



# SCARLETT

WINE BAR & RESTAURANT

## PATÉS & TERRINES

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

## FIRST IMPRESSION

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

## SCARLETT SIGNATURES

### APPETIZER

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

## MAIN COURSE

|  |     |
|--|-----|
| Le Confit de Canard<br>Duck leg confit, pommes rissolées   | 680 |
| Lamb Shank<br>Slow cooked natural jus, seasonal vegetables   | 760 |
| Le Coquelet de Ferme Rôti<br>aux herbes de Provence<br>Roasted baby chicken, Provencal herbs,<br>Truffle mashed potato | 720 |
| La Joue de Boeuf<br>Wagyu beef cheek braised for 12 hours,<br>sauteed mushrooms, mashed potato                         | 850 |
| La Quenelle de brochet<br>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<br>Charcoal grill asparagus with guacamole            | 310 |
| Eggplant caviar<br>seasonal vegetable tempura                           | 370 |
| Compressed Watermelon & Melon<br>Extra virgin olive oil, basil emulsion | 380 |
| Gnocchi Porcini<br>Seasonal mushrooms, Rocket salkad                    | 410 |
| Cauliflower Trio<br>Tempura, grilled, dubarry                           | 420 |

## THE OCEAN

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

## PROSCIUTTO & JAMÓN

|  |     |
|--|-----|
| Parma Ham<br>24 months dried cured Italian ham - 100 g.        | 320 |
| Jamón Iberico - 'Pata Negra'<br>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 |
|------------------------|-----------------|

Ask for a tour of our cheese counter

## TARTARES

|   |     |
|---|-----|
| Salmon<br>Salmon back, lime, argan oil, smoked à la minute,<br>served with french fries and salad | 460 |
| Tuna<br>Soya sauce, wasabi, ginger and coconut,<br>served with french fries and salad             | 480 |
| Beef Tartare 'à la Montmartre'<br>Hand-cut beef tenderloin,<br>served with french fries and salad | 780 |
| L'Aller et Retour<br>Hand-cut beef tenderloin, pan seared,<br>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<br>Beef consommé with Gruyère croûton | 310 |
| Lobster Bisque<br>Creamy emulsion in a puff pastry dôme             | 370 |

## ON THE SIDE

|   |     |
|---|-----|
| Creamy spinach, mesclun salad, French fries,<br>mushroom fricassée, steamed rice, mixed vegetables,<br>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