



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
"Gateau 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
Café Gourmand Coffee selection with daily pastries	290

SINGLE MALT

Glenmorangie - 10 years	340
The Balvenie - 12 years	410
Maccallan - 12 years	410
Glenfiddich - 12 years	410
Glenfiddich - 15 years	450
Glenlivet - 12 years	470
Glenlivet - 15 years	510
The Balvenie - 15 years	750
Glenmorangie - 18 years	750
Maccallan - 18 years	750
Lagavulin - 16 years	750

COGNAC, EAU DE VIE AND DIGESTIF

Père Magloire Calvados Fine V.S	320
Grappa Bianca	260
Remy Martin V.S.O.P	380
Poire Williams	400
Martell V.S.O.P, Hennessy V.S.O.P	420
Sempé, Armagnac V.S.O.P	420
Martell Cordon Bleu, Hennessy X.O	770
Remy Martin X.O	770

PORT & SHERRY

Taylor's Ruby, Taylor's Tawny	250
Tio Pepe	250
Grahams s' 20 year old	750

SCARLETT DESSERT MENU

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

