



# Magnifique

**T a k e a w a y T r e a t s**

AVAILABLE DAILY | 12PM - 10:30PM

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## Appetiser

-  **PROSCIUTTO & ROASTED GRAPES** \$26  
Smoked burrata, hazelnut picada, fresh basil
-  **RADICCHIO & PERSIMMON SALAD** \$20  
 Gorgonzola dolce, candied pecans, pomegranate, sherry vinaigrette
- CAESARS SALAD** \$18  
Gem lettuce, torn croutons, crisp pancetta, parmesan, Caesar dressing
- ADD GRILLED CHICKEN** +\$6  
**ADD GRILLED PRAWN** +\$8
- SPICY CHINESE CUCUMBER SALAD** \$8  
With black vinegar and toasted sesame

## Soup

- CREAMY MUSHROOM SOUP** \$17  
Button Mushrooms, Cream and Crouton
- MINISTRONE SOUP** \$17  
Zucchini, onion, capsicum, carrot, pasta, basil

## Burger & Sandwich

-  **BEEF BURGER** \$33  
Ground beef patty, caramelised 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



## Pasta

 **GARGANELLI ALLA BOLOGNESE** \$24  
Classic pork ragu

 **LINGUINE ALLA VODKA** \$20  
Tomato and mascarpone sauce

**PICI CARBONARA** \$24  
Guanciale, pecorino, egg yolk & black pepper

**SPAGHETTI ALLA ARRABIATA** \$24  
Spicy tomato sauce, taggiasca olives, pecorino cheese

## Main Course

 **SOYA GLAZED PORK PLUMA** \$36  
Shredded cabbage, spring onion, crisp garlic, & broccolini

**BRAISED BEEF CHEEK** \$42  
Pumpkin porridge, roasted roots, horseradish gremolata

**POLLO ALLA DIAVOLA** \$36  
Half savel chicken, panzanella salad, basil aioli

**ROASTED BARRAMUNDI** \$38  
salsa rustica, smoked eggplant, braised chickpea



## La Pizza Rossa

RED BASE PIZZA (TOMATO)



### MARGHERITA

\$26

Fior di latte, pomodori semi secchi, oregano, fresh basil

### NAPOLETANA

\$26

Fior di latte, anchovy, garlic, taggiasca olive, oregano



### DIAVOLA

\$26

Smoked provola, spicy salami, capers, pickled Calabrian chillies



### MEAT LOVERS

\$26

Mozzarella, Fennel sausage, spicy salami, bacon, guanciale

## La Pizza Bianca

WHITE BASE PIZZA



### DELICATA SQUASH & SPECK

\$26

Castelmagno, radicchio agrodolce, sage



### MUSHROOM & CARAMELISED ONION

\$24

Mozzarella, fontina, thyme

### BACCALA & BROCCOLINI

\$26

Creamed leeks, roasted cherry tomato, bottarga



### EGGS & BACON

\$26

Mozzarella, truffle cheese, spring onion, baby potatoes, sunnyside egg



## Make it a Set

### 12-INCH PIZZA + 2 BOTTLES OF BEER

\$38

Peroni, Heineken, Corona, Tiger



# 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



**WOK-FRIED NOODLE WITH  
BARBEQUE PORK**  
Hong Kong noodle, garlic, Barbecued  
pork, chives, bean sprouts, egg &  
capsicum

\$18

**SEAFOOD FRIED RICE**  
Fragrant fried jasmine rice with  
scallop, prawn, egg & scallion

\$18

**WOK-FRIED SEASONAL VEGETABLES**

\$12



**STEAMED JASMINE RICE**

\$4





## Indian

### BUTTER CHICKEN

\$26

Chicken thighs, yogurt, coriander, cumin, cashew nut, cream, garam masala, fenugreek & butter, served with garlic naan



### LAMB DO PYAZA

\$28

Lamb cubes, onion, turmeric, garlic, paprika & cumin, served with garlic naan

### SOUTH INDIAN FISH CURRY

\$24

Red snapper, onion, shallot, coriander, cumin, turmeric, garlic, tomato, curry leaves, tamarind, mustard seeds, fennel & fenugreek seeds served with steamed 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





## Desserts

 **DARK CHOCOLATE MOUSSE CAKE** \$14  
Chocolate sauce, whipped ganache

**CLASSIC TIRAMISU** \$14  
Lady Finger biscuit, Kahlua, coffee sauce

**PANDAN GULA MELAKA CAKE** \$13  
With Mango Compote

**CHOCOLATE BROWNIE** \$14  
With chocolate sauce





# Alcoholic Beverage

## COCKTAIL

**BAY BREEZE** \$18  
Vodka, Pineapple, Cranberry & Lime

**MOSCOW MULE** \$18  
Vodka, Lime & Ginger Beer

**DARK & STORMY** \$18  
Dark Rum, Lime & Ginger Beer

**RUM PUNCH** \$18  
Dark Rum, Pineapple, Passion Fruit & Soda

**TEQUILA SUNRISE** \$18  
Tequila, Raspberry Syrup, Orange

**MARGARITA** \$18  
Tequila, Orange Liqueur & Lime

**GUADALUPE** \$18  
Tequila, Grapefruit & Soda

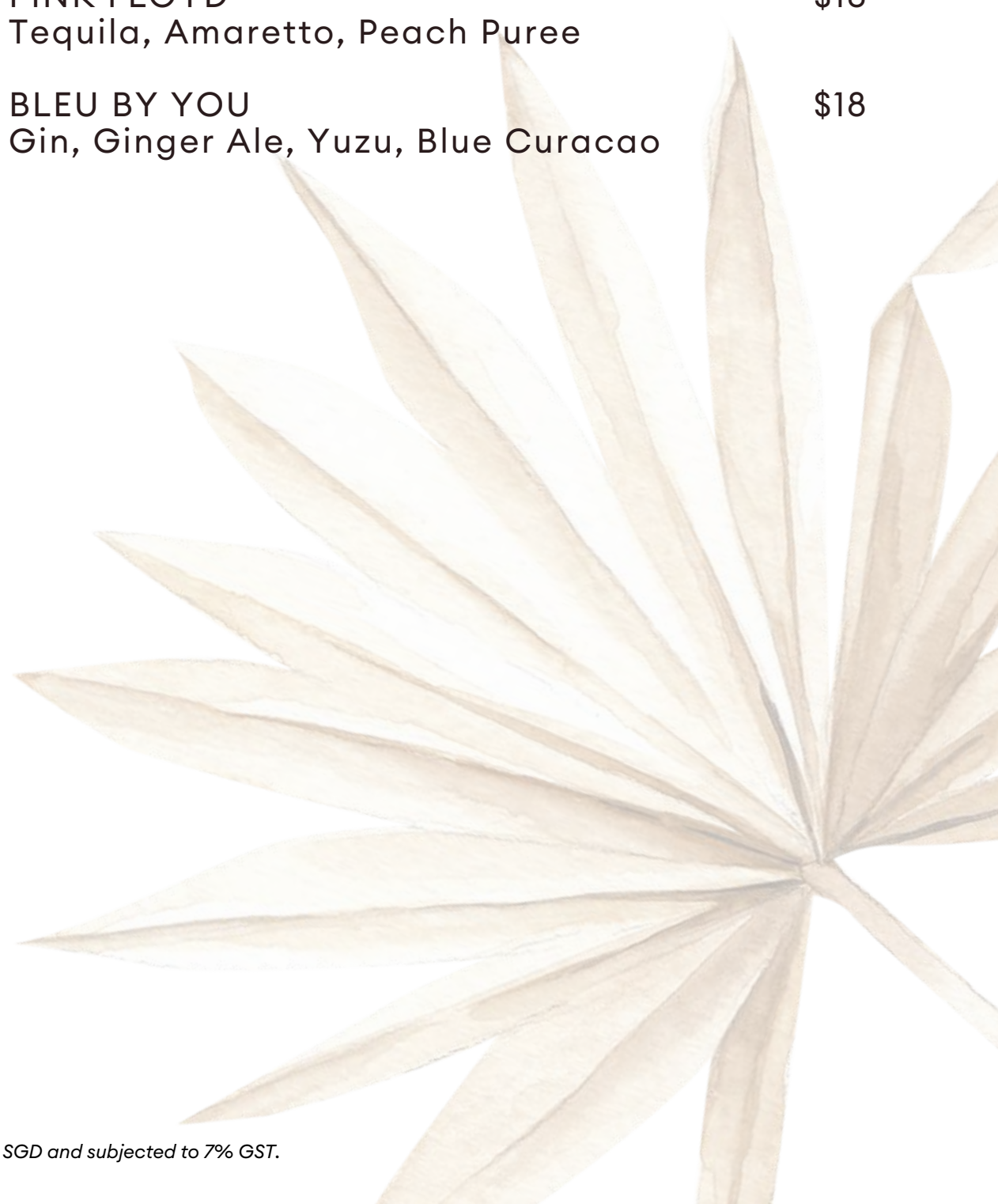
**TOM COLLINS** \$18  
Gin, Lime & Soda

**MOONLIGHT AMBROSIA** \$18  
Rum, Lemon Bitters, Ginger Ale

**TROPICAL SUTRA** \$18  
Tequila, Calamansi Juice, Basil Syrup, Pineapple Juice

**PINK FLOYD** \$18  
Tequila, Amaretto, Peach Puree

**BLEU BY YOU** \$18  
Gin, Ginger Ale, Yuzu, Blue Curacao







# Alcoholic Beverage

## WINE

### SPARKLING

Santa Margherita Prosecco	\$75
Champagne Taittinger Brut Reserve	\$128

### WHITE

Soave Classico DOP Giacomo Montessor	\$50
Jean Leon 3055 Petite Chardonnay	\$75
Pinot Grigio 'Ca'Stella' DOC	\$75
Muscadet Sevre-et-Maine Sur Lie	\$100
Domaine de la Pepiere	

### ROSÉ

Rosé AOC Domaine Saint AIX	\$68
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### RED

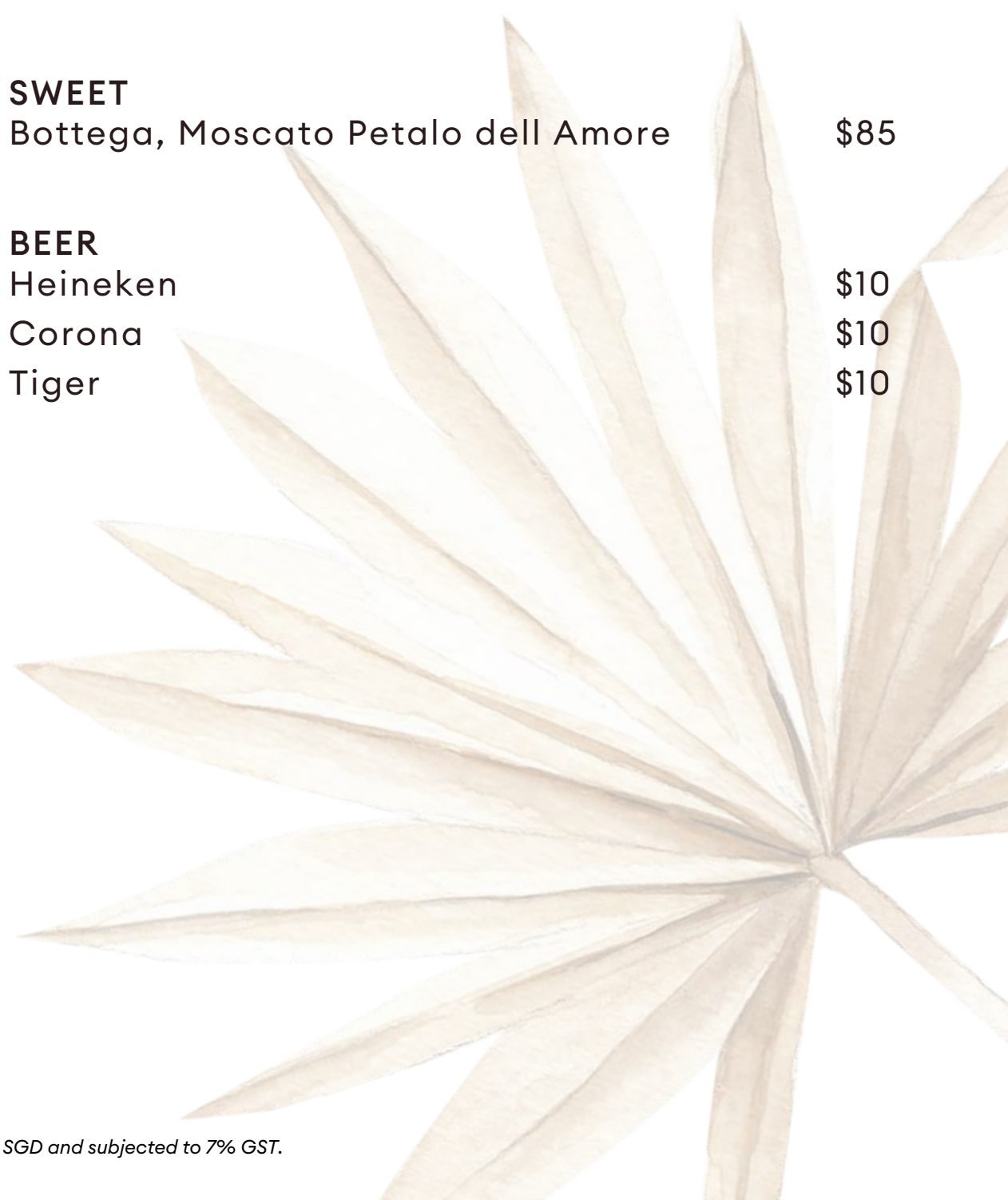
Nero d'Avola Sicilia IGT Carlo Pellegrino	\$50
Chianti DOCG Buccia Nera Organic	\$80
Craggy Range Te Kahu, Gimblett Gravels	\$85
Pinot Nero Umbria IGP	\$90
Amarone DOCG Giacomo Montessor	\$115

### SWEET

Bottega, Moscato Petalo dell Amore	\$85
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### BEER

Heineken	\$10
Corona	\$10
Tiger	\$10





# Alcoholic Beverage

## SPIRIT

### GIN

Gordon's	\$180
Bombay Sapphire	\$280
Tanqueray 10	\$330
Hendricks'	\$380

### VODKA

Stolichnaya	\$260
Ketel One	\$280
Grey Goose	\$330

### TEQUILA

Jose Cuervo Reposado	\$180
Don Julio Anejo	\$280

### RUM

Bacardi Carta Blanca	\$180
Myer's Dark Rum	\$280

### WHISKY

Jack Daniel Tennessee	\$220
Glenmorangie 10 Years	\$330
Glenfiddich 12 Years	\$330
Macallan 12 Years	\$380
Glenlivet 12 Years	\$380
Glenlivet 18 Years	\$788
Talisker 18 Years	\$788
Macallan 18 Years	\$888





# Non-Alcoholic Beverage

## MOCKTAILS

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

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



**SODA** \$5  
Coke, Diet Coke, Sprite, Ginger Ale,  
Bitter Lemon, Tonic Water, Soda Water

**SAN PELLEGRINO** \$8  
Aranciata, Aranciata Rossa,  
Limonata, Pompelmo



**JUICES** \$7  
Cranberry, Apple, Lime, Tomato,  
Orange, Pineapple, Watermelon

**NESPRESSO COFFEE** \$10  
Café Noir, Espresso, Double  
Espresso, Macchiato, Latte,  
Cappuccino, Flat White, Hot  
Chocolate, Iced Chocolate



**TWG TEA** \$9  
English Breakfast, French Earl Grey,  
Moroccan Mint, Emperor Sencha,  
Chamomile

