



SCARLETT

WINE BAR & RESTAURANT

PATÉS & TERRINES

Old World Country Pâté Fine blend of 'Bresse' poultry and black pork flavored with cognac	410
Pork Rillettes Homemade with kurobuta pork meat	480
Terrines & Pâtés Board Chef's selection	720
French Paradox South west of France foie gras	720

FIRST IMPRESSION

Lyonnaise Salad Frisée lettuce, smoked duck breast, duck gizzard, poached egg, bacon, foie gras terrine	380
Sardines en Boîte Canned Spanish imported sardines, toast, salted butter	420
Niçoise Salad Mesclun salad, white anchovies, Spanish tuna, black olives, quail eggs, basil oil	480
Foie Gras Ravioli Foie gras wonton with duck consommé	780
Smoked Salmon Rocket Salad Rocket salad served with smoked salmon, old balsamic dressing	520
Burgundy Snails Snails in garlic and parsley butter	680
Lobster Caesar Salad Cos lettuce, garlic, anchovies, bacon, grilled Maine lobster served with caesar dressing	690
Pan Fried Foie Gras Rocket salad, honey raspberry sauce	820

SCARLETT SIGNATURES

APPETIZER

L'Os à Moëlle, Echalotes et Poivre Noir Bone marrow, shallots and black pepper	580
Le Pâté en Croûte Black pork and French foie gras mantled in a homemade puff pastry	580
Le Crabe Royal d'Alaska Alaskan King Crab, prepared as a salad, Dijon mustard, mayonnaise, mango, avocado	620
Foie Gras Duo South west of France pan fried foie gras and terrine	720

MAIN COURSE

Le Confit de Canard Duck leg confit, pommes rissolées	680
Lamb Shank Slow cooked natural jus, seasonal vegetables	760
Le Coquelet de Ferme Rôti aux herbes de Provence Roasted baby chicken, Provencal herbs, Truffle mashed potato	720
La Joue de Boeuf Wagyu beef cheek braised for 12 hours, sauteed mushrooms, mashed potato	850
La Quenelle de brochet Pike fish dumpling, Chardonnay sauce	860

THE GRILL

4-6 WEEKS DRY AGED AUSTRALIAN WAGYU*

Rib Eye	250g.	1,650
Striploin	350g.	1,850

La Côte de Boeuf	1 Kg.	2,550
Prime Rib with bone (1 Kg)		

Served with béarnaise, black pepper & blue cheese sauce, potato wedges

JAPANESE KOBE BEEF*

Rib Eye	250g.	2,900
Striploin	250g.	3,200

AUSTRALIAN WAGYU BEEF 240 DAYS GRAIN FED*

Rib Eye	250g.	1,350
Tenderloin	250g.	1,450
Striploin	300g.	1,650

Le Chateaubriand	2,450
The King of prime cuts, tenderloin center-cut (600g.)	

La Côte de Boeuf 150 days grain fed	2,250
Prime Rib with bone (1 Kg.)	

Served with béarnaise, black pepper & blue cheese sauce, potato wedges

LAMB & KUROBUTA

Dry aged Kurobuta 400g. Tomahawk	790
Organic Lamb Chop	820

*Grilled meats served with a potato wedges & a choice of béarnaise sauce, black pepper sauce or blue cheese sauce

THE GARDEN

Grilled Asparagus Charcoal grill asparagus with guacamole	310
Eggplant caviar seasonal vegetable tempura	370
Compressed Watermelon & Melon Extra virgin olive oil, basil emulsion	380
Gnocchi Porcini Seasonal mushrooms, Rocket salkad	410
Cauliflower Trio Tempura, grilled, dubarry	420

THE OCEAN

Scottish Salmon Salmon back, herbal butter	820
Mediterranean Sea Bass Meunière or grilled, fork crushed potato	1,100
Grilled Tiger Prawns Grilled baby carrot, Romesco sauce	1,150
Snow Fish A la plancha, ginger-carrot sauce, green asparagus	1,200
Scallops d'Hokkaido Mashed potato, truffle sauce	1,300
Boston Maine Lobster Grilled, extra virgin oil dressing	1,400

PROSCIUTTO & JAMÓN

Parma Ham 24 months dried cured Italian ham - 100 g.	320
Jamón Iberico - 'Pata Negra' 36 to 48 month dried cured ham	850

CHEESE AND COLD CUTS PLATTERS

Cold cut Board selection (4 cold cuts)	720
G-Board (3 cheeses, 3 cold cuts)	940
Scarlett Board (5 cheeses, 5 cold cuts, 1 pâté)	1,720

POULARD IMPORTED AOC CHEESE

Selection of 2, 3 or 5	310 / 490 / 790
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Ask for a tour of our cheese counter

TARTARES

Salmon Salmon back, lime, argan oil, smoked à la minute, served with french fries and salad	460
Tuna Soya sauce, wasabi, ginger and coconut, served with french fries and salad	480
Beef Tartare 'à la Montmartre' Hand-cut beef tenderloin, served with french fries and salad	780
L'Aller et Retour Hand-cut beef tenderloin, pan seared, served with french fries and salad	780

PASTAS & RISOTTO

Spaghetti, Fettuccini, Penne	
'Bolognaise' braised beef in tomato sauce	440
'Wagyu' beef stew, mushrooms	440
'Carbonara' cream, crispy bacon, eggs	440
'Risotto Truffle' fresh asparagus and mushroom	440
'Olio & Scampi' aglio e olio with red chilli, pepper, bacon & prawns	480
'Vongole' white wine, Atlantic clams	480

SOUPS

Traditional French Onion Soup Beef consommé with Gruyère croûton	310
Lobster Bisque Creamy emulsion in a puff pastry dôme	370

ON THE SIDE

Creamy spinach, mesclun salad, French fries, mushroom fricassée, steamed rice, mixed vegetables, mashed potatoes, ratatouille	180
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SCARLETT FOOD MENU

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

Ask for our daily specials