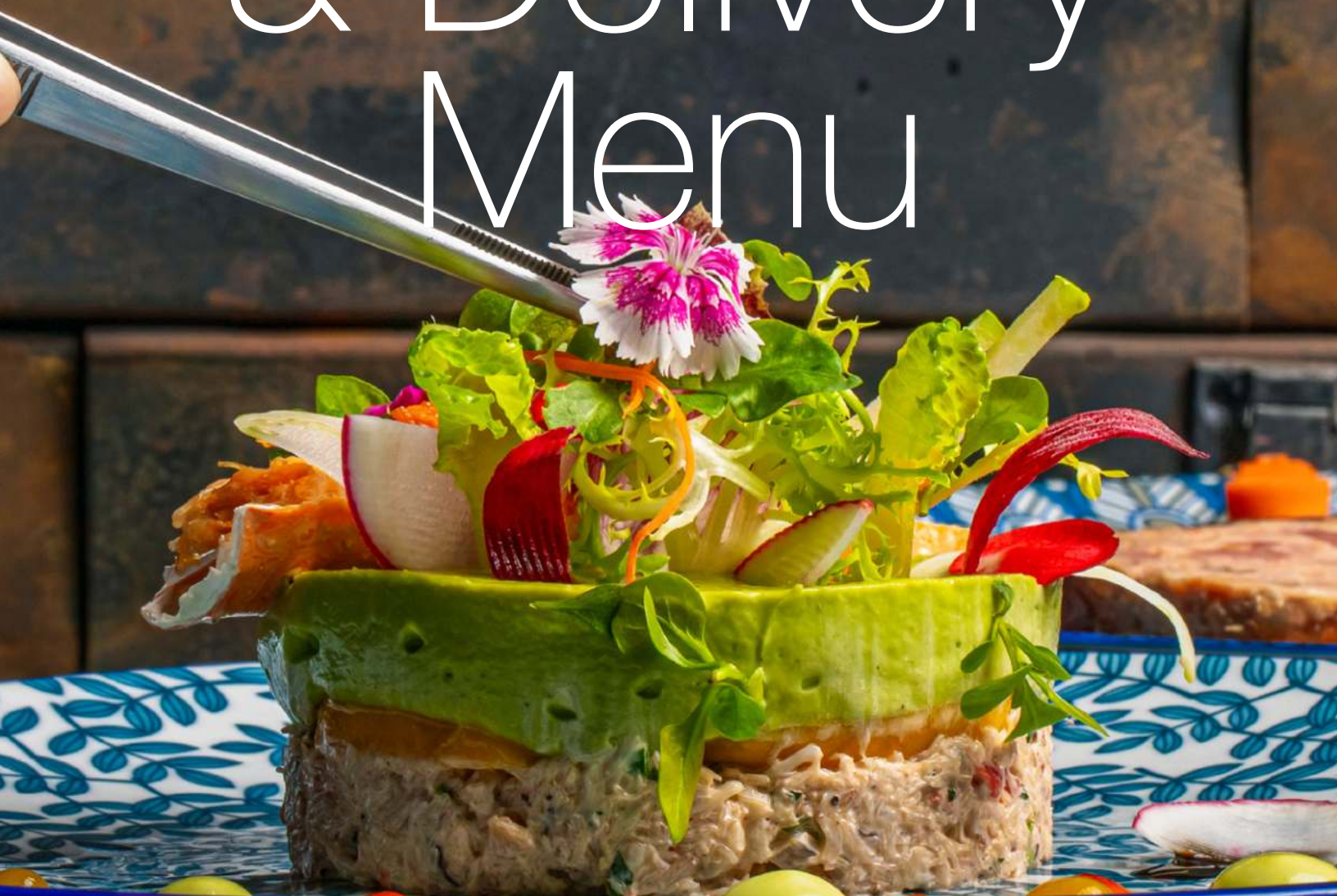


A red, ornate, symmetrical logo watermark is centered in the background, featuring intricate floral and scrollwork patterns.

Scarlett Takeaway & Delivery Menu



This menu is available every day between 12pm-8:30pm.
To order, please call **096 860 7990** or **LINE @scarlettbkk**



FIRST IMPRESSION

Sardines en Boîte <i>Spanish sardines, toast, salted butter</i>	500
Niçoise Salad <i>Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil</i>	565
Tasmanian Smoked Salmon <i>Smoked salmon served with onion, caper and boiled egg</i>	615
Burrata Salad <i>Burrata, rocket, tomato, aged-balsamic dressing</i>	615
Le Crabe Royal d'Alaska <i>Alaskan King Crab, mango, avocado, prepared as a salad</i>	730
Lobster Caesar Salad <i>Grilled half lobster, cos lettuce, garlic, anchovies, bacon, Caesar dressing</i>	815

PATÉS & TERRINES

Paté de Campagne <i>Kurobuta pork, Cognac, pistachios</i>	485
Pork Rillettes <i>House-made with Kurobuta pork</i>	565
Paté en Croûte <i>Kurobuta pork and French foie gras in house-made puff pastry</i>	685

PASTAS & RISOTTO

Bolognaise <i>Minced beef, tomato sauce, house-made fettucine</i>	520
Carbonara <i>Cream, crispy bacon, egg, house-made fettucine</i>	520
Truffle Risotto <i>Chiang Mai rice, asparagus and mushrooms</i>	520
Vongole <i>Atlantic clams, white wine sauce, house-made fettucine</i>	565
Scampi Aglio e Olio <i>Prawns, red chilli, pepper, house-made fettucine</i>	665

2-COURSE SET MENU 480

Choose from one starter & one main course

STARTER Select 1	MAIN COURSE Select 1
Mushroom & Truffle Soup	Chiang Mai Risotto Truffle
French Onion Soup	Bolognaise Pasta
Burrata Salad	Vongole Pasta
Octopus Salad	Carbonara Pasta
Chicken Caesar Salad	Pan-Fried Seabass Fillet
Akami Tuna Salad	Prawns Tempura
Heirloom Tomato Platter	Half Roasted Baby Chicken
Roasted Cauliflower	Duck Leg Confit
Tasmanian Smoked Salmon	Stewed Beef Cheek

CHEESE & COLD CUTS

Cheese Selection of 1 * <i>with house-baked sourdough bread</i>	200
Cheese Selection of 2 * <i>with house-baked sourdough bread</i>	365
Cheese Selection of 3 * <i>with house-baked sourdough bread</i>	580
Cheese Selection of 5 * <i>with house-baked sourdough bread</i>	930
Parma Ham <i>24 months dried cured Italian ham</i>	380
Cold Cut Board <i>4 cold cuts</i>	850
Jamón Iberico "Pata Negra" <i>36 to 48 months dried cured ham</i>	1,000
G-Board <i>3 cheese, 3 cold cuts, House-baked sourdough bread</i>	1,110
Scarlett Board <i>5 cheese, 5 cold cuts, 1 pâté, House-baked sourdough bread</i>	2,025

*For selection of cheese and cold cuts, please contact the Scarlett Team



FROM THE GARDEN

Grilled Asparagus <i>With coconut yellow curry</i>	365
Roasted Cauliflower <i>Whole Cauliflower, tomato and garlic sauce</i>	380
Kale Salad <i>Grilled kale, garlic, hummus, pomegranate seeds</i>	450
Heirloom Tomato Platter <i>Trio tomato concasse, confit and crispy tomato</i>	500

FROM THE LAND

Lamb Shank <i>Slow cooked in natural jus, seasonal vegetables</i>	760
Le Coquelet de Ferme Rôti aux Herbes de Provence <i>Roasted baby chicken, Provençal herbs, truffle mashed potatoes</i>	850
Le Confit de Canard <i>Duck leg confit, sautéed potatoes</i>	800
La Joue de Boeuf <i>12 hours-braised wagyu beef cheek, sauteed mushrooms, mashed potatoes</i>	1,000

SOUPS

French Onion Soup <i>Beef consommé with Gruyère and croûtons</i>	370
Lobster Bisque <i>Creamy emulsion in a puff pastry dôme</i>	435
Mushroom & Truffle Soup <i>Porcini mushroom, sourdough, perfect egg</i>	510

ON THE SIDE

Mesclun salad, Mixed Vegetables	220
Ratatouille	220
Mushroom Fricassee	220
French Fries	220
Truffle Mashed Potato, Mashed potatoes	220
Creamy spinach	220

FROM THE OCEAN

Tasmanian Salmon <i>Sautéed kale, ginger carrot coulis</i>	970
Snow Fish <i>Pan-seared, cauliflower and rocket sauce</i>	1,420
Scallops d'Hokkaido <i>With mashed potatoes, truffle sauce</i>	1,530
Whole Maine Lobster <i>Grilled, extra virgin olive oil dressing</i>	1,650

FROM THE GRILL

Organic Australian Lamb Chops *	970
Kurobuta Pork Tomahawk * <i>Dry-aged, 400g</i>	930
Australian Wagyu Beef 240 days Grain Fed	
Tenderloin (250g) **	1,710
Rib Eye (250g) **	1,590
Australian Wagyu Beef 150 days Grain Fed	
Tomahawk (1.2kg) **	2,650
Australian Angus Grass Feed	
Tenderloin (250g) **	1,360
Rib Eye (250g) **	1,475
4-6 weeks Dry Aged Australian Wagyu	
Rib Eye (250g) **	1,950
Tenderloin (250g) **	2,180
Tomahawk (1.2kg) **	3,000

*Served with potato wedges and chimichurri sauce

**Served with potato wedges, bernaise sauce or black pepper sauce or blue cheese sauce

All meats cooked rare and will require additional heating up at home. Instructions will be provided

DESSERT

70% Valrhona Chocolate Palet <i>Crunchy praline, gluten free dessert</i>	420
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SCARLETT'S PANTRY

SALTS

Herbed Salt	25x150 cm	165
<i>Sea salt, cumin, cardomom, fennel seeds, coffee powder, coriander, garlic, onions, paprika, parsley, pepper, thai dried chili</i>		
Floral Salt	25x150 cm	90
<i>Sea salt, mixed dried flowers, black pepper</i>		
Rose Salt	25x150 cm	95
<i>Sea salt, dried roses, black pepper</i>		

MUSTARD

Dijon Mustard	210 ml	90
<i>Mustard seeds, vinegar, salt, water</i>		
Matcha Mustard	210 ml	80
<i>Matcha powder, vinegar, salt, water</i>		
Tamarind Mustard	210 ml	80
<i>Tamarind paste, vinegar, salt, water</i>		
Thai Basil Mustard	210 ml	60
<i>Dried Thai basil, vinegar, salt, water</i>		
Champagne Mustard	210 ml	100
<i>French Champagne, vinegar, salt, water</i>		
Truffle Mustard	210 ml	90
<i>Truffle paste, truffle aroma, vinegar, salt, water</i>		
Espelette Pepper Mustard	210 ml	120
<i>Espelette pepper seeds, vinegar, salt, water</i>		
Rosemary Honey Mustard	210 ml	80
<i>Scarlett's house-made rosemary honey, vinegar, salt, water</i>		

HONEY

Rosemary honey	210 ml	130
<i>House infused Chiang Rai honey, rosemary</i>		
Thai Ginger Honey	210 ml	110
<i>House infused Chiang Rai honey, Thai ginger</i>		
Thyme Honey	210 ml	120
<i>House infused Chiang Rai honey, thyme</i>		
Chiang Mai Cacao Honey	210 ml	140
<i>House infused Chiang Rai honey, Chiang Mai cacao</i>		
French Truffle honey	210 ml	130
<i>House infused Chiang Rai honey, French truffle</i>		
Badian Honey	210 ml	90
<i>House infused Chiang Rai honey, badian (star anis)</i>		
Thai Chili Honey	210 ml	110
<i>House infused Chiang Rai honey, Thai chili</i>		

JAMS

Chiang Mai Vegan Chocolate Spread	210 ml	100
<i>Chiang Mai cocoa powder, cashew nuts coconut oil</i>		
Thai Strawberry & Black Pepper Jam	210 ml	80
<i>Thai strawberries, black pepper, sugar, pectin, lime juice</i>		
Citrus Jam	210 ml	90
<i>Orange, Mandarine, Yuzu, Palm Sugar, Pectin</i>		
Thai Passionfruit, Pineapple & Chrysanthemum Jam	210 ml	80
<i>Passionfruit, pineapple, chrysanthemum, palm sugar, pectin</i>		
Red Okra Flower Jam	210 ml	80
<i>Dried red okra flower, palm sugar, pectin</i>		



SCARLETT'S PANTRY

OTHERS

25 Degrees' Famous pickles	480 ml	90
<i>Vinegar, sugar, salt, honey, coriander, tarragon, onions, garlic, water, cornichons, aromats.</i>		
25 Degrees' Hot sauce	187 ml	140
<i>Tomato, celery, cardamom, Thai red chili, onion, garlic, red apple, tomato juice, vinegar, cayenne pepper, cinnamon, barbeque sauce, brown sugar, salt</i>		
House infused truffle oil	30 ml	45
<i>Truffle aroma, virgin olive oil. (contains nuts)</i>		
Balsamic Vinegar of Modena	30 ml	60
<i>Wine vinegar, cooked grape (contains sulfites)</i>		
Canned Sardines	115 g	340
<i>Product of Spain, sardines in olive oil.</i>		
House-made Fettucini Pasta	100 g	35
<i>Eggs, duck egg, corn flower, olive oil, salt, pepper, salmolina</i>		
Chiang Mai Risotto Rice	100 g	45
<i>Rice from Chiang Mai</i>		
Scarlett's Sackcloth Bag		520
<i>Sackcloth from Chiang Rai</i>		



SELECTION OF FRENCH AOC CHEESE

COW CHEESE

Camembert Normandie

Brie De Meaux

Chaource

Coulommiers

Bleu d'Auvergne

Bleu des Causses

Grand Livarot

Coeur de Neufchatel

Brillat Savarin Frais

Epoisses Fermier

Langres Fermier

Long Cendre

Mont D'Or

Petit Langres

Pont L'Eveque

Reblochon de Savoie Edelmont

Mungster

Maroilles

Saint Félicien

Saint Marcellin Fermier de Lisère

Brun de Noix

Danish Blue (Danablu)

Saint Nectaire

Tête de Moine AOP

Tomme De Savoie

Morbier

Comte 12 months

Fourme d'Ambert

Meule de Savoie

Meule des Alpes

Cantal entre- Deux

Grana Padano

Gruyère 12 months

Mimolette Tendre

Parmigiano Reggiano

Beaufort été

TEXTURE

Soft-Ripened

Soft-Ripened

Soft-Ripened

Soft-Ripened

Soft & Blue

Soft & Blue

Soft

Soft

Soft

Soft

Soft

Soft

Soft

Soft

Soft

Soft

Soft

Soft - Very strong smell

Soft - Creamy

Soft - Creamy

Semi-Soft

Semi-Soft

Semi-Soft

Semi-Soft

Semi-Soft

Semi-Soft - Very Strong Smell

Semi-Hard

Semi-Hard

Semi-Hard

Semi-Hard

Semi-Hard To Hard

Hard

Hard

Hard

Hard

Firm

GOAT CHEESE

Banon AOC

Chabichou du Poitou

Crottin De Chavignol

Pelardon

Pouligny St Pierre Soignon

Saint Maure de Touraine

Selles sur Cher

SHEEP CHEESE

Roquefort Arbas

Pecorino aux Truffes

Ossau Iraty Navarrais

Tomme Brulée

Manchego 12 Months

TEXTURE

Soft-Ripened

Soft-Ripened

Soft-Ripened

Soft-Ripened

Soft-Ripened

Soft-Ripened

Soft

TEXTURE

Semi-Hard

Hard & Crumbly

Medium Firm

Firm & Compact

Firm & Compact



WINE FOR TAKEAWAY

RED

Pont de Gassac, Shiraz, Grenache, Mourvedre	France	2016	1,500
Elio Altare Dolcetto d'Alba, Piedmont	Italy	2016	1,595
Château Cheval Noir, Merlot	France	2016	1,700
Château Campillot, Medoc, Cabernet Sauvignon	France	2012	1,810
Château Cap de Faugères, Castillon Côte de Bordeaux, Merlot	France	2014	1,915
Fromm Winery, La Strada, Pinot Noir	New Zealand	2016	2,140
Ata Rangi, Celebre, Martinborough, Cabernet, Merlot, Shiraz	New Zealand	2009	2,140
Château Villars, Fronsac, Merlot	France	2010	2,460
Napanook, Napa Valley, Cabernet Sauvignon	U.S.A.	2011	4,280
Château Gloria, St-Julien, Cabernet Sauvignon	France	2010	5,030

WHITE

Echeverria Reserva, Curico Valley, Chardonnay	Chile	2017	1,125
Echeverria Reserva, Curico Valley, Sauvignon Blanc	Chile	2018	1,125
Pinghin, Pinot Grigio	Italy	2017	1,285
Martinborough "Te Tera," Sauvignon Blanc	New Zealand	2015	1,595
Weingut Robert Weil Riesling Rheingau Tradition	Germany	2017	1,595
Colutta Pinot Grigio	Italy	2017	1,595
Le Petis Trelans, Alain Chabanon	France	2015	1,595
Domaine Rene Rostaing, Puech Noble Blanc	France	2013	1,700
Laroche Chablis Domaine, Saint Martin, Chardonnay	France.	2018	1,715
Domaine Vacheron Sancerre Blanc, Sauvignon Blanc	France	2017	2,035

ROSÉ

M Minuty, Côte de Provence	France	2018	1,810
Domaine Ott Clos Mireille Rosé, Côtes de Provence	France	2016	2,465

SPARKLING & CHAMPAGNE

Fabio Zardetto Spumante Private	Italy	N.V	1,170
Fabio Zardetto Prosecco Brut	France	N.V	1,380
Taittinger Brut	France	N.V	2,675
Bollinger Special Cuvee Brut	France	N.V	3,000
Louis Roederer Rosé	France	2012	4,070

COOKING INSTRUCTIONS

All meats will be delivered rare.
Please place items into the microwave (800 to 1,000 watts)
according to the below instructions.

Tenderloin (250g)

MR = 1 min

MD = 1.30 min

MW = 2 mins

WD = 2.30 mins

Rib Eye (250g)

MR = 10 secs

MD = 15 secs

MW = 20 secs

WD = 25 secs

Tomahawk (1.2K)

MR = 3 mins

MD = 4 mins

MW = 5 mins

WD = 5.30 mins

Pork Tomahawk (400g)

Ready to eat

Only 2 mins in microwaves to warm up

Lamb Chop (3 pieces)

MR = 45 secs

MD = 1.5 mins

MW = 2.30 mins

WD = 3 mins

Le Coquelet de Ferme Rôti aux Herbes de Provence

3 mins in microwave

Le Confit de Canard

1 min in microwave

La Joue de Boeuf

2 mins in microwave

2.30 mins in microwave

MR — Medium Rare
MD — Medium
MW — Medium Well
WD — Well Done