



## *Gastronomic Journey Menu*

DINING ENTITLEMENTS FOR ROOM PACKAGES

### **BREAKFAST**

**7AM TO 11AM | LAST ORDER 10:30AM**

Choose your preferred breakfast dining timing:  
7am to 8am | 8am to 9:30am | 9:30am to 10:30am

### **LUNCH & DINNER**

**12 NOON TO 10:30PM | LAST ORDER 10:15PM**

2-course Lunch | 3-course Dinner  
Appetiser | Main | Dessert



# additional amenities

CARING IS CHIC WITH A LITTLE JOY FOR YOU



## MINI-BAR

Coca-Cola (330ml)	\$7.00
Sprite (330ml)	\$7.00
Tiger Beer (330ml)	\$9.00
Asahi Beer (330ml)	\$9.00
Sunraysia Cranberry	\$8.00
Sunraysia Orange Juice	\$8.00
TS Cashew Nuts (40g)	\$7.00
TS California Pistachios (40g)	\$7.00
Pringles Original - Small (40g)	\$7.00
1 Set of Cutlery	\$2.00

# breakfast

7am to 11am | Last Order at 10.30am



## **AMERICAN BREAKFAST**

Two eggs any style with bacon, chicken sausage, hash brown & tomatoes, served with fresh fruit platter & bircher muesli, assorted bakery basket served with butter

## **CANTONESE CONGEE WITH ASSORTED DIM SUM**

Fish OR chicken congee, served with you tiao, braised peanuts, fried shallots and assorted dim sum basket with har gow, chicken siew mai and chicken barbeque pau



## **SINGAPORE LAKSA**

Singapore laksa with rich coconut broth, rice noodles, prawn, fish cake, taupok & beansprout



## **MALAYSIAN BREAKFAST**

Nasi lemak with lemongrass chicken wing, fish otah, cucumber, egg, prawn crackers, peanut & ikan bilis



## **INDIAN BREAKFAST**

Steamed idli (savory rice cakes), served with vegetable sambar & coconut chutney

## **HEALTHY BREAKFAST WITH OMELETTE**

Egg white omelette with avocado salad, roasted cherry tomatoes

Served with plain low-fat yogurt, wholemeal toast & fresh seasonal fruits

## **BEVERAGES**

### **ALL BREAKFAST SETS**

Choice of juice: apple, orange, cranberry, mango OR pineapple

Choice of hot beverage: coffee, tea OR hot chocolate

### **HEALTHY BREAKFAST SET**

Choice of juice: apple, orange, cranberry, mango OR pineapple

Choice of hot beverage: decaffeinated coffee or Japanese green tea

 Vegetarian

 Pork

 Nuts

Items subject to changes due to seasonal availability. Prices in SGD and subjected to 10% service charge and 7% GST

# rise & shine

7am to 11am | Last Order at 10.30am  
\*not inclusive in complimentary breakfast sets



 **THE CHEESE ARTISANS** **\$16**

Brie Cheese, Blue Roquefort, Mature Cheddar Cheese  
Dried Fruits, Walnut nuts, Almond Nuts, Grapes, Crackers  
\*no nuts option available

  **CHARCUTERIE PLATTER** **\$12**

Mortadella, Rosette Salami, Coppa Ham, Spicy Chorizo  
Served with Capers, Cornichons, Pearl Onion, Marinated  
Olives  
\*no nuts option available

**FRENCH TOAST** **\$10**

Pan-fried bread soaked in egg, cinnamon powder, vanilla  
and topped with mixed berries

 Vegetarian  Pork  Nuts

Items subject to changes due to seasonal availability. Prices in SGD  
and subjected to 10% service charge and 7% GST

# le petit prince

7am to 11am | Last Order at 10.30am  
Children aged 5 to 11 years only



## **HOMEMADE BIRCHER MUESLI**

Overnight soaked rolled oats with green apple, raisins, walnuts & honey

## **SCRAMBLED EGGS**

Served with hash brown & chicken sausages

## **FLAVOURED YOGURT**

Choice of Strawberry, Blueberry or Plain

Served with mixed berries

## **SEASONAL FRUITS PLATTER**

Healthy choice of assorted seasonal cut fruits

## **BANANA PANCAKE STACK**

Served with mixed berries

## **BELGIAN WAFFLE**

Homemade Waffle

Served with Chocolate Sauce, Maple Syrup,  
Butter, Mix Berries

## **CEREAL TEMPTATION**

Corn Flakes, Special – K, All Brand, Froot Loops,  
Koala Crisp

 Vegetarian

 Pork

 Nuts

Items subject to changes due to seasonal availability. Prices in SGD  
and subjected to 10% service charge and 7% GST

# appetiser

From 12 noon to 10.30pm | Last Order at 10.15pm



## PROSCIUTTO DI PARMA

Burrata, fett'unta

+ \$8



## ASPARAGUS ALLA VENETA

Gribiche, pickled mustard seed, rye croutons



## HEIRLOOM TOMATO SALAD

Roasted peppers, shaved red onion, capers, taggiasca olives, feta, oregano

## CAESAR SALAD

Gem lettuce, torn croutons, crisp pancetta, parmesan, Caesar dressing

**With Grilled Chicken**

+ \$6

**With Griled Prawn**

+ \$8



## SPICY CHINESE CUCUMBER SALAD

With black vinegar & toasted sesame



## VEGETABLE SPRING ROLL

With sweet chilli sauce



## CREAMY MUSHROOM SOUP

Button mushrooms, cream & crouton



## MINISTRONE SOUP

Zucchini, celery, onion, capsicum, carrot, pasta, basil

## asian main

From 12 noon to 10.30pm | Last Order at 10.15pm



### HAINANESE CHICKEN RICE

Poached chicken, fragrant rice, served with chilli, minced ginger & dark soya sauce

### SINGAPORE BAK KUT TEH

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



### WOK-FRIED NOODLES WITH BBQ PORK

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



### WOK-FRIED PRAWN WITH SALTED EGG YOLK

+ \$8

Deep fried prawn, salted egg yolk, curry leaves and chilli padi



### WOK-FRIED SEASONAL VEGETABLES

### SEAFOOD FRIED RICE

Fragrant fried jasmine rice with scallop, prawn, egg & scallion

### STEAMED JASMINE RICE

+ \$4

# indian main

From 12 noon to 10.30pm | Last Order at 10.15pm



## BUTTER CHICKEN

Chicken thighs, yoghurt, coriander, cumin, cashew nut, cream, garam masala, fenugreek & butter, served with naan

## LAMB DO PYAZA

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

+ \$8

## 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



## ALOO GOBI

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

## STEAMED BASMATI RICE

+ \$6



## PLAIN OR GARLIC NAAN

2 pieces per set

+ \$6

# burger & sandwich



## BEEF BURGER

Ground beef patty, caramelised onions, Tomatoes, bacon, gherkin, fried egg & cheese, sesame bun, served with French Fries



## SOFITEL CLUB SANDWICH

White bread, mayonnaise, egg, lettuce, tomatoes, bacon & grilled chicken, served with french fries



# italian main



From 12 noon to 10.30pm | Last Order at 10.15pm



## GARGANELLI ALLA BOLOGNESE

Classic pork ragu



## LINGUINE ALLA VODKA

Tomato and mascarpone sauce



## PENNE CARBONARA

Pancetta, pecorino, cream, & black pepper

## SPAGHETTI ALLA ARRABIATA

Spicy tomato sauce, taggiasca olives, pecorino cheese

## POLLO AL DIAVOLA

Spiced spring chicken, charred scallion & burnt lemon

## ROASTED BARRAMUNDI

Spicy tomato marmellata & chick pea puree

## BRAISED BEEF SHORT CHEEK

Creamy polenta, gremolata

+\$15



## SOYA GLAZED PORK PLUMA

Shredded cabbage, spring onion, crisp garlic, & broccolini

+\$15

## LA PIZZA ROSSA (TOMATO BASE PIZZA)



### MARGHERITA

Mozzarella, tomato sauce, fresh basil

### DIAVOLA

Mozzarella, spicy salami, pickled Calabrian chilies



### HAWAIIAN

Mozzarella, thin slice pineapple, jalapeno, pancetta

## LA PIZZA BIANCA (WHITE BASE PIZZA)



### FUNGHI

Mozzarella, taleggio, mixed mushrooms, garlic shoots



### FENNEL SAUSAGE

Mozzarella, panna, spring onion, fennel sausage, fennel pollen

# dessert

GOOD FOR ONE PERSON



## DARK CHOCOLATE MOUSSE CAKE

Chocolate sauce, whipped ganache

## CHILLED POMELO SAGO MELON SOUP

## CLASSIC TIRAMISU

Lady Finger biscuit, Kahlua, coffee sauce

## CHOCOLATE BROWNIE

Served with chocolate sauce

## HÄAGEN-DAZS ICE CREAM IN CUP

+\$6

Choice of vanilla, Belgium chocolate, strawberry, green tea, lime mojito sorbet or pina colada



# le petit prince

MINI FISH 'N' CHIPS WITH TARTAR SAUCE

SPAGHETTI BOLOGNESE

CHICKEN KARASGE WITH TOMATO DIP

MOZZARELLA CHEESE STICKS (6 PCS)



HAM & CHEESE SANDWICH

FRENCH FRIES WITH KETCHUP



# beverages



## WINE

### SPARKLING

	GLS	BTL
Santa Margherita Prosecco	\$17	\$75
Champagne Taittinger Brut Reserve	\$25	\$128

### WHITE

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

### ROSÉ

Rosé AOC Domaine Saint AIX	\$17	\$68
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### RED

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

### SWEET

Bottega, Moscato Petalo dell Amore	\$16	\$85
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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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### SPARKLING

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

## SIGNATURE COCKTAIL

### BAY BREEZE

Vodka, Pineapple, Cranberry & Lime	\$22
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### MOSCOW MULE

Vodka, Lime & Ginger Beer	\$22
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### WHITE RUSSIAN

Vodka, Coffee Liqueur & Fresh Cream	\$22
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### DARK & STORMY

Dark Rum, Lime & Ginger Beer	\$22
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### RUM PUNCH

Dark Rum, Pineapple, Passion Fruit & Soda	\$22
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### CUBA LIBRE

White Rum, Lime & Cola	\$22
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### TEQUILA SUNRISE

Tequila, Raspberry Syrup, Orange	\$22
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### MARGARITA

Tequila, Orange Liqueur & Lime	\$22
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### GUADALUPE

Tequila, Grapefruit & Soda	\$22
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### NEGRONI

Gin, Campari & Red Vermouth	\$22
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### TOM COLLINS

Gin, Lime & Soda	\$22
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### ITALIAN GIN & TONIC

Gin, Campari & Tonic	\$22
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## SPRITZERS

### CLIFF SPRITZ

Lychee Liqueur, Rose Wine & Soda	\$20
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### APEROL SPRITZ

Aperol, Prosecco & Soda	\$20
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### HUGO SPRITZ

Elderflower Liqueur, Prosecco & Soda	\$20
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# beverages

## VERMOUTH & BITTERS

	30ML	60ML	BTL
Aperol Martini Vermouth	\$14	\$22	
Red / White / Dry	\$14	\$22	
Campari	\$14	\$22	
Amaro Montenegro	\$14	\$22	

## GIN

	30ML	60ML	BTL
Gordon's	\$15	\$22	\$180
Bombay Sapphire	\$20	\$35	\$280
Tanqueray 10	\$20	\$35	\$330
Hendricks'	\$22	\$35	\$380

## VODKA

	30ML	60ML	BTL
Stolichnaya	\$15	\$20	\$260
Ketel One	\$16	\$25	\$280
Grey Goose	\$20	\$35	\$330

## TEQUILA

	30ML	60ML	BTL
Jose Cuervo Reposado	\$14	\$22	\$180
Don Julio Anejo	\$18	\$25	\$280

## RUM

	30ML	60ML	BTL
Bacardi Carta Blanca	\$14	\$20	\$180
Myer's Dark Rum	\$18	\$25	\$280

## WHISKY

	30ML	60ML	BTL
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

	30ML	60ML
Hennessy VSOP	\$25	\$40
Martell VSOP	\$25	\$40
Remy Martin VSOP	\$25	\$40
Martell Cordon Bleu	\$55	\$100
Hennessy XO	\$55	\$100

## LIQUEUR

	30ML	60ML
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

	BTL
Heineken	\$16
Corona	\$16
Tiger	\$16

## SODA

	CAN
Coke, Diet Coke, Sprite, Ginger Ale, Bitter Lemon, Tonic Water, Soda Water	\$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	