



Dining at Kwee Zeen

GASTRONOMIC JOURNEY AT SOFITEL SENTOSA

Lunch: 2-Course Appetiser & Main OR Main & Dessert



Appetiser

 CAESAR SALAD romaine lettuce, anchovies, parmesan cheese, bacon, egg, croutons with caesar dressing
 ADD CAJUN GRILLED CHICKEN
 ADD SALMON

+\$6 +\$8

SPICY CHINESE CUCUMBER SALAD with black vinegar & toasted sesame

VEGETABLE SPRING ROLL with sweet chilli sauce

CREAMY MUSHROOM SOUP button mushrooms, cream & crouton

MINESTRONE SOUP

zucchini, celery, onion, capsicum, carrot, pasta, basil

MAIN

Asian

HAINANESE CHICKEN RICE poached chicken, fragrant rice, served with chilli, minced ginger & dark soya sauce

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

STIR FRIED BLACK PEPPER BEEF WITH MUSHROOM

Chinese beef preparation with capsicum, onion, mushroom

WOK-FRIED NOODLES WITH BBQ PORK Hong Kong noodle, garlic, barbecued pork, chives, bean sprouts, egg & capsicum

WOK-FRIED SEASONAL VEGETABLES with Garlic Sauce

SEAFOOD FRIED RICE

wok fried rice with scallop, prawn, egg & spring onion

STEAMED JASMINE RICE

+\$4

MAIN

Indian

BUTTER CHICKEN
 chicken thigh, yogurt, coriander, cumin,
 cashew nut, cream, garam masala, fenugreek
 & butter, served with naan

SOUTH INDIAN FISH CURRY

seabass, 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

PLAIN OR GARLIC NAAN
 2 pieces per set

Burger & sandwich

DEEF BURGER

ground beef patty, onions, tomatoes, bacon, gherkin, fried egg & cheese, sesame bun, served with french fries

+\$6

+\$6

SOFITEL CLUB SANDWICH

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

Dessert

INDIVIDUAL PORTION

CHILLED POMELO SAGO MELON SOUP

COCONUT PUDDING WITH MANGO

PANDAN GULA MELAKA CAKE, MANGO COMPOTE

HÄAGEN-DAZS X SOFITEL SINGAPORE SENTOSA

HÄAGEN-DAZS BANANA SPLIT

+\$8

vanilla, Belgium chocolate, strawberry icecream serve with chantilly cream

HÄAGEN-DAZS ICE CREAM IN CUP

choice of vanilla, Belgium chocolate, strawberry, green tea, lime mojito sorbet or pina colada +\$6

le Petit Prince

LUNCH & DINNER

MINI FISH 'N' CHIIPS WITH TARTAR SAUCE

CHICKEN POPCORN WITH TOMATO DIP

MOZZARELLA CHEESE STICKS (6 PCS)

HAM & CHEESE SANDWICH

FRENCH FRIES WITH KETCHUP

KIDS VEGETABLE FRIED RICE

DESSERT

COCONUT MANGO PUDDING

PANDAN GULA MELAKA CAKE, MANGO COMPOTE

Alcoholic Beverage

SPARKLING La Pieve Pergolo Prosecco Treviso Extra Dry Champagne Taittinger Brut Reserve	GLS \$17 \$27	BTL \$80 \$130
WHITE		
Soave Classico DOP Giacomo Montressor	\$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 Paolo e Noemia d'Amico	\$23	\$110
Amarone DOCG Giacomo Montressor	\$30	\$140
SWEET Castello Del Poggio Moscato, Piedmont	\$18	\$85

BEER

DEEK		
Heineken	\$16	
Corona	\$16	
Tiger - Draught	\$16	

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

Non-Alcoholic Beverage

SODA	CAN
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water	\$7
JUICES Granberry Apple Lime Temate	GLS \$8
Cranberry, Apple, Lime, Tomato, Orange, Pineapple	ΨŬ
NESPRESSO	
Café Noir, Espresso, D. Espresso, Macchiato	\$6
Latte, Cappuccino, Flat White, Hot Chocolate, Iced Chocolate	\$8
	62 (11)
TWG TEA	РОТ
English Breakfast Franch Farl Grav	\$9
French Earl Grey Moroccan Mint	
Emperor Sencha Chamomile	
Chamonne	
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