

SCARLETT

WINE BAR & RESTAURANT

THB 3,900  
PER PERSON

# Savouring Terroir, From Bubbles To Bordeaux

From Champagne to Grand Cru,  
journey through France via taste and terroir.  
Thursday 21 November from 7:00pm onwards

## Wine & Food Pairing Menu

### Hamachi

Red aguachile, coriander mayonnaise, corn tartlet

Paired with: Henriot, Souverain Brut, Champagne NV

### Scallop

Seared scallop, green warm gazpacho

Paired with: Domaines Ott, Clos Mireille, Côtes de Provence, 2022

### Lobster

Asian mesclun, avocado, tomatoes

Paired with: Verget, Terres de Pierres, Pouilly-Fuisse, 2020

### Foie Gras

Rocket salad, mustard seed sauce

Paired with: Château Bourgneuf, Pomerol, 2018

### Wagyu Beef

Tenderloin, parsnip puree, truffle jus, coffee bourbon

Paired with: Domaine de la Vieille Julienne, Côtes du Rhône, 2020

### Chocolate Palet

Crunchy praline, 70% Valrhona chocolate

Paired with: Château de Fieuzal, Pessac-Leognan, Grand Cru Classé de Graves, 2020

Price is nett and quoted in Thai Baht

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