

SCARLETT

WINE BAR & RESTAURANT

SEPTEMBER &
OCTOBER

Flaunt Those Mussels

A prized French delicacy, celebrated eight ways.
Sweet, tender Bouchot Mussels are
this season's indulgence from just **THB 440++**

Prices are subject to 10% service charge and 7% government tax.



Flaunt those Mussels

September & October

Scarlett Bangkok
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Bouchot Mussels

Bouchot Mussel Risotto	440
Bouchot mussels risotto with mussel saffron bisque, celery	
Bouchot Mouclade	490
Bouchot mussels with fresh herbs in a spicy green sauce	
Pickled Bouchot Mussels with Hamachi Crudo	590
Hamachi Crudo with pickled Bouchot mussels, cucumber, avocado, fresh herbs, Aguachile, served with red capsicum ice cream	
Bouchot Mussels with Leek & Bleu 1924	590
Bouchot mussels with leek, served in a creamy Bleu 1924 cheese sauce, topped with croutons and fresh parsley	
Bouchot Mussels in Beurre Blanc	640
Bouchot mussels and baby potatoes, fresh tarragon, grated Comté cheese, topped with garlic Beurre Blanc	
Bouchot Mussels & 'Nduja Linguine	640
Bouchot mussels & 'Nduja Linguine with tomato, fennel, and fresh basil	

Classic Preparation

Bouchot Marinière	640
Bouchot Mussels with white wine, garlic, onions, parsley, tarragon, carrots, and celery	