



SCARLETT

WINE BAR & RESTAURANT

DESSERT SELECTION

Sherbet Platter Selection of 3 homemade sherbets	180
Grand Marnier 'Soufflé' Traditional French dessert, orange liquor flavor	250
Crispy Apple Pie, Caramel Ice Cream Sauteed apple with calvados caramelized	250
Vanilla & Raspberry Crème Brûlée Pistachio madeleine	250
Chocolate Profiteroles Vanilla ice cream in puff pastry, warm chocolate sauce	280
Mille Feuille 'Grands Augustins' Vanilla pastry cream in thousand layers	280
Chocolate Fondant Homemade melting chocolate cake, vanilla ice cream	280
"Gâteau Basque" Lava Heart of cherry, pistachio ice cream	280
Mousse au Chocolat Dark chocolate mousse	280
Deconstructed Mont Blanc Chestnuts spread, meringue, confit cherry, vanilla ice cream	280
Grog Tartlet Lemon mousse, honey gel, rum raisin ice cream	280

COFFEE SELECTION

Café Gourmand Coffee selection with Daily Pastries	290
Espresso Dolce - <i>Sweet & Aromatic</i> Composed of top-quality Brazilian and Indian coffees with a thick, persistent crema	120
Coffee Crema Gusto Dolce - <i>Velvet & Smooth</i> A special roasting combined with the right grind, yields a particularly sweet coffee with a thick-golden crema	120
Espresso Decaffeinato - <i>Light & Flavorful</i> This decaffeinated blend gives the espresso a slightly chocolaty and nutty aftertaste	120
Espresso Intenso - <i>Well-balanced & Intense</i> A surprising and perfect combination of Arabica from Brazil & Central America and Robusta from Southeast Asia	120
Espresso Amabile - <i>Distinct & Creamy</i> A full-bodied coffee embellished with an exceptionally creamy and long finish	120
Espresso Ricco - <i>Dense & Wild</i> The unique roasting process and innovative brewing system create a rich espresso with chocolaty notes	120

SCARLETT DESSERT MENU

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