



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 & COMICE PEAR** \$30
Smoked burrata, hazelnut picada, fresh basil
-  **RADICCHIO & PERSIMMON SALAD** \$24
 Gorgonzola dolce, candied pecans, pomegranate, sherry vinaigrette
- CAESARS SALAD** \$22
Gem lettuce, torn croutons, crisp pancetta, parmesan, Caesar dressing
- ADD GRILLED CHICKEN** +\$6
ADD GRILLED PRAWN +\$8
- SPICY CHINESE CUCUMBER SALAD** \$10
With black vinegar and toasted sesame

Soup

- CREAMY MUSHROOM SOUP** \$22
Button Mushrooms, Cream and Crouton
- MINISTRONE SOUP** \$20
Zucchini, onion, capsicum, carrot, pasta, basil

Burger & Sandwich

-  **BEEF BURGER** \$36
Ground beef patty, caramelised onions, tomatoes, bacon, gherkin, fried egg & cheese, Sesame Bun
Served with French Fries
-  **SOFITEL CLUB SANDWICH** \$30
White bread, mayonnaise, egg, lettuce, tomatoes, bacon & grilled chicken, served with french fries and cheese



Pasta

 **GARGANELLI ALLA BOLOGNESE** \$28
Classic pork ragu

 **MAFALDINE ALLA VODKA** \$24
Tomato and mascarpone sauce

PICI CARBONARA \$26
Guanciale, pecorino, egg yolk & black pepper

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



Main Course

 **CIDER GLAZED PORK PLUMA** \$50
Shredded cabbage, spring onion, crisp garlic, & broccolini

BRAISED BEEF CHEEK \$50
Pumpkin porridge, roasted roots, horseradish gremolata

POLLO ALLA DIAVOLA \$40
Half savel chicken, panzanella salad, basil aioli

ROASTED BARRAMUNDI \$40
salsa rustica, smoked eggplant, braised chickpea





La Pizza Rossa

RED BASE PIZZA (TOMATO)

- 🌿 **MARGHERITA** \$30
 Fior di latte, pomodori semi secchi, oregano, fresh basil
- NAPOLETANA** \$32
 Fior di latte , anchovy, garlic, taggiasca olive, oregano
- 🐷 **DIAVOLA** \$34
 Smoked provola , spicy salami, capers, pickled Calabrian chillies with sesame seed crust
- 🐷 **MEAT LOVERS** \$34
 Mozzarella, Fennel sausage, spicy salami, bacon, guanciale
- 🐷 **HAWAIIAN** \$36
 Mozzarella, thin slice pineapple, jalapeno, pancetta
- 🐷 **CRUDO** \$36
 Mozzarella, prosciutto, arugula

La Pizza Bianca

WHITE BASE PIZZA

- 🌿 **MUSHROOM & CARAMELISED ONION** \$30
 Mozzarella, fontina, thyme
- COD & BROCCOLINI** \$36
 Creamed leeks, roasted cherry tomato, bottarga
- 🐷 **EGGS & BACON** \$32
 Mozzarella, truffle cheese, spring onion, baby potatoes, sunnyside egg
- QUATTRO FORMAGGI** \$34
 Parmesan , gorgonzola ,mozzarella ,robiola ,garlic confit, sage

Make it a Set

- 12-INCH PIZZA + 2 BOTTLES OF BEER** \$42
 Peroni, Heineken, Corona, Tiger



Asian

HAINANESE CHICKEN RICE \$26
Poached chicken, fragrant rice, served with chilli, minced ginger & dark soya sauce



SINGAPORE BAK KUT TEH \$30
Pork spare ribs with mix herbs, white peppercorn & garlic cloves



WOK-FRIED NOODLE WITH BARBEQUE PORK \$20
Hong Kong noodle, garlic, Barbecued pork, chives, bean sprouts, egg & capsicum

SEAFOOD FRIED RICE \$24
Fragrant fried jasmine rice with scallop, prawn, egg & scallion

WOK-FRIED SEASONAL VEGETABLES \$14

STEAMED JASMINE RICE \$4





Indian

BUTTER CHICKEN

\$28

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



LAMB DO PYAZA

\$34

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

SOUTH INDIAN FISH CURRY

\$30

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

ALOO GOBI

\$24

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** \$17
Chocolate sauce, whipped ganache

CLASSIC TIRAMISU \$16
Lady Finger biscuit, Kahlua, coffee sauce

PANDAN GULA MELAKA CAKE \$17
With Mango Compote

CHOCOLATE BROWNIE \$16
With chocolate sauce





Alcoholic Beverage

COCKTAIL

BAY BREEZE \$24
Vodka, Pineapple, Cranberry & Lime

MOSCOW MULE \$24
Vodka, Lime & Ginger Beer

DARK & STORMY \$24
Dark Rum, Lime & Ginger Beer

RUM PUNCH \$24
Dark Rum, Pineapple, Passion Fruit & Soda

TEQUILA SUNRISE \$24
Tequila, Raspberry Syrup, Orange

MARGARITA \$24
Tequila, Orange Liqueur & Lime

GUADALUPE \$24
Tequila, Grapefruit & Soda

TOM COLLINS \$24
Gin, Lime & Soda

MOONLIGHT AMBROSIA \$24
Rum, Lemon Bitters, Ginger Ale

TROPICAL SUTRA \$24
Tequila, Calamansi Juice, Basil Syrup, Pineapple Juice

PINK FLOYD \$24
Tequila, Amaretto, Peach Puree

BLEU BY YOU \$24
Gin, Ginger Ale, Yuzu, Blue Curacao





Alcoholic Beverage

WINE

SPARKLING

Santa Margherita Prosecco	\$95
Delamotte Brut Champagne NV	\$130

WHITE

Soave Classico DOP Giacomo Montessor	\$75
Sauvignon Blanc DOC Le Monde	\$95
Pinot Grigio Zonin, Friuli	\$95
IGT Chardonnay Umbria IGP Paolo e Noemia d'Amico	\$120

ROSÉ

Masseria Altemura Zinzula Rose, Puglia	\$95
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RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	\$95
Chianti Zonin, Tuscany	\$105
Pinot Nero Umbria IGP Paolo e Noemia d'Amico	\$120
Amarone DOCG Giacomo Montessor	\$155

SWEET

Castello Del Poggio Moscato, Piedmont	\$95
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Alcoholic Beverage

SPIRIT

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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 \$16
Strawberry Puree, Lime Juice,
Soda Water

PASSION FRUIT LEMONADE \$16
Passion Fruit Puree, Lemon Juice,
Sprite



SODA \$9
Coke, Diet Coke, Sprite, Ginger Ale,
Bitter Lemon, Tonic Water, Soda Water

SAN PELLEGRINO \$9
Aranciata, Aranciata Rossa,
Limonata, Pompelmo



JUICES \$10
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 \$10
English Breakfast, French Earl Grey,
Moroccan Mint, Emperor Sencha,
Chamomile