



Appetiser

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

Soup

	<b>CREAMY MUSHROOM SOUP</b> button mushrooms, cream & crouton	<b>\$18</b>
	<b>MINESTRONE SOUP</b> zucchini, celery, onion, capsicum, carrot, pasta, basil	<b>\$18</b>

Burgers & Sandwiches

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

 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
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

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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