



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

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

Scallop' carpaccio 158
Avocado puree, chili, brunoise of cucumber, parsley oil, hazel nuts, lemon juice, strawberry

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

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

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

Scarlett Wine Bar & Café
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For Reservations
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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

Spring Chicken (600g) 328
Mashed potatoe, mix salads, chicken 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

Poached Arctic Char 218
Potato salad, brown butter, arctic char fillet potato, chives

Pasta

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 Crumble 108
House made vanilla ice cream, caramelized apple

Crème Brulee 108
Madagascar vanilla

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