

FOOD
MENU

APPETIZERS

EDAMAME

\$8.00

Steamed Edamame, Maldon Salt, Furikake spices, Spice it up with Togarashi.

TUNA TARTAR

\$18.00

Blue fin Tuna, creamy avocado, chives, edible flowers and green chili.

SALMON TARTAR

\$18.00

Togarashi Cloud, Scottish salmon, Spicy mayo sauce, Edible flowers.

BLUE OLIVES

\$8.00

Coated green olives on a stick stuffed with blue cheese.

BAKED BRIE

\$22.00

Brie cheese wheel, french thyme, cherry jam, fresh raspberry fruit and pecans.

PEPPERONI POTATO CHIPS

\$12.00

Chips and pepperoni tower glazed with chili honey and sriracha salt.

DYNAMITE SHRIMP

\$18.00

Tempura shrimp, dynamite sauce, Chives on top.

VIETNAMESE VEGGIE ROLL

\$12.00

Rice paper stuffed with mango, avocado, carrot, cucumber, mint, sweet chili, pea shoots, light soya and togarashi sauce.

WILD GUACAMOLE

\$14.00

Guacamole dip served with beetroot and plantain chips topped with micro greens.

MAIN COURSE

TRUFFLE GNOCCHI

\$18.00

Gnocchi served with our creamy truffle sauce, topped with shredded grana padano.

SCARLET BURGER

\$26.00

Australian Black angus patty, Caramelized onion, American cheddar cheese and mayo.

TENDERLOIN

\$48.00

MB4 Tenderloin filet, Mashed potato purée, Pea shoots and mushroom creamy sauce.

RIB-EYE STEAK

\$96.00

MB7+ Australian full blood Wagyu beef, seasoned roasted garlic and sautéed portobello.

VEAL MILANESE

\$32.00

Fried veal chop, green wild side salad with lemon oil dressing and brine dip.

CHICKEN CHORIZO

\$26.00

Marinated chicken, Special chorizo sauce and allumette fries topped with flamed herbs .

PINK GIN RIGATONI

\$20.00

Rigatoni pasta, spicy rosée sauce, infused with gin, grated Grana padano and fresh basil.

GLAZED SALMON

\$32.00

Glazed Scottish salmon, grilled asparagus, baked baby potato and steamed broccoli.

SALADS

CHICKEN SCHNITZEL

\$20.00

Baby gem lettuce, fried chicken schnitzel, pecorino romano cheese topped with baked croutons.

BURRATA

\$22.00

Burrata cheese, layer of mixed cherry tomato, baby arugula leaves served with basil lemon oil topped with balsamic cream.

GREEN GARDEN SALAD

\$18.00

Baby arugula, sweet potato, julienne beetroot, Avocado, wallnuts and dried cranberry served with lemon mustard.

ASIAN SAVORY BEEF

\$26.00

MB4 Tenderloin slices, Carrot, colored cabbage, cucumber, raddish, spring onion and green chili served with Hoisin dressing.

SIDE DISHES

MASHED POTATO

\$8.00

FRIES - WILD HERBS OR SALTED.

\$8.00

GRILLED VEGETABLES.

\$8.00

DESSERTS

MILLE FEUILLE

\$16.00

Pate feuilletée stuffed with our special white chocolate crème diplomate topped with fresh red fruit mix.

TRIPLE CHOCOLATE PLANET

\$20.00

Dark Chocolate Sphere, chocolate mousse, Fresh strawberry, Blueberry jam, white chocolate flakes served with flaming orange liquor.

MOON WALK

\$18.00

Our special Hot Chocolate fudge, topped with a mix of fresh berries.

SCARLET CELEBRATION

\$60.00

Let us Surprise you!