

### Scarlett Brunch Set 2 Courses \$298 3 Courses \$348

Please inform staff of any food allergies prior to placing your order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness Scarlett Wine Bar & Café 2 Austin Ave, Tsim Sha Tsui, Kowloon, Hong Kong +852 3565 6513

For Reservations ChrisYau@randblab.com

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Chef Selection of Bread with croissant, butter, strawberry jam

# First Impression

## Stracciatella Cheese

Beef Tartar Hand-cut beef tenderloin, egg yolk, sour dough bread

Crab Salad Avocado, green apple

Cold Cuts Chef's selection

Sliced Bread Crisps

# Mains Select One

Carbonara Pasta (Choice of spaghetti or rigatoni) Bacon, 63-degree egg, parmesan cheese

Clams Pasta Manila clams, white wine, chili, parsley

AUS Lamb Chops Fine beans, mashed potato, chicken jus

## Slow Roast Pork Belly

Puy lentils, mix mushroom, carrots, red wine jus

Eggs Benedict Salmon or Parma ham, side salad, Hollandaise sauce, poached eggs

Steak Frites French fries, Bearnaise sauce +98

## Sweet Endings Select One

#### Profiteroles

Choux pastry, chocolate sauce

Apple Crumble House madevanilla ice cream, caramelized apple

### Chocolate Cremieux

70% De L'Opera Spinto Chocolate, sliced berries, malden salt

## **Brunch Perks**

2-Hour Free-Flow French Sparkling, Red & White Wine 150 per person

French Oyster N4 (12pcs)

200