



As mandated by local authorities, alcohol consumption is prohibited after 10.30pm daily

All Day Breakfast

Daily from 7am to 10.30pm | Last order at 10pm

SETS

AMERICAN BREAKFAST

\$27

Two eggs any style with bacon, chicken sausage, hash brown & tomatoes
Served with fresh fruit platter with berries
Choice of freshly squeezed juices: orange, watermelon, carrot or pineapple
Choice of cereal: Special K, sultana bran, muesli or granola
served with fresh milk, skim milk or soya milk
Bakery basket: croissant, pain au chocolate, muffin & white or brown toast served with butter
Choice of hot beverage: coffee, tea or hot chocolate

CANTONESE CONGEE WITH ASSORTED DIM SUM

\$19

Fish or chicken congee served with spring onions, ginger & soya sauce,
Dim sum basket with har gow & chicken siew mai
Choice of freshly squeezed juices: orange, watermelon, carrot or pineapple
Choice of hot beverage: coffee, tea or hot chocolate

INDIAN BREAKFAST

\$22

Steamed idli (savoury rice cakes), served with vegetable sambar & coconut chutney
Choice of freshly squeezed juices: orange, watermelon, carrot or pineapple
Choice of hot beverage: coffee, tea or hot chocolate

MALAYSIAN BREAKFAST

\$21

Nasi lemak with chicken drumlet, cucumber, egg, peanut & ikan bilis
Choice of freshly squeezed juices: orange, watermelon, carrot or pineapple
Choice of hot beverage: coffee, tea or hot chocolate

HEALTHY BREAKFAST

\$26

Egg white omelette with olive oil tossed broccoli, grilled tomato & baked beans, plain low-fat yogurt
served with multi-grain toast, fresh seasonal fruits
Choice of hot beverage:
decaffeinated coffee or Japanese green tea

ALA CARTE

EGGS BENEDICT

\$15

English muffins, ham, spinach, poached eggs with hollandaise sauce

Add smoked salmon

+\$9

FREE RANGE EGGS

\$12

COOKED TO YOUR DESIRE

Two eggs cooked to your liking, hash brown, tomatoes & two slices of toast

Add bacon

+\$7

Add chicken or pork sausage

+\$9

SWEET BREAKFAST DELIGHTS

\$12

Choice of banana cake, carrot cake, steamed chocolate cake or glazed lemon cake

BANANA PANCAKES

\$12

Served with choice of maple syrup with Mixed Berries, nutella & banana or plain sugar

Ala Carte Menu

Daily from 11am to 10.30pm | Last order at 10pm

ANTIPASTI | APPETISERS

ROASTED PEPPERS charred sweet & spicy peppers, creamy goat cheese sauce, grilled onions & crispy shallots	\$16
POLPETTE ALLA BOLOGNESE pork meatballs, pomodoro, ricotta & poached egg on sourdough toast	\$18
PANE POMODORO bread, speck (smoked pork belly), creamy burrata, pickled shallots, & tomato vinaigrette	\$20
GRILLED OCTOPUS marinated in harissa, with smoked eggplant caviar & tomato braised chick peas	\$26
AVOCADO TOAST bread, poached egg, bearnaise sauce & mesclun salad	\$19
Add smoked salmon	+\$9
SUMMER PANZANELLA WITH STONE FRUIT homemade fresh cheese, with seasonal stone fruits, heirloom tomatoes, sweet herbs & torn fried croutons	\$18
GEM LETTUCE ALLA CAESAR white anchovies, quail egg, rustic croutons, parmesan, cured pork jowl & caesar dressing	\$18

Ala Carte Menu

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CLIFF PASTA CREATIONS

HANDMADE FUSILLI	\$20
pork & fennel sausage, braised swiss chard & guajillo chill	
CAVATELLI ALLA CALABRESE	\$20
handmade cavatelli pasta, spicy n'duja ragu, & stracciatella	
LINGUINE & CLAMS	\$24
crispy guanciale , chilli, & white wine	
RICOTTA TORTELLINI	\$18
tomato sauce, butter, & fresh basil	

CLASSIC PASTA

SPAGHETTI BOLOGNESE	\$22
PENNE CARBONARA	\$22
PACCHERI ALLA VODKA (PINK SAUCE)	\$20
ORECCHIETE AL PESTO	\$20

WOOD-FIRED PIZZA

MORE TOPPINGS AVAILABLE ON REQUEST

MARGHERITA PIZZA	\$22
fior di latte mozzarella , tomato sauce & basil	
CACIO E PEPE	\$22
parmesan, pecorino & crushed peppercorns	
BIANCA	\$22
truffle, fontina, mozzarella & sage	
FUNGHI MISTI	\$22
fontina, panna, wild mushrooms & garlic shoots	
MEAT LOVERS	\$25
fior di latte mozzarella, tomato sauce, pepperoni, guanciale, bacon & fennel sausage	

Ala Carte Menu

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SECONDI | MAINS

BEEF TAGLIATA \$38

served with green garlic salsa verde

BEEF CHEEK GOULASH \$38

braised with smoked paprika, fresh paprika & organic onions; served with salted potatoes & crème fraiche

SOYA GLAZED PLUMA \$38

served with spring onions, crispy garlic & cabbage salad

LAMB CHOP SCOTTADITO \$38

served with smoked eggplant, pomegranate & mint yogurt

GRILLED OCEAN TROUT \$36

served with beluga lentil "caviar", soft herbs, cool cucumber & buttermilk gazpacho

POLLO AL MATTONE \$28

spiced spring chicken crisped under Himalayan salt brick

CONTORNI

KALE & ROASTED GARLIC PANCOTTO \$12

**CHICORY SALAD, ANCHOVY
DRESSING & PARMESAN** \$12

**BROCCOLINI, ITALIAN FISH SAUCE,
LIME & CHILLI** \$12

**MIXED GREEN SALAD, SHAVED
VEGETABLES & HERB DRESSING** \$14

FRIED POTATOES WITH GARLIC AIOLI \$12

Ala Carte Menu

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ASIAN

HAINANESE CHICKEN RICE \$28

poached chicken, fragrant rice, served with chili, minced ginger & dark soya sauce

SINGAPORE BAK KUT TEH \$28

pork spare ribs with mix herbs, white peppercorn & garlic cloves

SINGAPORE LAKSA \$26

rich coconut broth
with fresh tiger prawns, rice noodle, egg, fish cake & bean sprouts

CLAY POT PORK \$26

KNUCKLE WITH BOKCHOY

pork, star anise, sichuan peppercorn, cinnamon, ginger, shaoxing wine, orange peel, dark soya sauce served with fragrant jasmine rice

WOK FRIED PRAWN \$26

WITH SALTED EGG YOLK

deep fried prawn, salted egg yolk, curry leaves & chili padi

STEAMED HAINAN OKRA \$12

WITH GARLIC SAUCE

WOK-FRIED SEASONAL \$12

VEGETABLES WITH SOYA

WOK-FRIED NOODLES \$18

WITH BARBECUED PORK

Hong Kong noodle, garlic, barbecued pork, chives, bean sprouts, egg & capsicum

CHICKEN & EGG FRIED RICE \$14

fragrant fried jasmine rice with garlic, chicken, egg & scallion

STEAMED JASMINE RICE \$4

INDIAN

BUTTER CHICKEN \$24

Chicken thighs, yogurt, coriander, cumin, cashews nut, cream, garam masala, fenugreek & butter
served with garlic naan

LAMB DO PYAZA \$28

lamb cubes, onion, turmeric, garlic, paprika & cumin
served with garlic naan

SOUTH INDIAN FISH CURRY \$24

red snapper, onion, shallot, coriander, cumin, turmeric, garlic, tomato, curry leaves, tamarind, mustard seeds, fennel & fenugreek seeds
served with steamed basmati rice

RAJMA MASALA \$18

red kidney bean, onion, tomato, ghee, coriander, cumin,
Kashmiri chili, garam masala
served with basmati rice

ALOO GOBI \$20

cauliflowers, potatoes, tomatoes & cumin masala served with basmati rice

STEAMED BASMATI RICE \$6

PLAIN OR GARLIC NAAN \$4

(3 PIECES PER SET)

BURGERS, WRAPS & SANDWICHES

BEEF BURGER \$32

ground beef patty, caramelised onions, tomatoes, bacon, gherkin, fried egg & gruyere cheese
in a sesame brioche bun

SOFITEL CLUB SANDWICH \$28

white bread, mayonnaise, egg, lettuce, tomatoes, bacon & grilled chicken
served with chips

Dolce | Desserts

Daily from 11am to 10.30pm | Last order at 10pm

FOR SHARING

\$45 EACH | SERVES UP TO 8 PERSONS

LEMON TART

lemon custard topped with a cloud of meringue & fresh lemon zests

STRAWBERRY TART

fresh Korean strawberries on mousse, marmalade & fresh Iranian pistachios

CHOCOLATE & MACADAMIA TART

chocolate ganache of 78% dark chocolate with sweet caramel & fresh macadamia nuts

MYER'S DARK RUM PECAN TART

caramelised pecan nuts with aged dark rum & fresh vanilla beans

TASTERS' CHOICE | \$19

4 slices (individual portions) of our delectable tarts above

INDIVIDUAL PORTIONS

\$13 EACH | GOOD FOR 1 PERSON

MELENZANA E CIOCCOLATO

flourless dark chocolate & aubergine cake with pistachio

MODERN TIRAMISU BY THE CLIFF

15 Vanilla biscuit, coffee jelly & mascarpone cheese

Beverage Menu

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HOUSE WINE

SPARKLING

	GLS	BTL
Santa Margherita Prosecco	\$17	\$75
Champagne Taittinger Brut Reserve	\$32	\$150

WHITE

Pinot Grigio DOC Corvezzo	\$16	\$70
Soave Classico DOP Giacomo Montessor	\$17	\$75
Sauvignon Blanc DOC Le Monde	\$18	\$90
Riesling Domaine Hugel & Fils Classic	\$19	\$95
Chardonnay Umbria IGP	\$24	\$120
Paolo e Noemia d'Amico		

ROSÉ

Rosé AOC Domaine Saint AIX	\$17	\$88
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RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	\$17	\$75
Chianti DOCG Buccia Nera Organic	\$17	\$90
Pinot Nero Umbria IGP	\$19	\$120
Paolo e Noemia d'Amico		
Ettore Germano Nebbiolo Langhe Organic	\$24	\$130
Amarone DOCG Giacomo Montessor	\$30	\$150

SWEET

Bottega, Moscato Petalo dell' Amore	\$19	\$85
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SIGNATURE MOCKTAILS

HANAVA BANANA

Banana, Coconut Milk, Mint Syrup, Lemon Juice, Pandan, Syrup	\$14
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CLIFF PUNCH

Blackberry, Mint Leaves, Lime Juice, Simple Syrup, Sprite	\$14
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GARDEN OF EVE

Flower Syrup, Pomegranate, Simple Syrup, Thyme, Sprite	\$14
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SPARKLING

Rossini	\$21
Kir Reale	\$21
Mimosa	\$21

SIGNATURE COCKTAILS

MEMORIES OF LOVE

Sloe Gin, Campari, Angostura Bitters, Taylor's Port	\$22
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HOPE OF DOVE | THE WHITE CLIFF

Vodka, Lemon, Honey Syrup, Bubbly, Float Pimms	\$22
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THE PEAK

Bourbon, Thyme, Hibiscus Tea, Lemon, Peppermint Syrup, Orange Juice, Yuzu Sake	\$22
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SWEET BAY

Myers Rum, Hibiscus Tea, Lemon Juice, Grapefruit Cordial, Spray Mescal	\$22
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ELECTRIFYING THOR

Vodka infused Lemongrass, Blue Curacao, Lemon Simple Syrup, Soda	\$22
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HIMALAYATINI

Vodka, Vermouth Secco, Lemon, Elderflower Syrup, Dash Orange Bitter	\$22
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ANGEL FALL

Bombay, Thyme, Basil, Dragon Fruit Cordial, Tonic	\$22
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ACAPULCO

Tequila, Smoked Grapefruit Cordial, Luxardo Maraschino, Lime Bitter, Soda	\$22
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TAKE ME TO AMALFI COAST

Light Rum, Limoncello, Lemon, Maraschino Liqueur	\$22
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600 MILES FROM HOME

Barsol Pisco, Pernod, Mint, Lime Cane Syrup	\$22
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GRAPPA

Barberino	\$22
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SPRITZERS

Aperol Spritz	\$20
Hugo Spritz	\$20
Milanese	\$20

Beverage Menu

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VERMOUTH & BITTER	30ML	60ML	BTL	BRANDY & COGNAC	30ML	60ML	BTL
Aperol Martini Vermouth	\$14	\$22		Hennessy VSOP	\$25	\$40	\$380
Red / White / Dry	\$14	\$22		Martell VSOP	\$25	\$40	\$380
Campari	\$14	\$22		Remy Martin VSOP	\$25	\$40	\$380
Dubonnet Rouge	\$14	\$22		Martell Cordon Bleu	\$55	\$100	\$980
Amaro Averna	\$14	\$22		Hennessy XO	\$55	\$100	\$1050
Amaro Montenegro	\$14	\$22					
GIN				LIQUEUR			
Gordon's	\$15	\$22	\$180	Sambuca	\$15	\$25	
Bombay Sapphire	\$20	\$35	\$280	Amaretto	\$15	\$25	
Tanqueray 10	\$20	\$35	\$330	Limoncello	\$15	\$25	
Blue Spice Edgerton	\$20	\$35	\$330	Grand Marnier	\$15	\$25	
Hendricks'	\$22	\$35	\$380	Frangelico	\$15	\$25	
				D.O.M. Benedictine	\$15	\$25	
				Bailey's Irish Cream	\$15	\$25	
VODKA				BEER			
Stolichnaya	\$15	\$20	\$260	Menabrea (Draught)	\$15		
Ketel One	\$16	\$25	\$280	Peroni			\$16
Grey Goose	\$20	\$35	\$330	Heineken			\$16
				Corona			\$16
				Tiger			\$16
TEQUILA				SODA			
Jose Cuervo Reposado	\$14	\$22	\$180	Coke, Diet Coke, Sprite, Ginger Ale,			\$7
Don Julio Anejo	\$18	\$25	\$280	Bitter Lemon, Tonic Water, Soda			
				Water			
RUM				JUICES			
Bacardi Carta Blanca	\$14	\$20	\$180	Cranberry, Apple, Lime, Tomato,			\$8
Depaz Old Agricole Rum	\$18	\$25	\$280	Orange, Pineapple, Watermelon			\$10
WHISKY				NESPRESSO			
Jack Daniel Tennessee	\$16	\$25	\$220	Espresso, Macchiato			\$8
Glenmorangie 10 Years	\$19	\$35	\$330	Cappucino, Latte			\$10
Glenfiddich 12 Years	\$19	\$35	\$330	Double Espresso			
Macallan 12 Years	\$23	\$38	\$380	Liqueur Coffee			\$22
Glenlivet 12 Years	\$23	\$22	\$380				
Glenlivet 18 Years	\$35	\$65	\$788	TWG TEA			
Talisker 18 Years	\$38	\$70	\$788	English Breakfast, Paris Singapore			\$9
Macallan 18 Years	\$38	\$70	\$888	Earl Grey, Lavender Kiss			
				Weekend in St Tropez			
				Bain de Roses, Chamomile			