



## French Oysters

Brittany Oysters, No.3  
6 pieces / 12 pieces 238 / 438

## French Cheese & Cold Cuts

Bayonne Ham 118  
Southwest French ham dry cured for 18 months

Cheese Selection

*Ask for Chef's recommendations*

Choice of 3 168  
Choice of 5 208

G Board 358  
3 cheeses, 3 cold cuts, 1 terrine

Scarlett Board 458  
5 cheeses, 5 cold cuts, 2 terrines

## Pâtés & Terrines

Duck Rillettes 108  
Shredded duck, parsley, thyme, shallots, duck fat

Le Pâté en Croûte 208  
French foie gras, duck and chicken in a house-made short crust pastry

Duck Foie Gras Terrine 218  
Figs puree, brioche toast

## Vegetarian

Miso Roasted Eggplant 88  
Chive emulsion, Romesco

Brown Butter Honey Roasted Baby Carrots 98  
Yogurt, coriander, sliced almonds

Grilled Asparagus 108  
63-degree egg, sourdough toast, salad, Hollandaise sauce

## Raws

Seared Tuna 148  
Fennel salad, sauce vierge

Salmon Tartare 148  
Avocado, mango, sesame seed

Blonde d'Aquitaine Beef Tartare "à la Montmartre" 208  
Hand-cut beef tenderloin, egg yolk, sour dough bread

## Soups

Mushroom Soup 118  
63-degree egg, sliced button mushroom

Lobster Bisque 128  
Asparagus, prawn meat

## À La Carte

### Ask for our daily specials

Please inform staff of any food allergies prior to placing your order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Prices are subject to 10% service charge

## First Impressions

Caesar Salad 118  
Cos lettuce, garlic, anchovies, lardon

With house-cured salmon gravlax 138  
With grilled chicken 138

Escargots 138  
Garlic butter, 6 pieces

Tri-Coloured Baby Beetroot & Parma Ham 148  
With blue cheese

Lyonnaise Salad 158  
Duck gizzard, chicken liver, mushrooms, bacon, poached egg, frisee lettuce

Bone Marrow 168  
Sourdough toast, mix salad

Baked Camembert 178  
Camembert from Normandy, finger potato, truffle paste, mixed salad

Burrata & Heirloom Tomatoes 178  
Fresh burrata cheese, heirloom tomatoes, aged balsamic

Crab Salad 188  
Avocado, green apple

Grilled Octopus Tentacles 198  
Ratatouille, romesco sauce, confit tomato, chorizo

## Scarlett's Highlights

### SIGNATURE CUTS

Wagyu Beef Rib Eye (300g) 338  
Australian Wagyu (M3+), French fries

Australian Lamb Rack (600g)\* 508  
Chops

Le Chateaubriand (600g)\* 508  
Tenderloin centre cut

Iberic Pork Presa (600g)\* 508  
Tender shoulder cut

French Yellow Chicken (1.5kg) (Poulet Rôti) 508  
Roasted new potatoes, side salad, chicken jus

La Côte de Boeuf (1kg)\* 598  
Prime rib with bone

*\*Comes with choice of 1 side dish and sauce*

### SAUCES

Béarnaise sauce, pepper sauce, chimichurri sauce

## Side Dishes & Add-Ons

Mashed potatoes, garden salad, sautéed mushrooms, french fries, grilled young corn, mix veggies, brussel sprout 88

Sunny side-up egg, bacon, house-cured salmon gravlax 30

## Scarlett Wine Bar & Café

2 Austin Ave, Tsim Sha Tsui, Kowloon, Hong Kong  
+852 3565 6513

### For Reservations

Amelie@randblab.com

@scarlett\_hk

## From the Land

16hr Slow Cooked Pork Belly 188  
Ratatouille, jus reduction

Le Confit de Canard 208  
Duck leg confit, home fries, bacon, red wine jus

Beef Cheek 248  
Finger potatoes, baby carrots, red wine jus

Lamb Hind Shank (500g) 268  
Mashed potato, green beans, lamb jus

## From the Ocean

La Quenelle de Brochet 178  
Pike fish dumping mousse, mushroom duxelles

Moules Marinières 198  
Choice of white wine sauce or cream & bacon, French fries

Seabass Fillet 218  
Roasted mix root veggies, beurre blanc, choriso

Pan Seared Scallops 228  
Cauliflower puree, crème d' échalote

## Pasta

*Choice of Spaghetti or Mezzi Rigatoni*

Vongole Pasta 178  
Manila clams, chili, parsley, garlic, white wine

Beef Ragout 188  
4-hours confit beef cheek, red wine sauce

Mac & Cheese 188  
Macaroni cooked in Comte cheese

Carbonara 198  
Bacon, 63-degree egg

## Desserts

Lemon Tart 108  
Italian meringue, lemon sorbet

Le Fondant 108  
70% Chocolaterie De L'Opera Spinto, house made vanilla ice cream

Profiteroles 108  
Choux pastry, chocolate sauce

Apple Pie 108  
Gala apple, apricot, raisin, rum, vanilla ice cream

Crème Brulee 108  
Madagascar vanilla

