



Appetiser

-  **CAESAR SALAD** \$18
romaine lettuce, anchovies, parmesan cheese, bacon, croutons with caesar dressing
ADD CAJUN GRILLED CHICKEN +\$6
ADD SALMON +\$8
-  **SPICY CHINESE CUCUMBER SALAD** \$10
with black vinegar & toasted sesame
-  **VEGETABLE SPRING ROLL** \$10
with sweet chilli sauce
- ALOO CHANA CHAT** \$12
with mint chutney
- MIXED GRILLED SATAY (9 PCS)** \$18
chicken, beef and mutton satay served with peanut sauce

Soup

-  **CREAMY MUSHROOM SOUP** \$18
button mushrooms, cream & crouton
-  **MINISTRONE SOUP** \$18
zucchini, celery, onion, capsicum, carrot, pasta, basil

Burgers & Sandwiches

-  **BEEF BURGER** \$32
ground beef patty, onions, tomatoes, bacon, gherkin, fried egg & cheese, sesame bun, served with french fries
-  **SOFITEL CLUB SANDWICH** \$28
white bread, mayonnaise, egg, lettuce, tomatoes, bacon & grilled chicken, served with french fries

 Vegetarian  Pork  Nuts

dishes are subject to change due to seasonal availability

Asian

-  **HAINANESE CHICKEN RICE** \$22
poached chicken, fragrant rice, served with chilli, minced ginger & dark soya sauce
-  **SINGAPORE BAK KUT TEH** \$24
pork spare ribs with mix herbs, white peppercorn & garlic cloves
- SINGAPORE LAKSA** \$20
rich coconut broth with tiger prawns, rice noodle, egg, fish cake & bean sprouts
-  **CLAYPOT PORK** \$24
pork, star anise, cinnamon, ginger, Shaoxing wine, dark soya sauce served with fragrant jasmine rice
- STIR FRIED BLACK PEPPER BEEF WITH MUSHROOM** \$22
chinese beef preparation with capsicum, onion, mushroom
- WOK-FRIED PRAWN WITH SALTED EGG YOLK** \$24
deep fried prawn, salted egg yolk, curry leaves & chilli padi
-  **WOK-FRIED NOODLES WITH BBQ PORK** \$16
Hong Kong noodle, garlic, barbecued pork, chives, bean sprouts, egg & capsicum
-  **WOK-FRIED SEASONAL VEGETABLES** \$12
- SEAFOOD FRIED RICE** \$18
wok fried rice with scallop, prawn, egg & spring onion
- STEAMED JASMINE RICE** \$4

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Indian

-  **BUTTER CHICKEN** \$24
chicken thigh, yoghurt, coriander, cumin,
cashew nut, cream, garam masala, fenugreek
& butter, served with naan
- LAMB DO PYAZA** \$28
lamb cubes, onion, turmeric, garlic, paprika
& cumin, served with naan
- SOUTH INDIAN FISH CURRY** \$22
seabass, 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** \$6
2 pieces per set

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Desserts

INDIVIDUAL PORTION


CHILLED POMELO SAGO MELON SOUP \$13

COCONUT PUDDING WITH MANGO \$13

PANDAN GULA MELAKA CAKE, MANGO COMPOTE \$13

HÄAGEN-DAZS X SOFITEL SINGAPORE SENTOSA

 HÄAGEN-DAZS BANANA SPLIT \$14
vanilla, Belgium chocolate, strawberry ice-cream serve with chantilly cream

 EXTRAVAGANZA HÄAGEN-DAZS HOLIDAY SUNDAE \$28
vanilla, Belgium chocolate, strawberry ice-cream served with medley of berries, crunchy bits and chantilly cream (serves 2-4)

HÄAGEN-DAZS ICE CREAM IN CUP \$10
choice of vanilla, Belgium chocolate, strawberry, green tea, lime mojito sorbet or pina colada

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Le Petit Prince

LUNCH & DINNER

MINI FISH 'N' CHIIPS WITH TARTAR SAUCE \$12

CHICKEN POPCORN WITH TOMATO DIP \$10

MOZZARELLA CHEESE STICKS (6 PCS) \$10

 HAM & CHEESE SANDWICH \$10

FRENCH FRIES WITH KETCHUP \$6

KIDS VEGETABLE FRIED RICE \$8

DESSERT

PANDAN GULA MELAKA CAKE, MANGO COMPOTE \$8

COCONUT PUDDING WITH MANGO \$8

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Alcoholic Beverages

SPARKLING	GLS	BTL
La Pieve Pergolo Prosecco Treviso Extra Dry	\$17	\$80
Champagne Taittinger Brut Reserve	\$27	\$130
WHITE		
Soave Classico DOP Giacomo Montessor	\$16	\$75
Sauvignon Blanc DOC Le Monde	\$19	\$90
Pinot Grigio Zonin, Friuli	\$18	\$78
Paolo e Noemia d'Amico	\$25	\$120
ROSÉ		
Masseria Altemura Zinzula Rosé, Puglia	\$18	\$85
RED		
Nero d'Avola Sicilia IGT Carlo Pellegrino	\$18	\$85
Chianti Zonin, Tuscany	\$19	\$90
Craggy Range Te Kahu, Gimblett Gravels	\$27	\$130
Pinot Nero Umbria IGP	\$23	\$110
Paolo e Noemia d'Amico		
Amarone DOCG Giacomo Montessor	\$30	\$140
SWEET		
Castello Del Poggio Moscato, Piedmont	\$18	\$85
BEER		
Heineken		\$16
Corona		\$16
Tiger - Draught	\$16	

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

Non-Alcoholic Beverages

SODA

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

CAN

\$7

JUICES

Cranberry, Apple, Lime, Tomato, Orange, Pineapple

GLS

\$8

NESPRESSO

Café Noir, Espresso,
D. Espresso, Macchiato
Latte, Cappuccino, Flat White,
Hot Chocolate, Iced Chocolate

\$6

\$8

TWG TEA

English Breakfast
French Earl Grey
Moroccan Mint
Emperor Sencha
Chamomile

POT

\$9

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