



Dining at The Cliff

GASTRONOMIC JOURNEY AT SOFITEL SENTOSA

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



APPETISER

Antipasti



PROSCIUTTO & COMICE PEAR

Burrata, hazelnut picada, fresh basil



CAPRESE

Burrata, roasted cherry tomatoes, basil pesto, oreganata

BRUSSEL SPROUTS & TONNATO

Poached egg, pickled shallot, toasted bread crumb



RADICCHIO & PERSIMMON SALAD

Gorgonzola dolce, candied pecans, pomegranate, sherry vinaigrette

Vegetarian Pork Nuts

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



MAIN

Pasta



LINGUINE & CLAMS

Pancetta, chilli & white wine



GARGANELLI ALLA BOLOGNESE

Classic pork ragu



MAFALDE ALLA VODKA

Ribbon pasta in tomato & mascarpone sauce



PICI CARBONARA

Guanciale, pecorino, egg yolk & black pepper

SPAGGHETI CON LA BOTTARGA

Lemon-butter, pecorino, guajillo chilli, oreganata



Vegetarian



Pork



Nuts

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MAIN

Pizza



MARGHERITA

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

NAPOLETANA

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



DIAVOLA

Smoked provola , spicy salami, capers, pickled Calabrian chillies with sesame seed crust



MUSHROOM & CARMELISED ONION

Mozzarella, fontina, thyme



EGGS & BACON

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



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MAIN

Secondi

BRAISED BEEF CHEEK

Pumpkin porridge, roasted roots, horseradish gremolata



CIDER GLAZED PORK PLUMA

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

POLLO AL DIAVOLA

Half savel chicken, panzanella salad, basil aioli

ROASTED BARRAMUNDI

Salsa rustica, smoked eggplant, braised chickpea

 Vegetarian  Pork  Nuts

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Dessert



CANNOLI SICILIANI

Ricotta cheese with candied orange peel, amarena cherry, pistachio

RASPBERRY LYCHEE SENSATION

Raspberry cream, lychee jelly, raspberry sorbet

THE CLIFF TIRAMISU

Light mascarpone cheese cream, marsala wine, coffee syrup, lady biscuit



TORTA MOUSSE AL CIOCCOLATO

Rich dark chocolate mousse, whipped milk chocolate ganache, berries coulis

HÄAGEN-DAZS X SOFITEL SINGAPORE SENTOSA



HÄAGEN-DAZS BANANA SPLIT

+\$8

Vanilla, Belgium chocolate, strawberry ice-cream serve with chantilly cream

HÄAGEN-DAZS ICE CREAM IN CUP

+\$6

Choice of vanilla, Belgium chocolate, strawberry, green tea, lime mojito sorbet or pina colada



Vegetarian



Pork



Nuts

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Le Petit Prince

Children Specials

LUNCH & DINNER

MINI FISH 'N' CHIPS WITH TARTAR SAUCE



SPAGHETTI BOLOGNESE

CHICKEN POPCORN WITH TOMATO DIP

MOZZARELLA CHEESE STICKS (6 PCS)



HAM & CHEESE SANDWICH

FRENCH FRIES WITH KETCHUP

MARGHERITA PIZZA (KIDS)

DESSERT



BAKED CHEESE CAKE



CHOCOLATE BROWNIE
SERVED WITH VANILLA ICE-CREAM



Vegetarian



Pork



Nuts

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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	\$22
Lychee Liqueur, Rose Wine & Soda	

APEROL SPRITZ	\$22
Aperol, Prosecco & Soda	

HUGO SPRITZ	\$22
Elderflower Liqueur, Prosecco & Soda	

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



Beverages

VERMOUTH & BITTERS

Aperol Martini Vermouth
Red / White / Dry
Campari
Amaro Montenegro

30ML 60ML BTL

\$14 \$22
\$14 \$22
\$14 \$22
\$14 \$22

BRANDY & COGNAC

Hennessy VSOP
Martell VSOP
Remy Martin VSOP
Martell Cordon Bleu
Hennessy XO

30ML 60ML

\$25 \$40
\$25 \$40
\$25 \$40
\$55 \$100
\$55 \$100

GIN

Gordon's
Bombay Sapphire
Tanqueray 10
Hendricks'

\$15 \$22 \$180
\$20 \$35 \$280
\$20 \$35 \$330
\$22 \$35 \$380

LIQUEUR

Sambuca
Amaretto
Limoncello
Grand Marnier
Frangelico
D.O.M. Benedictine
Bailey's Irish Cream

\$15 \$25
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\$15 \$25
\$15 \$25
\$15 \$25

VODKA

Stolichnaya
Ketel One
Grey Goose

\$15 \$20 \$260
\$16 \$25 \$280
\$20 \$35 \$330

BEER

Menabrea (Draught)
Peroni
Heineken
Corona
Tiger

GLS BTL

\$15
\$16
\$16
\$16
\$16

TEQUILA

Jose Cuervo Reposado
Don Julio Anejo

\$14 \$22 \$180
\$18 \$25 \$280

RUM

Bacardi Carta Blanca
Myer's Dark Rum

\$14 \$20 \$180
\$18 \$25 \$280

SODA

Coke, Diet Coke, Sprite,
Ginger Ale, Bitter Lemon,
Tonic Water, Soda Water

CAN

\$7

WHISKY

Jack Daniel Tennessee
Glenmorangie 10 Years
Glenfiddich 12 Years
Macallan 12 Years
Glenlivet 12 Years
Glenlivet 18 Years
Talisker 18 Years
Macallan 18 Years

\$16 \$25 \$220
\$19 \$35 \$330
\$19 \$35 \$330
\$23 \$38 \$380
\$23 \$38 \$380
\$35 \$65 \$788
\$38 \$70 \$788
\$38 \$70 \$888

JUICES

Cranberry, Apple, Lime, Tomato,
Orange, Pineapple, Watermelon

\$8
\$10

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

\$9

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