

INFINITE FAMILY EXPERIENCES

Lunch: 2-Course | Dinner: 3-Course
Appetiser | Main | Dessert



APPETISER

GRILLED OCTOPUS

marinated in harissa, with smoked eggplant caviar & tomato braised chick peas

+\$8



ENDIVE & PERSIMMON SALAD

gorgonzola dolce, pomegranate, toasted pistachios, & sherry vinaigrette



AFFETTATI MISTI

a selection of Italian salami, condementi, & gnoccho fritto



GEM LETTUCE & CARMELISED

DELICATA SQUASH

bacon, toasted pumpkin seeds, parmiggiano, & green goddess dressing

MUSSELS STEAMED IN SPICY TOMATO

fennel, oregano, calabrian chilli aioli, & grilled bread



ROASTED TOMATO & FIG CROSTATA

burrata, pine nuts, & basil

BONE MARROW 'TOC IN BRAIDE"

creamy polenta, bone marrow gravy, pickled mushrooms & fresh horseradish gremolata

+\$8



Vegetarian



Pork



Nuts

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PASTA



PACCHERI ALLA CALABRESE

spicy n'duja ragu, & stracciatella



LINGUINE & CLAMS

housemade pancetta, chilli & white wine



FUSILLI

pork & fennel sausage, swiss chard & chilli



SPAGHETTI ALLA BOLOGNESE

classic pork ragu



MAFALDE ALA VODKA

ribbon pasta in tomato & mascarpone sauce



PENNE CARBONARA

housemade guanciale, pecorino, & black pepper



ORECCHIETTE & BROCCOLINI

braised broccolini, chilli & pecorino



TROPHIE AL PESTO

basil pesto, fried potato & parmesan



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PIZZA

 **MARGHERITA PIZZA**
fior di latte mozzarella , tomato sauce & basil

 **CACIO E PEPE**
parmesan, pecorino & crushed peppercorns

 **BIANCA**
truffle, fontina, mozzarella & sage

 **FUNGHI MISTI**
fontina, panna, wild mushrooms & garlic shoots

 **MEAT LOVERS**
fior di latte mozzarella, tomato sauce, pepperoni, guanciale,
bacon & fennel sausage

+\$7



SECONDI

BEEF CHEEK GOULASH

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



SOYA GLAZED PORK CHOP

shredded cabbage, spring onion, crisp garlic & broccolini

+\$15

STUFFED LAMB CHOPS

charred padron peppers, oregano & feta cheese sauce

+\$18

POLLO AL MATTONE

spiced spring chicken crisped under Himalayan salt brick



GAROUPA SPIEDINI

pumpkin caponata & green romesco

PORCINI RUBBED ANGUS BEEF RIBEYE

served with green garlic salsa verde

+\$15

ROASTED BARRAMUNDI

spicy tomato marmellata & chick pea puree



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CONTORNI

 KALE & ROASTED GARLIC PANCOTTO +\$12

CHICORY SALAD, ANCHOVY DRESSING
& PARMESAN +\$12

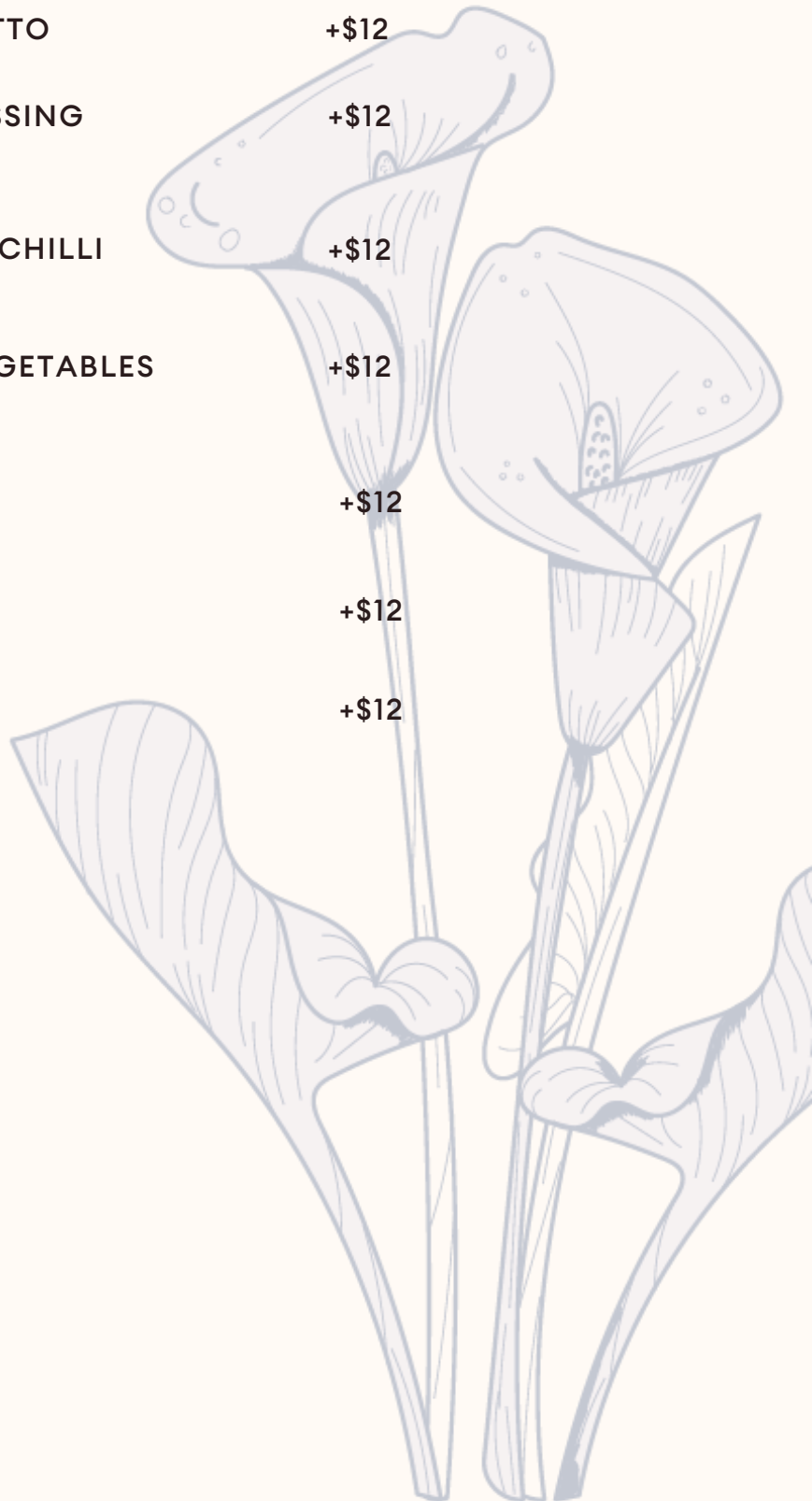
BROCCOLINI, COLATURA, LIME & CHILLI +\$12

 MIXED GREEN SALAD, SHAVED VEGETABLES
& HERB DRESSING +\$12

FRIED BRUSSELS SPROUTS +\$12
tonnato sauce

 SWEET POTATO & CHAMOMILE +\$12
roasted in honey butter

 FRIED FINGERLING POTATOES +\$12
pecorino cheese & rosemary



ASIAN

HAINANESE CHICKEN RICE

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



SINGAPORE BAK KUT TEH

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



SINGAPORE LAKSA

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



CLAY POT PORK KNUCKLE WITH BOKCHOY

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

CHICKEN & EGG FRIED RICE

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

WOK FRIED PRAWN WITH SALTED EGG YOLK

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



STEAMED HAINAN OKRA WITH GARLIC SAUCE



WOK-FRIED SEASONAL VEGETABLES WITH SOYA



WOK-FRIED NOODLES WITH BARBECUED PORK

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

STEAMED JASMINE RICE

+\$4



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INDIAN

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

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

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

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

 **ALOO GOBI**
cauliflowers, potatoes, tomatoes & cumin masala served with basmati rice

STEAMED BASMATI RICE

+\$6

 **PLAIN OR GARLIC NAAN (3 PIECES PER SET)**

+\$4

BURGERS, WRAPS & SANDWICHES

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

 **SOFITEL CLUB SANDWICH**
white bread, mayonnaise, egg, lettuce, tomatoes, bacon & grilled chicken served with chips

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DESSERT


INDIVIDUAL PORTION

\$13 EACH | GOOD FOR ONE PERSON

 **SICILIAN CANNOLI**
creamy ricotta, candied orange peel, pistachio

YUZU MERINGUE CAKE
yuzu curd, dark chocolate ganache with cloud of meringue

THE CLIFF TIRAMISU
lady finger biscuit, mascarpone with Kahlua

 **ZABAGLIONE FREDDO**
chilled egg custard cream with marsala wine, almond biscotti



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LE PETIT PRINCE CHILDREN SPECIALS

LUNCH & DINNER

SPAGHETTI BOLOGNESE

CRISPY NUGGETS WITH TOMATO DIP

MOZZARELLA CHEESE STICKS (6 PCS)

 HAM & CHEESE SANDWICH

FRENCH FRIES WITH KETCHUP

MARGHERITA PIZZA (KIDS)

VEGETABLE & CHICKEN FRIED RICE

DESSERT

 BAKED CHEESE CAKE

 CHOCOLATE BROWNIE
SERVED WITH VANILLA ICE-CREAM



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WINE

SPARKLING

Santa Margherita Prosecco	GLS \$17
Champagne Taittinger Brut Reserve	\$25

WHITE

Soave Classico DOP Giacomo Montessor	\$15
Jean Leon 3055 Petite Chardonnay	\$18
Pinot Grigio 'Ca'Stella' DOC	\$18
Muscadet Sevre-et-Maine Sur Lie	\$24
Domaine de la Pepiere	

ROSÉ

Rosé AOC Domaine Saint AIX	\$17
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RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	\$17
Chianti DOCG Buccia Nera Organic	\$17
Craggy Range Te Kahu, Gimblett Gravels	\$19
Pinot Nero Umbria IGP	\$20
Paolo e Noemia d'Amico	\$22
Amarone DOCG Giacomo Montessor	\$28

SWEET

Bottega, Moscato Petalo dell Amore	\$16
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SIGNATURE MOCKTAIL

MANGO DELIGHT

Mango Juice, Mango Puree, Coconut Milk	\$14
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BERRY FIZZ

Strawberry Puree, Lime Juice, Soda Water	\$14
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PASSION FRUIT LEMONADE

Passion Fruit Puree, Lemon Juice, Sprite	\$14
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GRAPPA

Barberino	\$22
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SPARKLING

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

SIGNATURE COCKTAIL

BAY BREEZE	\$22
Vodka, Pineapple, Cranberry & Lime	

MOSCOW MULE	\$22
Vodka, Lime & Ginger Beer	

WHITE RUSSIAN	\$22
Vodka, Coffee Liqueur & Fresh Cream	

DARK & STORMY	\$22
Dark Rum, Lime & Ginger Beer	

RUM PUNCH	\$22
Dark Rum, Pineapple, Passion Fruit & Soda	

CUBA LIBRE	\$22
White Rum, Lime & Cola	

TEQUILA SUNRISE	\$22
Tequila, Raspberry Syrup, Orange	

MARGARITA	\$22
Tequila, Orange Liqueur & Lime	

GUADALUPE	\$22
Tequila, Grapefruit & Soda	

NEGRONI	\$22
Gin, Campari & Red Vermouth	

TOM COLLINS	\$22
Gin, Lime & Soda	

ITALIAN GIN & TONIC	\$22
Gin, Campari & Tonic	

SPRITZERS

CLIFF SPRITZ	\$20
Lychee Liqueur, Rose Wine & Soda	

APEROL SPRITZ	\$20
Aperol, Prosecco & Soda	

HUGO SPRITZ	\$20
Elderflower Liqueur, Prosecco & Soda	

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VERMOUTH & BITTERS

Aperol	\$14	\$22
Martini Vermouth Red / White / Dry	\$14	\$22
Campari	\$14	\$22
Amaro Montenegro	\$14	\$22

GIN

Gordon's	\$15	\$22	\$180
Bombay Sapphire	\$20	\$35	\$280
Tanqueray 10	\$20	\$35	\$330
Hendricks'	\$22	\$35	\$380

VODKA

Stolichnaya	\$15	\$20	\$260
Ketel One	\$16	\$25	\$280
Grey Goose	\$20	\$35	\$330

TEQUILA

Jose Cuervo Reposado	\$14	\$22	\$180
Don Julio Anejo	\$18	\$25	\$280

RUM

Bacardi Carta Blanca	\$14	\$20	\$180
Myer's Dark Rum	\$18	\$25	\$280

WHISKY

Jack Daniel Tennessee	\$16	\$25	\$220
Glenmorangie 10 Years	\$19	\$35	\$330
Glenfiddich 12 Years	\$19	\$35	\$330
Macallan 12 Years	\$23	\$38	\$380
Glenlivet 12 Years	\$23	\$38	\$380
Glenlivet 18 Years	\$35	\$65	\$788
Talisker 18 Years	\$38	\$70	\$788
Macallan 18 Years	\$38	\$70	\$888

BRANDY & COGNAC

Hennessy VSOP	\$25	\$40
Martell VSOP	\$25	\$40
Remy Martin VSOP	\$25	\$40
Martell Cordon Bleu	\$55	\$100
Hennessy XO	\$55	\$100

LIQUEUR

Sambuca	\$15	\$25
Amaretto	\$15	\$25
Limoncello	\$15	\$25
Grand Marnier	\$15	\$25
Frangelico	\$15	\$25
D.O.M. Benedictine	\$15	\$25
Bailey's Irish Cream	\$15	\$25

BEER

Menabrea (Draught)	\$15	
Peroni		\$16
Heineken		\$16
Corona		\$16
Tiger		\$16

SODA

Coke, Diet Coke, Sprite,
Ginger Ale, Bitter Lemon,
Tonic Water, Soda Water

JUICES

Cranberry, Apple, Lime, Tomato,
Orange, Pineapple, Watermelon

NESPRESSO

Café Noir, Espresso,
D. Espresso, Macchiato \$6
Latte, Cappuccino, Flat White, \$8
Hot Chocolate, Iced Chocolate

TWG TEA

English Breakfast \$9
French Earl Grey
Moroccan Mint
Emperor Sencha
Chamomile

GLS BTL

CAN

\$7

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