin, tamarind sauce		Grilled, miso glazed, soy sauce, sambal, roasted black and white sesame	

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