

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 MONDAY TO THURSDAY 12 NOON TO 11PM | LAST ORDER 10:30PM

FRIDAY TO SUNDAY
12 NOON TO 12 MIDNIGHT | LAST ORDER 11:30PM



MINI-BAR

Coca-Cola (330ml)	\$7.00
Sprite (330ml)	\$7.00
Tiger 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



E Que	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	\$32
	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	\$26
Ţ	SINGAPORE LAKSA Singapore laksa with rich coconut broth, rice noodles, prawn, fish cake, taupok & beansprout	\$24
9	MALAYSIAN BREAKFAST Nasi lemak with lemongrass chicken wing, fish otah, cucumber, egg, prawn crackers, peanut & ikan bilis	\$24
Œ	INDIAN BREAKFAST Steamed idli (savoury rice cakes), served with vegetable sambar & coconut chutney	\$22
	HEALTHY BREAKFAST WITH OMELETTE Egg white omelette with avocado salad and tomatoes Served with plain low-fat yogurt, wholemeal toast & fresh seasonal fruits	\$28

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

Prices in SGD and subjected to 10% service charge and 7% GST



*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





	HOMEMADE BIRCHER MUESLI Overnight soaked rolled oats with green apple, raisins, walnuts & honey	\$10
	SCRAMBLED EGGS Served with hash brown & chicken sausages	\$12
	FLAVOURED YOGURT Choice of Strawberry, Blueberry or Plain Served with mixed berries	\$4
	SEASONAL FRUITS PLATTER Healthy choice of assorted seasonal cut fruits	\$10
	BANANA PANCAKE STACK Served with mixed berries	\$8
	BELGIAN WAFFLE Homemade Waffle Served with Chocolate Sauce, Maple Syrup, Butter, Mix Berries	\$8
9	CEREAL TEMPTATION Corn Flakes, Special – K, All Brand, Froot Loops, Koala Crisp	\$3

appetiser



	ASSORTED BREAD BASKET	\$8
	Baguette, sour dough, rye bread, bread rolls	
	PROSCIUTTO SAN DANIELLE & FIGS	\$28
	Mozzarella di bufala, aged balsamic, fresh basil	
(K)	BURRATA CAPRESE	\$24
	Roasted cherry tomatoes, basil pesto	
(K)	HEIRLOOM TOMATO SALAD Roasted peppers, shaved red onion, capers, taggiasca olives,	\$18
	feta, oregano	
	CAESAR SALAD	\$18
	Gem lettuce, torn croutons, crisp pancetta, parmesan, Caesar dressing	
	With Grilled Chicken	+ \$6
	With Griled Prawn	+ \$8
K	SPICY CHINESE CUCUMBER SALAD	\$8
	With black vinegar & toasted sesame	
(K)	VEGETABLE SPRING ROLL With sweet chilli sauce	\$8
	Some	
(k)	CREAMY MUSHROOM SOUP	\$16
	Button mushrooms, cream & crouton	
(K)	MINESTRONE SOUP	\$16
	Zucchini, onion, capsicum, carrot, pasta, basil	

asian



	HAINANESE CHICKEN RICE Poached chicken, fragrant rice, served with chilli, minced ginger & dark soya sauce	\$22
	SINGAPORE BAK KUT TEH Pork spare ribs with mix herbs, white peppercorn & garlic cloves	\$24
E Du	WOK-FRIED NOODLES WITH BBQ PORK Hong Kong noodle, garlic, barbecued pork, chives, bean sprouts, egg & capsicum	\$18
of the second	WOK-FRIED PRAWN WITH SALTED EGG YOLK Deep fried prawn, salted egg yolk, curry leaves and chilli padi	\$26
(F)	WOK-FRIED SEASONAL VEGETABLES	\$12
	SEAFOOD FRIED RICE Fragrant fried jasmine rice with scallop, prawn, egg & scallion	\$18
	STEAMED JASMINE RICE	\$4



indian



9	BUTTER CHICKEN Chicken thighs, yoghurt, coriander, cumin, cashew nut, cream, garam masala, fenugreek & butter, served with garlic naan	\$24
	LAMB DO PYAZA Lamb cubes, onion, turmeric, garlic, paprika & cumin, served with garlic naan	\$28
	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	\$24
	ALOO GOBI Cauliflowers, potatoes, tomatoes & cumin, masala served with basmati rice	\$20
	STEAMED BASMATI RICE	\$6
(K)	PLAIN OR GARLIC NAAN 2 pieces per set	\$6



e De	LINGUINE & CLAMS Pancetta, chilli & white wine	\$24
E Ve	GARGANELLI ALLA BOLOGNESE Classic pork ragu	\$20
Ø	MAFALDE ALLA VODKA Ribbon pasta in tomato & mascarpone sauce	\$22
e de la companya della companya della companya de la companya della companya dell	PICI CARBONARA Guanciale, pecorino, egg yolk, & black pepper	\$24
	SQUID INK TONNARELLI & CRAB Bottarga, aglio e olio, chilli pesto, cherry tomato	\$32

burgers & sandwiches

E V	BEEF BURGER Ground beef patty, caramelised onions, Tomatoes, bacon, gherkin, fried egg & cheese, sesame bun, served with French Fries	\$32
E De	SOFITEL CLUB SANDWICH White bread, mayonnaise, egg, lettuce, tomatoes, bacon & grilled chicken, served with french fries	\$28





LA PIZZA ROSSA (TOMATO BASE)

(L)	MARGHERITA Mozzarella & fresh basil	\$22
e Ve	DIAVOLA Mozzarella, spicy salami, pickled Calabrian chilies	\$26
E. Ore	HAWAIIAN Mozzarella, thin slice pineapple, jalapeno, pancetta	\$26
	FRUTTI DI MARE Mozzarella, prawn, calamretti, clams, roasted capsicum, taggiasca olives	\$28
	LA PIZZA BIANCA (WHITE BASE)	
(k)	LA PIZZA BIANCA (WHITE BASE) FUNGHI Mozzarella, taleggio, mixed mushrooms, garlic shoots	\$24
(H)	FUNGHI	\$24 \$26



secondi



POLLO ALLA DIAVOLA Spiced spring chicken, charred scallion & burnt lemon	\$32
ROASTED BARRAMUNDI Smoked egg plant, braised chickpea, roasted cherry tomato, pistachios dukkha	\$38
BRAISED BEEF CHEEK Creamy polenta, gremolata	\$42
SOYA GLAZED PORK PLUMA Shredded cabbage, spring onion, crisp garlic & broccolini	\$40







	INDIVIDUAL PORTION	
	CHILLED POMELO SAGO MELON SOUP	\$13
	DARK CHOCOLATE MOUSSE CAKE Chocolate sauce, whipped ganache	\$14
	CHOCOLATE BROWNIE Served with chocolate sauce	\$14
	CLASSIC TIRAMISU Lady Finger biscuit, Kahlua, coffee sauce	\$14
P	HÄAGEN-DAZS BANANA SPLIT Choice of vanilla, Belgium chocolate, strawberry, green tea, lime mojito sorbet or pina colada	\$14
P)	EXTRAVAGANZA HÄAGEN-DAZS HOLIDAY SUNDAY Vanilla, Belgium Chocolate, Strawberry Ice-Cream serve with medley of Berries, Crunchy Bits and Chantilly Cream (Good for 2 - 4 pax)	\$28
	HÄAGEN-DAZS ICE CREAM IN CUP Choice of vanilla, Belgium chocolate, strawberry, green tea, lime mojito sorbet or pina colada	\$10

le petit prince



LUNCH & DINNER

	MINI FISH 'N' CHIPS WITH TARTAR SAUCE	\$12
	SPAGHETTI BOLOGNESE	\$12
	CHICKEN KARAAGE WITH TOMATO DIP	\$12
	MOZZARELLA CHEESE STICKS (6 PCS)	\$10
The second	HAM & CHEESE SANDWICH	\$10
	FRENCH FRIES WITH KETCHUP	\$6



WINE



SIGNATURE COCKTAIL

WINE			SIGNATURE COCKTAIL	
SPARKLING	GLS	BTL	BAY BREEZE	\$22
La Pieve Pergolo Prosecco Treviso	\$17	\$80	Vodka, Pineapple, Cranberry & Lime	
Extra Dry	Ψ17	ΨΟΟ	MOSCOW MULE	\$22
Champagne Taittinger Brut Reserve	\$27	\$130		\$ 22
			_	
WHITE	4 3.7	475	WHITE RUSSIAN Vodka, Coffee Liqueur & Fresh Cream	\$22
Soave Classico DOP Giacomo	\$16	\$75	Vouku, Corree Liqueur & Fresh Creum	
Montressor Sauvignon Blanc DOC Le Monde	\$19	\$90	DARK & STORMY	\$22
Pinot Grigio Zonin, Friuli	\$18	\$78	Dark Rum, Lime & Ginger Beer	
Barone Ricasoli Torricella Toscana	\$27	\$130	RUM PUNCH	\$22
IGT Chardonnay Umbria IGP			Dark Rum, Pineapple, Passion Fruit & Soda	
Paolo e Noemia d'Amico	\$25	\$120	CUBA LIBRE	\$22
-			White Rum, Lime & Cola	ΨΖΖ
ROSÉ Masseria Altemura Zinzula Rosé,	\$18	\$85		
Puglia	ΨΙΟ	ΨΟΟ	TEQUILA SUNRISE	\$22
. 494			Tequila, Raspberry Syrup, Orange	
RED			MARGARITA	\$22
Nero d'Avola Sicilia IGT Carlo	\$18	\$85	Tequila, Orange Liqueur & Lime	
Pellegrino	410	400		
Chianti Zonin, Tuscany	\$19 \$27	\$90 \$130	GUADALUPE Taguila Cranofruit & Sada	\$22
Craggy Range Te Kahu, Gimblett Gravels	ΦΖ/	\$130	Tequila, Grapefruit & Soda	
Pinot Nero Umbria IGP	\$23	\$110	NEGRONI	\$22
Paolo e Noemia d'Amico			Gin, Campari & Red Vermouth	·
Amarone DOCG Giacomo Montressor	\$30	\$145	TOM COLLINS	Φ00
SWEET			Gin, Lime & Soda	\$22
Castello Del Poggio Moscato,	\$18	\$85	om, zimo a ocaa	
Piedmont			ITALIAN GIN & TONIC	\$22
			Gin, Campari & Tonic	
SIGNATURE MOCKTAIL				
			SPRITZERS	
MANGO DELIGHT		\$14		
Mango Juice, Mango Puree, Coconut Milk	<		CLIFF SPRITZ	\$20
BERRY FIZZ		\$14	Lychee Liqueur, Rose Wine & Soda	
Strawberry Puree, Lime Juice, Soda Wate	r	Ψ	APEROL SPRITZ	\$20
			Aperol, Prosecco & Soda	·
PASSION FRUIT LEMONADE		\$14	HUGO SPRITZ	ф ОО
Passion Fruit Puree, Lemon Juice, Sprite			Elderflower Liqueur, Prosecco & Soda	\$20
GRAPPA				
Barberino		\$22		
CDADKLING				
SPARKLING		Φ01		
Rossini Kir Reale		\$21 \$21		
Mimosa		\$21 \$21		
		¥ — 1		





VERMOUTH & BITTERS Aperol Martini Vermouth Red / White / Dry Campari Amaro Montenegro	30ML \$14 \$14 \$14 \$14	60ML \$22 \$22 \$22 \$22	BTL	BRANDY & COGNAC Hennessy VSOP Martell VSOP Remy Martin VSOP Martell Cordon Bleu Hennessy XO	30ML \$25 \$25 \$25 \$55 \$55	60ML \$40 \$40 \$40 \$100 \$100
GIN				LIQUEUR		
Gordon's	\$15 \$20	\$22	\$180		415	405
Bombay Sapphire Tanqueray 10	\$20 \$20	\$35 \$35	\$280 \$330	Sambuca	\$15	\$25
Hendricks'	\$20 \$22	\$35 \$35	\$380	Amaretto Limoncello	\$15 \$15	\$25 \$25
Hellulicks	ΨΖΖ	ΨΟΟ	Ψ000	Grand Marnier	\$15	\$25
VODKA				Frangelico	\$15	\$25
	4	4.0.0	40.0	D.O.M. Benedictine	\$15	\$25
Stolichnaya	\$15	\$20	\$260	Bailey's Irish Cream	\$15	\$25
Ketel One	\$16 \$20	\$25	\$280			
Grey Goose	\$20	\$35	\$330	BEER		BTL
TEQUILA				Heineken		\$16
Jose Cuervo Reposado	\$14	\$22	\$180	Corona		\$16
Don Julio Anejo	\$18	\$25	\$280	Tiger		\$16
DUM						
RUM	ф1 4	\$ 00	ф100	0004		
Bacardi Carta Blanca	\$14 ¢10	\$20	\$180	SODA		CAN
Myer's Dark Rum	\$18	\$25	\$280	Coke, Diet Coke, Sprite,		\$7
				Ginger Ale, Bitter Lemon,		
WHISKY				Tonic Water, Soda Water		
Jack Daniel Tennessee	\$16		\$220			
Glenmorangie 10 Years	\$19		\$330	JUICES		
Glenfiddich 12 Years	\$19		\$330	Cranberry, Apple, Lime, Tomato	•	\$8
Macallan 12 Years	\$23		\$380 \$380	Orange, Pineapple, Watermelor	า	\$10
Glenlivet 12 Years Glenlivet 18 Years	\$23 \$35		\$380 \$700			
Talisker 18 Years	\$38		\$788 \$788	NESPRESSO		
Macallan 18 Years	\$38		\$888	Café Noir, Espresso,		.
	# • •	Ψ, σ	# 000	D. Espresso, Macchiato		\$6
				Latte, Cappuccino, Flat White, Hot Chocolate, Iced Chocolate		\$8
				TWG TEA		

English Breakfast

French Earl Grey Moroccan Mint Emperor Sencha

Chamomile

\$9

Midnight Menu

AVAILABLE FRIDAY, SATURDAY, SUNDAY FROM 10PM - 12AM | LAST ORDER 11:30PM

APPETISERS

CAESAR SALAD Romaine lettuce, anchovies, parmesan cheese, bacon, egg, croutons with caesar dressing ADD CAJUN GRILLED CHICKEN	\$18 +\$6
ADD SALMON	+\$8
VEGETABLE SPRING ROLL (6 PCS) With sweet chilli sauce	\$8
MAINS - WESTERN	
BEEF BURGER Ground beef patty, onions, tomatoes, bacon, gherkin, fried egg & cheese, sesame bun, served with french fries	\$32
SOFITEL CLUB SANDWICH White bread, mayonnaise, egg, lettuce, tomatoes, bacon & grilled chicken, served with french fries	\$28
SOUSVIDE CHICKEN ROULADE Mushroom stuffing, mash potato, mesclun green	\$28
PAN SEARED BARRAMUNDI Mash potato, mesclun green, caramelised lemon	\$26
MAINS - ASIAN	
WOK-FRIED NOODLES WITH BBQ PORK Hong Kong noodle, garlic, barbecued pork, chives, bean sprouts, egg & capsicum	\$16
WOK-FRIED SEASONAL VEGETABLES With garlic sauce	\$12
SEAFOOD FRIED RICE Wok fried rice with scallop, prawn, egg & spring onion	\$18

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

Midright Menu

AVAILABLE FRIDAY, SATURDAY, SUNDAY FROM 10PM - 12AM | LAST ORDER 11:30PM

BUTTER CHICKEN Chicken thigh, yoghurt, 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	\$24			
ALOO GOBI Cauliflowers, potatoes, tomatoes & cumin, masala served with basmati rice	\$20			
STEAMED BASMATI RICE	\$6			
PLAIN OR GARLIC NAAN 2 pieces per set	\$6			
DESSERTS				
CHILLED POMELO SAGO MELON SOUP	\$13			
COCONUT MANGO PUDDING	\$13			