



SCARLETT

CAFE & WINE BAR

PATÉS & TERRINES

- Duck Rilette**
Homemade duck leg confit
- Kurobota Pork Hock Terrine**
Slow cooked hock, Cognac mustard
- Pan-seared Foie Gras**
South West of France duck foie gras, honey apple

FIRST IMPRESSIONS

- Caesar Salad**
Cos lettuce, garlic, anchovies, bacon with Caesar dressing
With Chicken or Smoked Salmon
- Nicoise Salad**
Mesclun salad, white anchovies, spanish tuna black olive, quail egg, basil oil
- Crispy Burgundy Snails**
Snails in garlic and parsley butter
- Italian Burrata Salad**
Fresh Italian burrata, air dried beef, confit tomatoes

PASTAS

- SELECTION OF "DE CECCO" PASTA:
Spaghetti, Fettuccini, Penne
- 'Olio' aglio e olio with red chilli, pepper and bacon
- 'Carbonara' cream, crispy bacon, eggs
- 'Wagyu' beef stew, mushrooms
- 'Scampi' creamy seafood sauce

SOUPS

- Traditional French Onion Soup**
Beef consommé served with gratinated gruyère croûton
- Lobster Bisque**
Creamy emulsion

TARTARS

- Tuna**
Soya sauce, wasabi, ginger and coconut milk, served with French fries and salad
- Salmon**
Smoked live salmon, Dijon mustard, shallots, served with French fries and salad
- Beef Tartar "a la Montmartre"**
Hand cut beef tenderloin, served with French fries and salad
- Aller et Retour**
Hand cut beef tenderloin, pan seared, served with French fries and salad

HAM & PROSCIUTTO

- Parma Ham**
24 months dried cured Italian ham - 100 gr.
- Ham Selection**
Combination of 3 kinds - 100 gr.
- Wagyu Air Dried Beef**
Australian cured beef ham - 100 gr.
- Jamon Iberico Pata Negra**
36 to 48 months dried cured ham - 100 gr.

SCARLETT SIGNATURES

APPETIZERS:

Wild Oyster No.4
6 or 12pc
French oysters from Marenne d'Oléron

Poached eggs "Meurette"
Slow cooked poached in red wine and lardon sauce

'L'os à Moelle, échalottes et poivre noir'
Bone marrow, shallots and black pepper

Truffle Baked Camembert
Country bread toast

Alaskan King Crab Salad
Avocado, mango

MAIN COURSES:

'Quenelle de Brochet gratinée'
Pike fish dumpling, Chardonnay sauce

'Le Confit de Canard'
Duck leg confit, pommes rissolées

'Le Coquelet de ferme rôti aux herbes de Provence'
Roasted baby chicken, provencal herbs

'La Joue de Boeuf'
Wagyu beef cheek braised for 12 hours, mushroom garnish, mashed potato

Maine Lobster Creamy Pasta
Lobster sauce, parmesan cheese

FROM THE OCEAN

- Mussel Marinière**
Cream and bacon or spicy Chorizo - 500gr
- Wild Seabream**
Virgin sauce, chorizo
- Half Grilled Maine Lobster**
Grilled, extra virgin olive oil dressing
- Hokkaido Scallops**
Mashed potato, truffle sauce

CHEESE AND COLD CUTS PLATTER (FOR 2-4 PERS.)

- G-Board (3 cheese, 3 cold cuts)
- Scarlett Board (5 cheese, 5 cold cuts, 1 paté)

IMPORTED AOC CHEESE

- Selection of 2, 3 or 5
- Ask for the chef's recommendations

FROM THE LAND

- Kurobota Pork Belly**
Braised pork belly, du puy lentils
- French Duck Breast**
Pan-seared fillet, roasted sweet potatoes
- Australian Lamb Shank**
Braised for 12 hours, sauteed seasonal vegetables
- A La Plancha Lamb Chop**
Confit tomatoes, potatoes, black olive crumble
- Grilled Kurobota Pork Tomahawk**
Creamy truffle mushrooms

PRIME CUTS

- Australian Wagyu Beef**
Rib Eye Cut 300g.
Tenderloin Cut 200g.
- Sharing for 2 people
La Côte de Boeuf
Prime rib with bone - 1kg.
Béarnaise sauce - pepper sauce - blue cheese sauce, served with potato wedges
- On The Side**
Creamy spinach, wedge potatoes, mushroom fricassée, mixed vegetables, mashed potato, ratatouille

DESSERTS

- Crème Brûlée**
Caramelized vanilla custard
- Granny Smith Apple Tart**
Thinly sliced green apples, Belgian praline ice cream
- Summer Strawberry Soup**
Seasonal strawberry duo, lime sherbet
- Warm Molten Chocolate Cake**
Melted chocolate cake, pistachio ice cream
- Lemon Tart Meringuée**
Crispy meringue, lemon cream

Ask
for our
daily
specials

SCARLETT FOOD MENU



SCARLETT

CAFE & WINE BAR

RED WINES

MERLOT

Medium body wine, dry and smooth, low-soft tannins

001	Bordeaux, Château Haut Mondain "Grande Réserve"	2014	France
002	Côtes de Bordeaux, Château du Cavalier "Tradition"	2012	France
003	Côtes de Bordeaux, Château Montjouan "Grande Réserve"	2012	France
004	Côtes de Bordeaux, La Révélation du Grand Barrail	2010	France
005	Graves, Château Tour Bicheau	2013	France
006	Médoc Cru Bourgeois, Château Livran	2012	France
007	Saint Emilion GC, Béard La Chapelle	2011	France
008	Lalande de Pomerol, Château Béchereau	2011	France
009	Saint Emilion GCC, Château Troplong Montdot	2009	France
010	Saint Emilion GCC, Château Angelus	2009	France

CABERNET

Medium to full body wine, rich and powerful, strong tannins and acidity

011	Anjou, Domaine des Iris	2013	France
012	Chinon, Domaine du Morilly	2014	France
013	Saumur, Domaine de la Seigneurie des Tourelles	2012	France
014	Saumur Champigny, Domaine des Hautes Troglodytes	2014	France
015	Médoc, Les Sources de Livran	2010	France
016	Médoc, Château Pierre de Montignac	2012	France
017	Moulis en Médoc, Château Chasse Spleen	2010	France
018	Margaux GCC, Baron de Brane	2006	France
019	Haut Médoc, Château La Tour Carnet	2010	France
020	Pessac Léognan, Château de Fieuzal	2009	France
021	Margaux GCC, Château Boyd Cantenac	2009	France
022	Pauillac GCC, Réserve de la Comtesse	2009	France
023	Margaux GCC, Château Cantenac Brown	2009	France
024	Haut Médoc, Château La Lagune	2010	France
025	Saint Julien GCC, Château Branaire Ducru	2009	France
026	Saint Julien GCC, Château Gruaud Larose	2009	France
027	Saint Julien GCC, Château Beychevelle	2009	France
028	Pauillac GCC, Château Duhart Milon	2009	France
029	Saint Estèphe GCC, Château Montrose	2009	France

PINOT NOIR

030	Sancerre, Domaine Raimbault	2015	France
031	Bourgogne "Pinot Noir" Chateau de Citeaux	2015	France
032	Savigny Les Beaunes, Domaine Pavelot	2014	France
033	Chorey les Beaune, Domaine Maillard	2014	France
034	Ladoix "Les Chaillots", Domaine Maillard	2013	France
035	Beaune 1er Cru "Epenottes", Domaine Mussy	2012	France
036	Savigny Les Beaune 1er Cru "Les Peuillets", Domaine Pavelot	2012	France
037	Morey st Denis, Domaine des Beaumont	2013	France
038	Gevrey Chambertin "Viellies Vignes", Pierre Labet	2013	France
039	Aloxe Corton, Domaine Maillard	2011	France
040	Pommard, Jean Michel Gaunoux	2010	France
041	Volnay 1er Cru, Jean Michel Gaunoux	2008	France
042	Corton Renardes GC, Domaine Maillard	2011	France
043	Clos Vougeot GC, Château de La Tour	2009	France
044	Clos Vougeot GC, Château de La Tour	2010	France

GRENACHE, SYRAH & OTHER

045	Corbières, "Cuvée Rubis", D, La Combe Grande	2013	France
046	Cotes du Rhone, Domaine D'Ourea "Tir Bouchon"	2016	France
047	Corbirères, Domaine La Combe Grande	2012	France
048	Côtes de Provence, Castel Roubine	2014	France
049	Côtes du Rhône "Plan de Dieu", Cht. Saint Jean	2014	France
050	Vacqueras, Domaine D'Ourea	2015	France
051	Saint-Joseph, Domaine Pichon	2015	France
052	Gigondas, "Raspail", Château Saint Jean	2012	France
053	Châteauneuf du Pape, Château Saint Jean	2012	France
054	Côtes Rotie, "Promesse", Domaine Pichon	2014	France

WHITE WINES

SPARKLING & CHAMPAGNE

055	Cuvée Splendid, Francois Labet	NV	France
056	Champagne "Brut Tradition", Alain Bailly	NV	France
057	Champagne Blancs de Blanc, Jean Milon	NV	France
058	Champagne "Cuvee Tendresse", Jean Milon (Sweet)	NV	France
059	Champagne Rose, Alain Bailly	NV	France
060	Champagne Rose, Jean Milan	NV	France

CHARDONNAY

Full body wine, dry and complex, medium acidity

061	Bourgogne "Tonerre", Domaine Gruhier	2014	France
062	Petit Chablis, Domaine Pascal	2014	France
063	Bourgogne "Chardonnay", Chateau de Citeaux	2014	France
064	Chablis, Domaine Millet	2015	France
065	Savigny Les Beaune, Domaine Pavelot	2011	France
066	Chorey les Beaune, Domaine Maillard	2013	France
067	Puligny Montrachet 1er Cru "Champs Gains", Château de Citeaux	2012	France
068	Meursault 1er Cru "Charmes", Château de Citeaux	2013	France
069	Chassagne Montrachet 1er Cru "Boudriotes", Domaine Fontaine Gagnard	2011	France
070	Corton Charlemagne GC, Comte Senard	2012	France

SAUVIGNON BLANC & CHENIN

Medium body wine, fresh and fruity, low acidity

071	Touraine, Domaine de la Colline	2014	France
072	Saumur blanc, D. de la Seigneurie des Tourelles	2015	France
073	Graves, Château Tour Bicheau	2014	France
074	Sancerre, Domaine Raimbault	2015	France
075	Pessac Léognan, Château de Fieuzal	2011	France

OTHER GRAPE VARIETIES

076	Muscadet Sèvre et Maine sur Lie	2015	France
077	Côtes de Provence, Castel Roubine	2014	France
078	Lirac, Domaine Maby	2014	France
079	Saint Joseph, Domaine Pichon	2015	France
080	Sauternes, Château du Levant (Sweet wine)	2012	France
081	Condrieu, Domaine Pichon	2014	France

ROSÉ

082	Côtes de Provence, Castel Roubine	2015	France
083	Tavel "Prima Donna", Domaine Maby	2014	France



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CAFE & WINE BAR

APERITIF

- Campari
- Cocchi Americano Bianco
- Cocchi Americano Rosa
- Mancino Secco Vermouth

BOURBON

- Johnny Drum Private Stock
- High West American Prairie
- Compass Box The Peat Monster
- Blended Scotch

VODKA

- Aylesbury Duck
- Death's Door
- Ransom's

GIN

- Fords
- Citadelle Original
- Ransom Dry

RUM

- Diplomatico Blanco
- Plantation Grande Reserve 5 Years
- Plantation Jamaica 2001 Single Island
- Plantation XO 20th Anniversary

TEQUILA

- Cimarrón Blanco
- Don Fulano Reposado
- ArteNOM 1146 Añejo

LIQUEUR

- St. George Absinthe Verte
- Pierre Ferrand Dry Curaçao
- Mathilde Cassis
- Mathilde Framboise
- Mathilde Peche
- Chartreuse Yellow
- Chartreuse Green
- Get 31

BEER & CIDER

- La Parisienne "La Blonde"
- La Parisienne "La Brune"
- La Parisienne "La Rousse"
- La Parisienne "La Blanche"
- La Chouette Dry Cider

CLASSIC COCKTAIL

- Mojito**
Premium Rum, Fresh Mint, Caster Sugar, Dash of Soda
- Martini Cocktail Gin**
Dry Vermouth, Gin, Green Olive or Lemon Rind
- Margarita**
Triple Sec, Tequila, Lime Juice
- Negroni**
Gin, Campari, Sweet Vermouth
- Manhattan**
Bourbon, Sweet Vermouth, Angostura Bitters
- Caipirinha**
Cachaça, Sugar & Crushed Ice
- Long Island**
Vodka, Gin White Rum, Tequila, Triple Sec, Cola, Fresh Lemon Juice
- Cosmopolitan**
Premium Vodka, Cointreau Liqueur, Cranberry Juice, Fresh Lime
- Bloody Mary**
Premium Vodka, Organic Tomato Juice, Fresh Lemon Juice, Pinch of Fleur de Sel
- Mimosa**
Champagne, Fresh Orange Juice, Orange Liqueur
- Singapore Sling**
Cointreau Liqueur, Benedictine, Pineapple Juice, Lime, Premium Gin, Lemon Juice, Club Soda

CALVADOS

- Daron Fine
- Daron XO

ARMAGNAC

- Cerbois VSOP
- Cerbois XO

COGNAC

- Pierre Ferrand Original 1840
- Pierre Ferrand Reserve 20 Years

EAU DE VIE

- St. George Pear
- St. George Raspberry

WATER

- Ô Muse Still
- Ô Muse Sparkling

SOFT DRINK & SODA

- Coke
- Coke Zero
- Sprite
- East Imperial Soda Water
- East Imperial Old World Tonic
- East Imperial Superior Thai Ginger Ale

FRESH JUICE

- Orange
- Apple
- Pineapple
- Grapefruit
- Pear
- Cranberry
- Tomato

COFFEE

- Cappuccino
- Americano
- Espresso
- Macchiato
- Mocha
- Latte

THE PROVIDORE TEA

- Ceylon
- Chamomile
- French Earl Grey
- English Breakfast
- Darjeeling Makaibori
- Oolong Milk
- Jasmine Earl Grey

Ask the bartenders for more

À LA CARTE BRUNCH

Make a Package! 1+2 or 2+3, and receive a FREE coffee, tea or juice

1. SIGNATURE DISHES

- Eggs Benedict
Crispy parma ham, avocado hollandaise
- Poached Eggs Tartine
Smoked salmon, smashed avocado
- Eggs Mimosa
Smoked ham
- Scrambled Eggs
Grilled asparagus, black ink toast

2. SWEET TREATS

- French Toast
Maple Syrup
- Pancake
Maple syrup/chocolate chips/blueberries
- Homemade Smoothie Bowl
Banana, coconut milk, granola, blueberry, mint

3. CRAFT YOUR OWN SCARLETT BREAKFAST

Choose your style of eggs:

- Cocotte, Sunny side, Scrambled, Omelette

Choose 1 protein:

- Smoked salmon, Bacon, Ham, Merguez, Pork sausage, Chorizo, Parma ham

Choose 2 extras:

- Spinach, Onion, Tomato, Mixed mushroom, Fresh chilli, Fresh fine herbs, Parmesan, Cheddar, Emmental

SHELLS & BUBBLES

ALL YOU CAN EAT OYSTERS
with free flow Sparkling

SCARLETT WEEK-END MENU

Prices are subject to 10% service charge
Please inform staff of any food allergies prior to placing your order, every time you dine