



À La Carte Summer 2021

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

Scarlett Wine Bar & Café

2 Austin Ave, Tsim Sha Tsui, Kowloon, Hong Kong
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For Reservations

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French Oysters

Oysters from Brittany, No.3	
6 pieces	198
12 pieces	348

First Impressions

Beetroot Hummus	88
Cauliflower pickles, toasted bread	
Burgundy Snails	
With parsley butter	
9 pieces	128
15 pieces	188
Caesar Salad	98
Cos lettuce, garlic, anchovies, bacon	
With grilled chicken	128
With house-cured salmon gravlax	128
Leek Salad	148
Leeks, house dressing, grated salted egg yolk	
Baked Camembert	158
Camembert from Normandy, black truffle	
Foie Gras Crème Brûlée	168
Toasted bread	
Burrata Di Puglia	178
Fresh burrata cheese, cherry tomatoes	
Grilled Octopus	188
Confit bell pepper, paprika, lemon, coriander, olive oil	
King Crab Salad	198
Agrumes, carrots, mayonnaise	

Pâtés & Terrines

South West Duck Rillettes	88
A Southwestern French recipe, braised duck leg confit, pickles	
Mackerel Rillettes	108
Mackerel, shallots, white wine, lemon zest, cream, toasted bread	
Country Pork Terrine	118
Slow cooked pork, grape mustard	
Duck Foie Gras Terrine	198
Tomato chutney	

Soups

Parisian Mushroom Soup	128
Creamy mushroom soup	
Lobster Bisque	128
Asparagus, cherry tomatoes	

Raws

Hamachi Carpaccio	148
Burrata cream, cucumber and sesame dressing	
Beef Tartare "À la Montmartre"	188
Hand-cut beef tenderloin, egg yolk, French fries, salad	
Scarlett's House-Cured Salmon Gravlax	198
Lemon cream, salad	
Tuna Tartare	228
Mango, coconut, French fries	

Scarlett's Highlights

SIGNATURE CUTS

Wagyu Beef Rib Eye (300g)	288
Australian Wagyu (M3+), French fries	
Australian Lamb Rack (600g)*	498
Chops	
Le Chateaubriand (600g)*	498
Tenderloin centre cut	
La Côte de Boeuf (1kg)*	498
Prime rib with bone	
BBQ Pork Shoulder (1kg)	498
House-made BBQ sauce, choice of 1 side dish	

*Comes with choice of 1 side dish and sauce

SIDE DISHES

78
Creamy spinach, mashed potatoes, sautéed mushrooms, sautéed mixed vegetables, house-made French fries, salad

SAUCES

Béarnaise sauce, pepper sauce, blue cheese sauce, chimichurri sauce

FRENCH CHEESE & COLD CUTS

Ham Bayonne	108
Southwest French ham dry cured for 18 months	
Cheese Selection	
Ask for Chef's recommendations	
Choice of 3	158
Choice of 5	198
G Board	348
3 cheeses, 3 cold cuts, 1 terrine	
Scarlett Board	448
5 cheeses, 5 cold cuts, 2 terrines	

Pasta

Choice of Spaghetti or Penne	
Carbonara	148
Cream, crispy bacon, parmesan	
Sugo di Carne	188
4-hours confit beef cheek, red wine sauce	
Seafood	208
Prawns, scallops, squids, lobster bisque	
Burnt Eggplant Cannelloni	178
Cannelloni stuffed with oven roasted eggplant, served with Parmesan cheese and herbs	

From the Land

Le Confit de Canard	158
Duck leg confit, mushrooms & bacon, duck sauce, mashed potatoes	
Pork Cheeks	198
Tandoori pork, orange sauce, mashed potatoes	
Half Roasted Chicken	228
French Fries, salad, pepper sauce	
Beef Cheek	238
Baby potatoes, carrots, red wine sauce	

From the Ocean

La Quenelle de Brochet	158
Pike fish dumpling mousse, Chardonnay sauce	
Moules Marinières	198
Choice of white wine sauce or cream & bacon, French fries	
King Crab & King Prawn Ravioli	228
3 pieces of ravioli, lobster bisque	
Seafood Paella Risotto	248
Scallops, prawns, squids and mussels	
Sea Bass	248
Mixed vegetables, lobster bisque, mashed potatoes	

Desserts

1910 Paris – Brest	98
House-made choux pastry, hazelnut & almond cream, praline surprise	
La Profiterole	98
Vanilla ice cream, warm chocolate sauce	
Lemon Tart	98
Italian meringue, lemon sorbet	
Le Fondant	98
75% Ecuador chocolate, salted caramel butter, vanilla ice cream	
Apple Crumble	98
Vanilla ice cream	