



## Dinner

Ask for our daily specials

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

## Scarlett Bangkok

Silom Road, Bangrak, Bangkok  
+66 9 6860 7990

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Discover more of our cuisine. Simply scan to explore.



## 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	380	24 months dried cured Italian ham		Choice of 5 cold cuts	
Cheese Selection of 3	570	Truffle Parma Ham	480	G-Board	940
Cheese Selection of 5	890	24 months dried cured Italian ham with black truffle		Choice of 3 cheeses & 3 cold cuts	
		Jamón Iberico "Pata Negra"	980	Scarlett Board	1,720
		48 months dried cured ham		Choice of 5 cheeses & 5 cold cuts, 1 pâté	

## Pâtés & Terrines

Chicken Liver Mousse	410	Le Pâté en Croûte	580	Foie Gras Duo	990
Grapes pickle, Shallot cherry condiment		Kurobuta pork, French foie gras, in house-made puff pastry		Pan-seared foie gras served with foie gras terrine	
Pâté de Campagne	510	Foie Gras Terrine	790		
Kurobuta pork, Cognac, house seasoning		A Southwestern French recipe using duck foie gras			

## Soups

Traditional French Onion Soup	340	Lobster Bisque	370	Green Soup	410
Beef consommé with Gruyère cheese and croûtons		Cream emulsion covered in a puff pastry dome		Kale, Snappea, green bean, zucchini	

## First Impressions

Caesar Salad	440	Tasmanian Smoked Salmon	510	L'Os à Moelle	580
Cos lettuce, pumpkin seeds, bacon, Caesar dressing, parmigiano, crouton		Oak-smoked Tasmanian salmon, served with red onion, sour cream, boiled egg, caper		Bone marrow, cumcumber, ginger, apple, soy sauce	
Sardines en Boîte	480	Burrata Salad	540	Le Crabe Royal d'Alaska	620
Spanish sardines (served in can), toast, seaweed butter		Burrata cheese, candy tomatoes, basil oil		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	
				Pan Seared Foie Gras	990
				Roasted apple, grilled baby cos, miso apple glazed	

## Tartares & Crudo

Salmon	480	Tuna Crudo	680	Beef Tartare 'à la Montmartre'	780
Raw salmon, apple, pomelo, pomegranate, shallot, sour cream, green sauce		Raw akami tuna, watermelon, tomato water, chili, roasted raspberry		Hand-cut raw beef tenderloin, served with French fries and salad	
Tuna	480				
Raw akami tuna, soy sauce, wasabi, ginger, coconut milk, served with french fries and salad					

## From The Garden

Grilled Seasonal Vegetables	310	Cauliflower Pops	340	Eggplant Miso	380
Charcoal-grilled seasonal vegetables, balsamic, served lukewarm		Green herb Ricotta condiment, Parmigiano		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.

+ Add foie gras for rossini 550

### PARDOO AUSTRALIAN WAGYU, 4-6 WEEKS DRY-AGED

Striploin 350g.	1,990
Rib Eye 250g.	2,100
La Côte de Bœuf 1kg.	4,400

Prime Rib with bone

### JAPANESE KAGOSHIMA WAGYU

A5 Tenderloin 250g.	2,450
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### TRUE NORTH AUSTRALIAN WAGYU, 320 DAYS

Rib Eye 250g.	1,790
Tenderloin 250g.	1,990

### KIMBARA AUSTRALIAN WAGYU

Rib Eye 250g.	1,990
Tenderloin 250g.	2,200
Porterhouse 600g.	3,450

### BLACK ONYX AUSTRALIAN ANGUS, 230 DAYS

Flank 250g.	990
Rib Eye 250g.	1,590
Tenderloin 250g.	1,790
Le Châteaubriand 600g.*	3,990
Tomahawk 1.3kg.*	5,600

Tenderloin center-cut

### LITTLE JOE AUSTRALIAN ANGUS

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	Snow Fish	1,300
Spanish Octopus	1,100	Dry Aged Mediterranean Sea Bass	1,100 / 2,200

Ask for our catch of the day

# Scarlett Signatures

Le Confit de Canard Duck leg confit, sautéed potatoes, mushroom, spinach, duck jus	680	La Joue de Boeuf 12 hours-braised wagyu beef cheek, sautéed mushrooms, bacon, mashed potatoes	850	French Yellow Chicken Breast Roasted chicken breast, mashed, spinach, Morel mushroom cream sauce	1,100
Lamb Shank Slow cooked in natural jus, mashed potatoes, seasonal vegetables	760	La Quenelle de Brochet Pike fish dumpling mousse, Duxelle, Chardonnay sauce	860		

# 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	Mac & 4 Cheeses House-made macaroni cooked with Hercule Vieux, Parmigino, Comte, Raclette	580
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	Mushroom Fricassée	220	Garlic Bread	220
Salad	220	Mixed Vegetables	220	Sautéed Asparagus	220
French Fries	220	Mashed Potatoes	220		