

SCARLETT

WINE BAR & RESTAURANT



Dinner Menu



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@ScarlettBangkok



Oysters

6 pcs Fine de Claire N° 4
6 pcs Gillardeau N° 5
6 pcs Gillardeau N° 3

480
960
1,350

Cheese & Cold Cuts

Ask for a tour of our cheese counter

Cheese Selection of 2	340
Cheese Selection of 3	490
Cheese Selection of 5	790
Parma Ham	320
24 months dried cured Italian ham	
Truffle Parma Ham	480
24 months dried cured Italian ham with black truffle	
Jamón Iberico “Pata Negra”	980
48 months dried cured ham	

Cold Cut Board	940
Choice of 5 cold cuts	
G-Board	940
Choice of 3 cheeses & 3 cold cuts	
Joselito Board	1,290
Spanish dry cured selection (Lomo, pancetta, salchichón, coppa, chorizo) pan con tomate, tapenade	
Scarlett Board	1,720
Choice of 5 cheeses & 5 cold cuts, 1 pâté	



Pâtés & Terrines



Pâté de Campagne
Kurobuta pork, Cognac, house seasoning

510



Pork Rillettes
Slow cooked confit pork paté

580



Le Pâté en Croûte

Le Pâté en Croûte
Kurobuta pork, French foie gras,
in house-made puff pastry

580

Terrines & Pâtés
Chef's selections

990



Foie Gras Duo

Foie Gras Terrine
A Southwestern French recipe using duck foie gras

790

Foie Gras Duo
Pan-seared foie gras served with foie gras terrine

990



Lobster Bisque



Truffle & Mushroom Soup

Soups

Traditional French Onion Soup 340

Beef consommé with Gruyère cheese and croûtons

Lobster Bisque 370

Cream emulsion covered in a puff pastry dome

Truffle & Mushroom Soup 410

Porcini cream soup, 63 degrees perfect egg

First Impressions



Sardines en Boîte

480

Spanish sardines (served in can), toast, seaweed butter



Niçoise Salad

480

Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil



Tasmanian Smoked Salmon

510

Oak-smoked Tasmanian salmon, served with shallots, sour cream, boiled egg



Burrata Salad

520

Burrata cheese, candy tomatoes, basil, balsamic cream



Lyonnaise Salad

580

Smoked duck breast, duck gizzard, diced foie gras terrine, poached egg, bacon, frisée lettuce

First Impressions

L'Os à Moelle

580

Bone marrow, tomato confit, chimichurri

Le Crabe Royal d'Alaska

620

Alaskan King Crab, mango and avocado purée

Burgundy Snails

680

6 pieces, baked in garlic and parsley butter



Le Crabe Royal d'Alaska



Pan Seared Foie Gras

790

Pork belly confit, artichoke, mustard sauce



Lobster Caesar Salad

1,200

Half Maine Lobster, cos lettuce, pumpkin seeds, bacon, Caesar dressing

Tartares

Salmon

480

Raw salmon, lime, argan oil, sesame, smoked à la minute, served with French fries and salad

Tuna

480

Raw akami tuna, soy sauce, wasabi, ginger and coconut milk, served with French fries and salad

Beef Tartare 'à la Montmartre'

780

Hand-cut raw beef tenderloin, served with French fries and salad



From The Garden



Grilled Seasonal Vegetables

310

Charcoal-grilled seasonal vegetables, balsamic, served lukewarm



Roasted Cauliflower

320

Whole cauliflower, marinated in coconut milk, cumin, tamarind sauce



Eggplant Miso

380

Grilled, miso glazed, soy sauce, sambal, roasted black and white sesame

The Grill

From the Land

All grilled beef are served with a choice of Béarnaise, black pepper, blue cheese sauce and potato wedges



AUSTRALIAN WAGYU BEEF, 4-6 WEEKS DRY AGED

Rib Eye 250g.	1,650
Striploin 350g.	1,850
La Côte de Bœuf 1kg.	3,950
Prime Rib with bone	

JAPANESE OGUMA, WAGYU BEEF

A5 Tenderloin 250g.	2,450
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AUSTRALIAN WAGYU BEEF, GRAIN FED

Rib Eye 250g.	1,550
Tenderloin 250g.	1,850
Porterhouse MB5+ 600g.	2,950
Le Châteaubriand 600g.*	3,400
Tenderloin center-cut	
Tomahawk 1.3kg.*	4,400

AUSTRALIAN ANGUS BEEF, GRASS-FED

Striploin 250g.	1,150
Rib Eye 250g.	1,450
Tenderloin 250g.	1,650

AUSTRALIAN ANGUS BEEF, GRAIN-FED

Flank 250g.	990
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FRENCH CHAROLAIS BEEF

Tenderloin 250g.	1,950
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AUSTRALIAN LAMB

Organic Lamb Chops	1,100
Served with potato mille-feuille and red wine sauce	

KUROBUTA PORK

Kurobuta Tomahawk 800g.	1,150
Served with potato wedges and chimichurri sauce	

The Grill

From the Ocean

Our fresh imported fish is carefully dry-aged in-house to develop superior texture and concentrated flavors. The fish is served with romesco sauce, and grilled lemon wedges.

Tasmanian Salmon	940
Spanish Octopus	1,100
Tiger Prawn	1,150
Mediterranean Seabream	990 / 1,890
Mediterranean Sea Bass	1,100 / 2,200
Snow Fish	1,300



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

Scarlett Signatures



Le Confit de Canard

680

Duck leg confit, sautéed potatoes, mushroom, spinach, duck jus



Le Coquelet de Ferme Rôti aux Herbes de Provence

880

Roasted baby chicken, truffle mashed potatoes and salad



Lamb Shank

760

Slow cooked in natural jus, mashed potatoes, seasonal vegetables



La Joue de Boeuf

850

12 hours-braised wagyu beef cheek, sautéed mushrooms, bacon, mashed potatoes



La Quenelle de Brochet

860

Pike fish dumpling mousse, Duxelle, Chardonnay sauce



Hokkaido Scallops

1,300

Parmigiano Reggiano, kale, and truffle cream

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

Pastas & Risotto



Bolognese
Minced beef, tomato sauce,
house-made fettuccine

440



Carbonara
Cream, crispy bacon, poached egg,
house-made fettuccine

440



Truffle Risotto
Mushroom, truffle cream sauce, asparagus

440



Green Risotto
Zucchini, spinach, pecorino, pesto pistachio

440

Pastas & Risotto



Scampi Aglio e Olio

Prawns, red chili, garlic, cherry tomato, house-made fettuccine

480



Vongole

Atlantic clams, garlic, cherry tomato, white wine sauce, olive, cilantro, house-made fettuccine

480



Truffle Linguine

Truffle, Pecorino, truffle cream sauce

540



Truffle Mac & Cheese

House-made macaroni cooked with truffle and Comté cheese

540

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

On The Side



Mushroom Fricassée



Mesclun Salad



Mixed Vegetables



Creamy Spinach



Mashed Potatoes

Creamy Spinach	220
Mesclun Salad	220
French Fries	220
Mushroom Fricassée	220
Mixed Vegetables	220
Ratatouille	220
Mashed Potatoes	220
Garlic Bread	220
Sautéed Asparagus	220
Baby Potatoes	220

Sweet Treats



Ile Flottante

Sherbet Platter

Selection of 3 housemade sherbets

220

Ile Flottante

Caramelised popcorn, vanilla sauce,
Baileys liquor

350

Apple Pie

Sauteed apples caramelised with
calvados, caramel ice-cream

350

Baba au Rhum

Brioche soaked in rum, whipped cream,
fruit salad

350

Chocolate Profiteroles

Vanilla ice cream in puff pastry,
warm Chiang Mai chocolate sauce

350

Crème Brûlée

Bourbon vanilla custard, caramelised sugar

350

Sweet Treats



Grand Marnier Soufflé 350
Traditional French dessert prepared with orange liquor



Mille-Feuille "Grands Augustins" 350
Multi-layered puff pastry with Bourbon vanilla cream



70% Valrhona Chocolate Palet 350
Crunchy praline



Lemon Tart 350
Orange sablé, lemon cream, French meringue



Chocolate Lava 350
Lava chocolate cake using 70% Valrhona chocolate, chocolate ice cream



Deconstructed Mango Sticky Rice 350
Fresh mango, espuma sticky rice, coconut ice cream, crispy rice