



SOFITEL

SINGAPORE SENTOSA RESORT & SPA

Ala Carte Menu at The Cliff

Daily from 11am to 10.30pm | Last order at 9.45pm Advance Order of 45 minutes required

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

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CLIFF PASTA CREATIONS

HANDMADE FUSILLI pork & fennel sausage, braised swiss chard & guajillo chill	\$20
CAVATELLI ALLA CALABRESE handmade cavatelli pasta, spicy n'duja ragu, & stracciatella	\$20
LINGUINE & CLAMS crispy guanciale, chilli, & white wine	\$24
RICOTTA TORTELLONI tomato sauce, butter, & fresh basil	\$18
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 REQUE ——	ST
MARGHERITA PIZZA fior di latte mozzarella, tomato sauce & basil	\$22
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 fior di latte mozzarella tomato sauce penperoni	\$25

guanciale, bacon & fennel sausage

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SECONDI | MAINS

BEEF TAGLIATA served with green garlic salsa verde	\$38
BEEF CHEEK GOULASH braised with smoked paprika, fresh paprika & organic onions; served with salted potatoes & crème fraiche	\$38
SOYA GLAZED PLUMA served with spring onions, crispy garlic & cabbage salad	\$38
LAMB CHOP SCOTTADITO served with smoked eggplant, pomegranate & mint yogurt	\$38
GRILLED OCEAN TROUT served with beluga lentil "caviar", soft herbs, cool cucumber & buttermilk gazpacho	\$36
POLLO AL MATTONE spiced spring chicken crisped under Himalayan salt brick	\$28
CONTORNI	
KALE & ROASTED GARLIC PANCOTTO CHICORY SALAD, ANCHOVY DRESSING & PARMESAN	\$12 \$12
BROCCOLINI, ITALIAN FISH SAUCE, LIME & CHILLI	\$12
MIXED GREEN SALAD, SHAVED VEGETABLES & HERB DRESSING	\$14
FRIED POTATOES WITH GARLIC ALOLL	\$12