



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

MONDAY TO THURSDAY

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

FRIDAY TO SUNDAY

**12 NOON TO 12 MIDNIGHT | LAST ORDER
11:30PM**

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
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



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

*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

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



PROSCIUTTO SAN DANIELLE & FIGS

+ \$8

Mozzarella di bufala, aged balsamic, fresh basil



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



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



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



GARGANELLI ALLA BOLOGNESE

Classic pork ragu



MAFALDE ALLA VODKA

Tomato and mascarpone sauce



PICI CARBONARA

guanciale, pecorino, egg yolk & black pepper

POLLO AL DIAVOLA

Spiced spring chicken, charred scallion & burnt lemon

ROASTED BARRAMUNDI

Smoked egg plant, braised chickpea, roasted cherry tomato, pistachios dukkha

+\$15

BRAISED BEEF CHEEK

Creamy polenta, gremolata

+\$15



CIDER GLAZED PORK PLUMA

Cannellini beans braised with lardo, onion agrodolce, smoked chilli and cider syrup

+\$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
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
Barone Ricasoli Torricella Toscana IGT Chardonnay Umbria IGP	\$27	\$130
Paolo e Noemia d'Amico	\$25	\$120

ROSÉ

Masseria Altemura Zinzula Rosé, Puglia	\$18	\$85
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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	\$145

SWEET

Castello Del Poggio Moscato, Piedmont	\$18	\$85
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SIGNATURE MOCKTAIL

MANGO DELIGHT	\$14
Mango Juice, Mango Puree, Coconut Milk	

BERRY FIZZ	\$14
Strawberry Puree, Lime Juice, Soda Water	

PASSION FRUIT LEMONADE	\$14
Passion Fruit Puree, Lemon Juice, Sprite	

GRAPPA

Barberino	\$22
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SPARKLING

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

SIGNATURE COCKTAIL

BAY BREEZE	\$22
Vodka, Pineapple, Cranberry & Lime	

MOSCOW MULE	\$22
Vodka, Lime & Ginger Beer	

WHITE RUSSIAN	\$22
Vodka, Coffee Liqueur & Fresh Cream	

DARK & STORMY	\$22
Dark Rum, Lime & Ginger Beer	

RUM PUNCH	\$22
Dark Rum, Pineapple, Passion Fruit & Soda	

CUBA LIBRE	\$22
White Rum, Lime & Cola	

TEQUILA SUNRISE	\$22
Tequila, Raspberry Syrup, Orange	

MARGARITA	\$22
Tequila, Orange Liqueur & Lime	

GUADALUPE	\$22
Tequila, Grapefruit & Soda	

NEGRONI	\$22
Gin, Campari & Red Vermouth	

TOM COLLINS	\$22
Gin, Lime & Soda	

ITALIAN GIN & TONIC	\$22
Gin, Campari & Tonic	

SPRITZERS

CLIFF SPRITZ	\$20
Lychee Liqueur, Rose Wine & Soda	

APEROL SPRITZ	\$20
Aperol, Prosecco & Soda	

HUGO SPRITZ	\$20
Elderflower Liqueur, Prosecco & Soda	

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	