

SCARLETT

WINE BAR & RESTAURANT



Group Bookings &
Event Packages





Scarlett Wine Bar & Restaurant

Discover a space where warm service meets revelry and intimate moments mingle with shared celebration.

Slip away from the bustle of Bangkok and step into our world, where panoramic views of Bangkok's glistening skyline together with great wine, creative cocktails and inspired European-cuisine promise a memorable setting for your occasion.

With a passion for provenance from farm to table, our menus return to classic bistro-style dining with contemporary and seasonal dishes designed to share and to savour.

Whether it's a multi-course dinner in our private dining room, or a casual cocktail and small plates soirée on the open-air terrace, Scarlett is the perfect venue for your next event or function.

Venue Spaces

THE TERRACE

There are few experiences more captivating than watching the sunset fall over the glistening skyscrapers of Bangkok, and Scarlett's open-air terrace is the perfect spot to do just this.

Available for private booking, the terrace drips with lush climbing plants and is fitted with cushioned seats to strike an excellent balance between glamour and comfort.

Perfect for a stand-up small plates and charcuterie affair with your own private DJ!

CAPACITY

- 50 - 60 guests



Venue Spaces



DINING ROOM

The impressive and design-driven dining room is full of beautiful features that capture your glance, and cozy corners that beg for small talk over wine. The textured yet relaxed environment gives way to a high-seated bar area, high communal tables, low-seating tables and booth seating.

CAPACITY

- 100 - 120 guests

Venue Spaces



PRIVATE DINING ROOM

Avoid the stress of hosting your own party and leave it with the experts by holding your next special event in Scarlett's private dining room. Whether it's a business lunch, cocktail party or birthday celebration, we've got you covered.

CAPACITY

- 14 - 15 guests



Inspired by the Seasons

FOOD MENU

Driven by a passion for modern French and Mediterranean inspired cooking and seasonal produce, Scarlett's menu is constantly evolving, always ripe with sumptuous simplicity and perfect for sharing.

From tapas, to long table shared meals and charcuterie boards piled high with the finest cheese and meats, to contemporary dishes,

and tempting desserts, our menu is sure to impress.

As well as offering group set menus, Scarlett can create a special menu exclusive to your event, providing the ultimate in personalised service to deliver an unforgettable experience.

TYPES OF MENUS AVAILABLE

- Small Plates Experience
- Family Style: This menu is designed to be shared by the whole table and is made up of 3 placed in the centre of the table.
- Exclusive Chef's Table Set Menu

We can also tailor a menu to suit your taste and budget. Talk to us today!

Chef de Cuisine

CHEF SYLVAIN ROYER

A veteran of the hospitality world, Chef Sylvain Royer has a wealth of experience as both chef and restaurateur, and he currently serves as Managing Director and Maître Cuisiner of R&B Lab, which operates multiple restaurants in Asia, including the highly acclaimed Scarlett Wine Bar & Restaurant in Bangkok and its sister eateries in Hong Kong, Singapore, and Porto.

The award-winning Chef oversees the operations of over 10 restaurants, their culinary approach and service standards. His dedication to this work has gained him much success in the culinary world, having worked in Michelin starred restaurants and 5-star hotels across the globe.



Expertly Crafted & Carefully Sourced

WINE & COCKTAIL MENU

Our resident wine and bar specialist can help design a wine and beverage menu perfectly suited to your guests preferences, event style and budget.

Offering classic and inventive cocktails and a wide array of over 200 French and globally imported wines from the cellar by the glass and bottle, drinks are billed on consumption and special requests can be catered for.

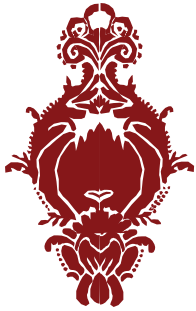


Authentic Recipes

Inspired by French tradition and influenced by worldly culinary flair, Scarlett works with seasonal ingredients to create high quality French-inspired dishes and enticing, innovative menus.

Ranging from imported cold cuts and French cheeses to fresh produce such as oysters and seafood, Scarlett is the place where delicious food meets an eclectic atmosphere in a stylish setting.





Group Bookings Beverage Packages

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Beverage Packages

Package A

Choice of 1 spirit: (Vodka, Gin, Rum, Tequila)
Local Beer
Soft Drink
Water

Package B

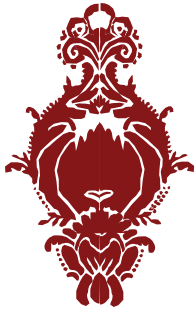
Choice of 2 spirits: (Vodka, Gin, Rum, Tequila)
Local Beer
House Red Wine
House White Wine
Soft Drink
Water

Package C

House Spirits with Mixers
Local Beer
House Red Wine
House White Wine
House Sparkling Wine
Soft Drink
Water

Package D (Non-Alcoholic)

Soft Drink
Water



Group Bookings

Perfect for Sharing

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Small Bites A

G Board

Assorted 3 cheeses & 3 cold cuts

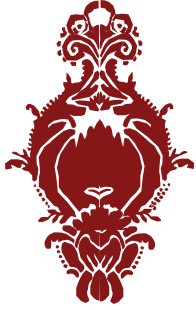
1-Meter Board of Small Plates

Choice of 5 Small Plates

- Mixed Marinated Olives
- Black Olive Tapenade
- Sweet Potato Fries
- Black Tempura Calamari
- Deviled Eggs
- Tasmanian Salmon Ceviche
- Seabass Ceviche
- Tomato Confit & Stracciatella Cheese
- Crispy Prawn
- Slow Cooked Tuna
- Egg Cocotte
- Truffle Beef Tartare +THB 50

Scarlett Dessert Selection

Assorted house-made choux, crème brulée, chocolate palet, vanilla mille feuille



Group Bookings

Perfect for Sharing

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Small Bites B

Scarlett Board

Assorted 5 cheeses & 5 cold cuts & 1 Paté

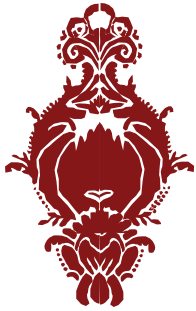
1-Meter Board of Small Plates

Choice of 5 Small Plates

Mixed Marinated Olives
Black Olive Tapenade
Sweet Potato Fries
Black Tempura Calamari
Deviled Eggs
Tasmanian Salmon Ceviche
Seabass Ceviche
Tomato Confit & Stracciatella Cheese
Crispy Prawn
Slow Cooked Tuna
Egg Cocotte
Truffle Beef Tartare +THB 50

Scarlett Dessert Selection

Assorted house-made choux, crème brulée, chocolate palet, vanilla mille feuille, lemon tart



Group Bookings

Family-Style Sharing Menus

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Minimum 10 guests required

Menu 1

To Start

G Board

Assorted 3 cheeses & 3 cold cuts

Scarlett Small Plates

Crispy prawn, seabass ceviche, sweet potato fries

To Share

Tasmanian Salmon

Salted butter potatoes, romesco sauce, lemon wedges

Aglio e Olio

House-made fettuccine with red chili, pepper, shrimp

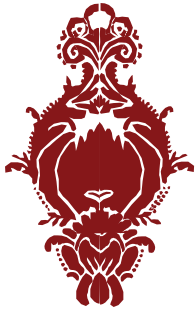
Le Coquelet de Ferme Rôti aux Herbes de Provence

Roasted chicken, Provençal herbs, seasonal vegetables

To Sweet

Scarlett Selection

Assorted house-made choux, crème brûlée, chocolate palet, vanilla mille feuille



Group Bookings

Family-Style Sharing Menus

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Minimum 10 guests required

Menu 2

To Start

Scarlett Board

Assorted 5 cheeses & 5 cold cuts & 1 Paté

Scarlett Small Plates

Crispy prawn, seabass ceviche, sweet potato fries

To Share

Mediterranean Sea Bass

Salted butter potatoes, romesco sauce, lemon wedges

Truffle Risotto

Mushroom, truffle cream sauce, asparagus

Australian Angus Prime Rib

Australian angus with bone, grain fed (1.2kg.)

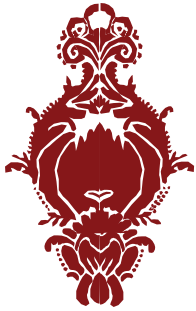
Optional: Double Korubuta Pork Chop

Served with potato wedges and chimichurri sauce

To Sweet

Scarlett Selection

Assorted house-made choux, crème brûlée, chocolate palet, vanilla mille feuille



Group Bookings

Family-Style Sharing Menus

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Minimum 10 guests required

Menu 3

To Start

Scarlett Board

Assorted 5 cheeses & 5 cold cuts & 1 Paté

Scarlett Small Plates

Crispy prawn, seabass ceviche, sweet potato fries

To Share

Pan-Seared Snow Fish

A la plancha serve with Chiang Mai risotto

Truffle Linguine

Linguine, truffle cream sauce, mushroom

Australian Angus Prime Rib

Australian angus with bone, grain fed (1.2kg.)

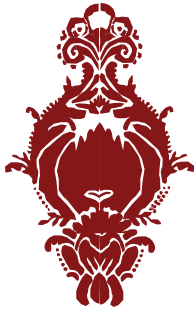
Grilled Seasonal Vegetables

Charcoal-grilled seasonal vegetables, balsamic, served lukewarm

To Sweet

Scarlett Selection

Assorted house-made choux, crème brûlée, chocolate palet, vanilla mille feuille, lemon tart



Group Bookings

Family-Style Sharing Menus

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Minimum 10 guests required

Menu 4

To Start

Scarlett Board

Assorted 5 cheeses & 5 cold cuts & 1 Paté

Scarlett Small Plates

Crispy prawn, seabass ceviche, sweet potato fries

Lyonnaise Salad

Smoked duck breast, duck gizzard, foie gras terrine, poached egg, bacon, frisée lettuce

To Share

Pan-Seared Snow Fish

A la plancha serve with Chiang Mai risotto

Truffle Linguine

Linguine, truffle cream sauce, mushroom

Le Coquelet de Ferme Rôti aux Herbes de Provence

Roasted chicken, Provençal herbs, seasonal vegetables

Le Châteaubriand

The king of prime cut, tenderloin center-cut (600g.)

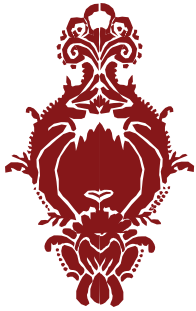
Optional: Australian Angus Prime Rib

Australian angus with bone, grain fed (1.2kg.)

To Sweet

Scarlett Selection

Assorted house-made choux, crème brûlée, chocolate palet, vanilla mille feuille, lemon tart



Group Bookings

Chef's Table Set Menu

With Chef Sylvain Royer

6-course tasting menu

Exclusive Chef's Table

Caviar avec Espuma de Pomme de Terre

Espuma of Potato and Olive oil, topped with caviar roe

Le Crabe Royal d'Alaska

Alaskan King Crab, mango, guacamole

Pan Seared South West of France Foie Gras

Smoked pumpkin velouté, toasted sourdough bread foam

Hokkaido Scallops

Slow cooked lentils, crispy pata negra

Grilled Australian Wagyu Beef Tenderloin or

Lamb Tenderloin

Foie gras and truffle sauce, organic mashed potato

Chocolate Fondant

Lava chocolate cake using 70% Valrhona chocolate,
vanilla ice cream



Group Bookings Chef's Table Set Menu

With Chef Sylvain Royer

6-course Tasting Menus with Wine Pairing

Exclusive Chef's Table

Caviar avec Espuma de Pomme de Terre

Espuma of potato and olive oil, topped with caviar roe

Fabio Zardetto Spumante Brut, Italy

Le Crabe Royal d'Alaska

Alaskan King Crab, mango, guacamole

Domaine Vacheron Sancerre, France

Pan Seared South West of France Foie Gras

Smoked pumpkin velouté, toasted sourdough bread foam

Weingut Riesling, Rheingau Germany

Hokkaido Scallops

Slow cooked lentils, crispy Pata Negra

Maison Verget Bourgogne, France

Grilled Australian Wagyu Beef Tenderloin or Lamb Tenderloin

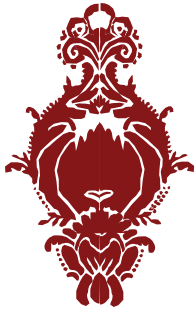
Foie gras and truffle sauce, organic mashed potato

Château Carignan Bordeaux, France

Chocolate Fondant

Lava chocolate cake using 70% Valrhona chocolate, vanilla ice cream

Graham Late bottled vintage, Portugal



Group Bookings Terms & Conditions

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Other Information

Prices are subject to 10% service charge & 7% applicable government tax

Advance deposit will be required 2 weeks before the event date

Vegetarian options are available

Minimum spend requirements must be met, depending space hired

All menus are adjustable and flexible

Anything is Possible

Whatever type of event you're planning, our hands-on and experienced team can help craft an impressive & affordable food and beverage menu especially created to please your guests, and fit any budget.



CONTACT

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