



Dinner

Ask for our daily specials

Please inform our staff of any food allergies prior to placing your order.

Scarlett Bangkok

Silom Road, Bangrak, Bangkok
+66 9 6860 7990

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Oysters

6 pcs Fine de Claire N° 4	480	6 pcs Gillardeau N° 5	960	6 pcs Gillardeau N° 3	1,350
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Cheese & Cold Cuts

Ask for a tour of our cheese counter

Cheese Selection of 2	340	Parma Ham	320	Cold Cut Board	940
Cheese Selection of 3	490	24 months dried cured Italian ham		Choice of 5 cold cuts	
Cheese Selection of 5	790	Truffle Parma Ham	480	G-Board	940
		24 months dried cured Italian ham with black truffle		Choice of 3 cheeses & 3 cold cuts	
		Jamón Iberico "Pata Negra"	980	Scarlett Board	1,720
		48 months dried cured ham		Choice of 5 cheeses & 5 cold cuts, 1 pâté	

Pâtés & Terrines

Pâté de Campagne	510	Le Pâté en Croûte	580	Foie Gras Duo	990
Kurobuta pork, Cognac, house seasoning		Kurobuta pork, French foie gras, in house-made puff pastry		Pan-seared foie gras served with foie gras terrine	
Pork Rillettes	580	Foie Gras Terrine	790	Terrines & Pâtés	990
Slow cooked confit pork paté		A Southwestern French recipe using duck foie gras		Chef's selections	

Soups

Traditional French Onion Soup	310	Lobster Bisque	370	Truffle & Mushroom Soup	410
Beef consommé with Gruyère cheese and croûtons		Cream emulsion covered in a puff pastry dome		Porcini cream soup, 63 degrees perfect egg	

First Impressions

Sardines en Boîte	480	Burrata Salad	520	Le Crabe Royal d'Alaska	620
Spanish sardines (served in can), toast, seaweed butter		Burrata cheese, candy tomatoes, basil, balsamic cream		Alaskan King Crab, mango and avocado purée	
Niçoise Salad	480	Lyonnaise Salad	580	Burgundy Snails	680
Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil		Smoked duck breast, duck gizzard, diced foie gras terrine, poached egg, bacon, frisée lettuce		6 pieces, baked in garlic and parsley butter	
Tasmanian Smoked Salmon	510	L'Os à Moelle	580	Pan Seared Foie Gras	790
Oak-smoked Tasmanian salmon, served with shallots, sour cream, boiled egg		Bone marrow, tomato confit, chimichurri		Pork belly confit, artichoke, mustard sauce	
				Lobster Caesar Salad	1,200
				Half Maine Lobster, cos lettuce, pumpkin seeds, bacon, Caesar dressing	

Tartares

Salmon	480	Tuna	480	Beef Tartare 'à la Montmartre'	780
Raw salmon, lime, argan oil, sesame, smoked à la minute, served with French fries and salad		Raw akami tuna, soy sauce, wasabi, ginger and coconut milk, served with French fries and salad		Hand-cut raw beef tenderloin, served with French fries and salad	

From The Garden

Grilled Seasonal Vegetables	310	Roasted Cauliflower	320	Eggplant Miso	380
Charcoal-grilled seasonal vegetables, balsamic, served lukewarm		Whole cauliflower, marinated in coconut milk, cumin, tamarind sauce		Grilled, miso glazed, soy sauce, sambal, roasted black and white sesame	



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The Grill

From the Land

All grilled beef are served with a choice of Béarnaise, black pepper, blue cheese sauce and potato wedges

AUSTRALIAN WAGYU BEEF, 4-6 WEEKS DRY AGED

Rib Eye 250g.	1,650
Striploin 350g.	1,850
La Côte de Bœuf 1kg. <i>Prime Rib with bone</i>	3,300

JAPANESE OGUMA, WAGYU BEEF

A5 Tenderloin 250g.	2,200
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US BLACK ANGUS, GRAIN-FED

NY Striploin 350g.	1,950
Rib Eye 500g.	2,850

AUSTRALIAN WAGYU BEEF GRAIN FED

Rib Eye 250g.	1,350
Tenderloin 250g.	1,550
Le Châteaubriand 600g.* <i>Tenderloin center-cut</i>	2,950
Tomahawk 1.3kg.*	3,750

AUSTRALIAN ANGUS BEEF GRAIN-FED

Flank 250g.	990
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FRENCH CHAROLAIS BEEF

Tenderloin 250g.	1,650
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AUSTRALIAN ANGUS BEEF, GRASS-FED

Striploin 250g.	1,150
Rib Eye 250g.	1,250
Tenderloin 250g.	1,450

AUSTRALIAN LAMB

Organic Lamb Chops	990
<i>Served with potato mille-feuille and red wine sauce</i>	

KUROBUTA PORK

Kurobuta Tomahawk 800g.	1,150
<i>Served with potato wedges and chimichurri sauce</i>	

From the Ocean

All grilled from the ocean are served with salted butter potatoes, romesco sauce and lemon wedges

Tasmanian Salmon	820	Mediterranean Seabream	990	Turbot (for 2 persons)	2,900
Tiger Prawn	990	Mediterranean Sea Bass	1,100		
Spanish Octopus	990	Snow Fish	1,200		

Scarlett Signatures

Le Confit de Canard Duck leg confit, sautéed potatoes, mushroom, spinach, duck jus	680	Lamb Shank Slow cooked in natural jus, mashed potatoes, seasonal vegetables	760	La Quenelle de Brochet Pike fish dumpling mousse, Duxelle, Chardonnay sauce	860
Le Coquelet de Ferme Rôti aux Herbes de Provence Roasted baby chicken, truffle mashed potatoes and salad	880	La Joue de Boeuf 12 hours-braised wagyu beef cheek, sautéed mushrooms, bacon, mashed potatoes	850	Hokkaido Scallops Parmigiano Reggiano, kale, and truffle cream	1,300

Pastas & Risotto

Bolognese Minced beef, tomato sauce, house-made fettuccine	440	Green Risotto Zucchini, spinach, pecorino, pesto pistachio	440	Truffle Linguine Truffle, Pecorino, truffle cream sauce	540
Carbonara Cream, crispy bacon, poached egg, house-made fettuccine	440	Scampi Aglio e Olio Prawns, red chili, garlic, cherry tomato, house-made fettuccine	480	Truffle Mac & Cheese House-made macaroni cooked with truffle and Comté cheese	540
Truffle Risotto Mushroom, truffle cream sauce, asparagus	440	Vongole Atlantic clams, garlic, cherry tomato, white wine sauce, olive, cilantro, house-made fettuccine	480		

On The Side

Creamy Spinach	220	Mushroom Fricassée	220	Mashed Potatoes	220
Mesclun Salad	220	Mixed Vegetables	220	Garlic Bread	220
French Fries	220	Ratatouille	220	Sautéed Asparagus	220