

APPETISER

GRILLED OCTOPUS

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

\$26



ENDIVE & PERSIMMON SALAD

gorgonzola dolce, pomegranate, toasted pistachios, & sherry vinaigrette

\$20



AFFETTATI MISTI

a selection of Italian salami, condementi, & fett'unta

FOR 2 DINERS

FOR 4 DINERS

\$20

\$38



GEM LETTUCE & CAMELISED

DELICATA SQUASH

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

**vegetarian option available*

\$18

MUSSELS STEAMED IN SPICY TOMATO

fennel, oregano, calabrian chilli aioli, & grilled bread

\$22



ROASTED TOMATO & FIG CROSTATA

burrata, pine nuts, & basil

\$20

BONE MARROW 'TOC IN BRAIDE"

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

\$24



Vegetarian



Pork



Nuts

PASTA

- | | |
|--|------|
|  PACCHERI ALLA CALABRESE
spicy n'duja ragu, & stracciatella | \$20 |
|  LINGUINE & CLAMS
housemade pancetta, chilli & white wine | \$24 |
|  FUSILLI
pork & fennel sausage, swiss chard & chilli | \$20 |
|  SPAGHETTI ALLA BOLOGNESE
classic pork ragu | \$22 |
|  MAFALDE ALA VODKA
ribbon pasta in tomato & mascarpone sauce | \$20 |
|  PENNE CARBONARA
housemade guanciale, pecorino, & black pepper | \$22 |
|  ORECCHIETTE & BROCCOLINI
braised broccolini, chilli & pecorino | \$20 |
|   TROPHIE AL PESTO
basil pesto, fried potato & parmesan | \$18 |

PIZZA

-  **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

SECONDI

BEEF CHEEK GOULASH

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

\$38



SOYA GLAZED PORK CHOP

shredded cabbage, spring onion, crisp garlic & broccolini

\$38

STUFFED LAMB CHOPS

charred padron peppers, oregano & feta cheese sauce

\$42

POLLO AL MATTONE

spiced spring chicken crisped under Himalayan salt brick

\$28



GAROUPA SPIEDINI

pumpkin caponata & green romesco

\$36

PORCINI RUBBED ANGUS BEEF RIBEYE

served with green garlic salsa verde

\$48

ROASTED BARRAMUNDI

spicy tomato marmellata & chick pea puree

\$36



Vegetarian



Pork



Nuts

CONTORNI

- 
-  **KALE & ROASTED GARLIC PANCOTTO** \$12
 - CHICORY SALAD, ANCHOVY DRESSING & PARMESAN** \$12
 - BROCCOLINI, COLATURA, LIME & CHILLI** \$12
 -  **MIXED GREEN SALAD, SHAVED VEGETABLES & HERB DRESSING** \$14
 - FRIED BRUSSELS SPROUTS** \$14
tonnato sauce, sieved egg & pickled shallots
 -  **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

\$28



SINGAPORE BAK KUT TEH

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

\$28



SINGAPORE LAKSA

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

\$26



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

\$26

CHICKEN & EGG FRIED RICE

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

\$14

WOK FRIED PRAWN WITH SALTED EGG YOLK

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

\$26



STEAMED HAINAN OKRA WITH GARLIC SAUCE

\$12



WOK-FRIED SEASONAL VEGETABLES WITH SOYA

\$12



WOK-FRIED NOODLES WITH BARBECUED PORK

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

\$18

STEAMED JASMINE RICE

\$4



Vegetarian




Pork




Nuts


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 (3 PIECES PER SET)** \$4

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

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

LE PETIT PRINCE CHILDREN SPECIALS

LUNCH & DINNER

SPAGHETTI BOLOGNESE \$12

CRISPY NUGGETS WITH TOMATO DIP \$12

MOZZARELLA CHEESE STICKS (6 PCS) \$8

 HAM & CHEESE SANDWICH \$10

FRENCH FRIES WITH KETCHUP \$6

MARGHERITA PIZZA (KIDS) \$10

VEGETABLE & CHICKEN FRIED RICE \$10

DESSERT

 BAKED CHEESE CAKE \$13

 CHOCOLATE BROWNIE
SERVED WITH VANILLA ICE-CREAM \$13

WINE

SPARKLING

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

WHITE

Soave Classico DOP Giacomo Montessor	GLS	\$15	BTL	\$50
Jean Leon 3055 Petite Chardonnay	GLS	\$18	BTL	\$75
Pinot Grigio 'Ca'Stella' DOC	GLS	\$18	BTL	\$75
Muscadet Sevre-et-Maine Sur Lie	GLS	\$24	BTL	\$100
Domaine de la Pepiere				

ROSÉ

Rosé AOC Domaine Saint AIX	GLS	\$17	BTL	\$68
----------------------------	-----	------	-----	------

RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	GLS	\$17	BTL	\$50
Chianti DOCG Buccia Nera Organic	GLS	\$17	BTL	\$80
Craggy Range Te Kahu, Gimblett Gravels	GLS	\$19	BTL	\$85
Pinot Nero Umbria IGP	GLS	\$20	BTL	\$90
Paolo e Noemia d'Amico	GLS	\$22	BTL	
Amarone DOCG Giacomo Montessor	GLS	\$28	BTL	\$115

SWEET

Bottega, Moscato Petalo dell Amore	GLS	\$16	BTL	\$85
------------------------------------	-----	------	-----	------

SIGNATURE MOCKTAIL

MANGO DELIGHT

Mango Juice, Mango Puree, Coconut Milk		\$14
--	--	------

BERRY FIZZ

Strawberry Puree, Lime Juice, Soda Water		\$14
--	--	------

PASSION FRUIT LEMONADE

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

GRAPPA

Barberino		\$22
-----------	--	------

SPARKLING

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

SIGNATURE COCKTAIL

BAY BREEZE

Vodka, Pineapple, Cranberry & Lime		\$22
------------------------------------	--	------

MOSCOW MULE

Vodka, Lime & Ginger Beer		\$22
---------------------------	--	------

WHITE RUSSIAN

Vodka, Coffee Liqueur & Fresh Cream		\$22
-------------------------------------	--	------

DARK & STORMY

Dark Rum, Lime & Ginger Beer		\$22
------------------------------	--	------

RUM PUNCH

Dark Rum, Pineapple, Passion Fruit & Soda		\$22
---	--	------

CUBA LIBRE

White Rum, Lime & Cola		\$22
------------------------	--	------

TEQUILA SUNRISE

Tequila, Raspberry Syrup, Orange		\$22
----------------------------------	--	------

MARGARITA

Tequila, Orange Liqueur & Lime		\$22
--------------------------------	--	------

GUADALUPE

Tequila, Grapefruit & Soda		\$22
----------------------------	--	------

NEGRONI

Gin, Campari & Red Vermouth		\$22
-----------------------------	--	------

TOM COLLINS

Gin, Lime & Soda		\$22
------------------	--	------

ITALIAN GIN & TONIC

Gin, Campari & Tonic		\$22
----------------------	--	------

SPRITZERS

CLIFF SPRITZ

Lychee Liqueur, Rose Wine & Soda		\$20
----------------------------------	--	------

APEROL SPRITZ

Aperol, Prosecco & Soda		\$20
-------------------------	--	------

HUGO SPRITZ

Elderflower Liqueur, Prosecco & Soda		\$20
--------------------------------------	--	------

VERMOUTH & BITTERS

Aperol	\$14	\$22	
Martini Vermouth	\$14	\$22	
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		CAN \$7
--	--	------------

JUICES

Cranberry, Apple, Lime, Tomato,	\$8
Orange, Pineapple, Watermelon	\$10

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	