

Dinner

Ask for our daily specials

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

Scarlett Bangkok
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+66 9 6860 7990

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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	Cold Cut Board	940
Cheese Selection of 2	340	24 months dried cured Italian ham		Choice of 5 cold cuts	
Cheese Selection of 3	490	Truffle Parma Ham	480	Joselito Board	1,290
Cheese Selection of 5	790	24 months dried cured Italian ham with black truffle		Spanish dry cured selection (Lomo, pancetta, salchichón, coppa, chorizo) pan con tomate, tapenade	
		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	340	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

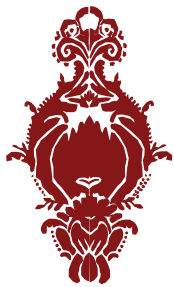
Sardines en Boîte	480	Burrata Salad	520	Le Crabe Royal d'Alaska	620
Spanish sardines (served in can), toast, seaweed butter		Burrata cheese, candy tomatoes, basil, balsamic cream		Alaskan King Crab, mango and avocado purée	
Niçoise Salad	480	Lyonnais Salad	580	Burgundy Snails	680
Spanish tuna, white 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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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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FRENCH CHAROLAIS BEEF

Tenderloin 250g.	1,950
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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, GRAIN-FED

Flank 250g.	990
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AUSTRALIAN ANGUS BEEF, GRASS-FED

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

AUSTRALIAN LAMB

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

KUROBUTA PORK

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

From the Ocean

All grilled from the ocean are served with romesco sauce and lemon wedges

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

Scarlett Signatures

Le Confit de Canard Duck leg confit, sautéed potatoes, mushroom, spinach, duck jus	680	Lamb Shank Slow cooked in natural jus, mashed potatoes, seasonal vegetables	760	La Quenelle de Brochet Pike fish dumpling mousse, Duxelle, Chardonnay sauce	860
Le Coquelet de Ferme Rôti aux Herbes de Provence Roasted baby chicken, truffle mashed potatoes and salad	880	La Joue de Boeuf 12 hours-braised wagyu beef cheek, sautéed mushrooms, bacon, mashed potatoes	850	Hokkaido Scallops Parmigiano Reggiano, kale, and truffle cream	1,300

Pastas & Risotto

Bolognese Minced beef, tomato sauce, house-made fettuccine	440	Green Risotto Zucchini, spinach, pecorino, pesto pistachio	440	Truffle Linguine Truffle, Pecorino, truffle cream sauce	540
Carbonara Cream, crispy bacon, poached egg, house-made fettuccine	440	Scampi Aglio e Olio Prawns, red chili, garlic, cherry tomato, house-made fettuccine	480	Truffle Mac & Cheese House-made macaroni cooked with truffle and Comté cheese	540
Truffle Risotto Mushroom, truffle cream sauce, asparagus	440	Vongole Atlantic clams, garlic, cherry tomato, white wine sauce, olive, cilantro, house-made fettuccine	480		

On The Side

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