

THYME²

Thyme² Restaurant offers Brisbane a totally unique and inspired dining experience. It presents the theatre and movement of an open plan kitchen, in which chefs prepare dishes reflecting international dining trends.



PATRICE FALANTIN - **EXECUTIVE CHEF**

Interactive dining options

Interactive Buffet LUNCH Experience

Monday to Thursday from 12:00pm - 2:30pm 59

Public Holiday Only 65

Saturday & Sunday from 12:00pm - 2:30pm 84

Public Holiday Only 92

Interactive Buffet DINNER Experience

Monday to Thursday & Sunday from 6:00pm-10:00pm 69

Public Holiday Only 76

Friday & Saturday from 5:30pm - 10:30pm 98

Public Holiday Only 108

Prices subject to change without notice

Prices may vary for Special Events & Festive Season



Enjoy your dining experience with De-Light by Sofitel

A Gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients and tempting flavours.

Developed exclusively by Thalassa Sea & Spa, the recognized nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel chefs in creating an innovative array of well-balanced, low-calorie, portion controlled meals to help you meet your health and weight goals in delicious style.

LUNCH MENU

ENTREE

- | | |
|---|----|
| ORGANIC PUMPKIN SOUP (99 cal) - [GF,V, H]
Rich puree of organic pumpkin, vegetables and garlic | 18 |
| GRILLED HALLOUMI (260 cal) - [V]
Smoked, eggplant, Greek style brown rice and quinoa salad | 21 |

MAIN COURSE

- | | |
|---|----|
| TWO HOUR CURED OCEAN TROUT (165 cal) - [H]
Green asparagus and charred lemon | 38 |
| GRILLED BEEF FILLET 120g (190 cal) - [H]
Carrot puree, broccolini and red wine jus | 36 |

DESSERT

- | | |
|--|----|
| TROPICAL FRUIT JELLY (240 cal) - [GF,V, Halal]
Jelly served with fresh berries and mango coulis | 20 |
| SEASONAL FRESH FRUIT (200 cal) - [G,V,H] - | 18 |

ENTREE AND LIGHT MEALS

SOUP OF THE DAY Served with freshly baked bread rolls	20
HUON RIVER SMOKED SALMON AND MOOLOOLABA CRAB SALAD Citrus salsa	29
SMOKED DUCK CARPACCIO Celery remoulade and cranberry jelly	30
GRILLED HALLOUMI Smoked eggplant, Greek style brown rice and quinoa salad	28
CAESAR SALAD Cos lettuce, crisp pancetta, croutons, shaved parmesan, anchovies, aioli Add prawns or grilled chicken	30 6
GOLDEN ARK HONEY AND GINGER GLAZED PORK BELLY Vietnamese garden salad and macadamia nut	32

MAIN COURSE

GRILLED LAMB CUTLETS Peruvian quinoa salad and water cress	44
RIB FILLET STEAK Mash potato , broccolini and Café de Paris butter	49
PORCINI AND GREEN PEA RISOTTO Kale, button mushrooms, peas and baby beetroot	36
CURED OCEAN TROUT FILLET Green asparagus and charred lemon	38
FRESH MARKET FISH Baked provencal vegetables, basil finished with extra virgin olive oil	40
LINGUINE DE LA MER White fish and vongole clams, chardonnay sauce and cherry tomato	38
RAVIOLI [V] Filled with garlic, thyme, sweet potato, eggplant, capsicum and fetta with sage butter	36

SIDE DISHES

SOFITEL GARDEN SALAD [GF, F, V]

10

WILD ROCKET SALAD [GF, H, V]

POMME SALARDAISE

Sauteed potatoes with garlic and parsley

POMME FRITES

GREEK STYLE BROWN RICE AND QUINOA SALAD

BROCCOLINI AND BABY CARROTS

STEAMED RICE [GF, H, V]

DESSERT

BITTER CHOCOLATE FONDANT Raspberries, vanilla bean sauce	19
PRESSED WATERMELON Goats cheese yoghurt	19
TRUFFLESSIOUS Espresso martini mousse, chantilly	19
ICE CREAM AND SORBET SELECTION Daily flavours	19
FRESH SEASONAL SLICED FRUITS [G, H]	18
JOEL'S PLATTER A selection of desserts to share from our Executive Pastry Chef Joel Helot	32
AUSTRALIAN FARM HOUSE CHEESES A selection of four varieties with condiments and lavosh	29

LITTLE GUESTS MENU

For children 12 years old and under

SPAGHETTI BOLOGNAISE	16
MINUTE STEAK Mixed vegetables, mash potato	19
FISH and CHIPS Breaded whiting fillets and chips	17
CRUNCHY CHIPS Served with tomato sauce	9
SELECTION OF ICE CREAM Vanilla, Chocolate, Strawberry	12
CHOCOLATE MOUSSE AND MINI MandMs	15
BISCUITS and COOKIES With a glass of fresh milk	12
SLICED FRESH FRUITS	15

HOT BEVERAGES

COFFEE

Decaffeinated
French press

5

COFFEE

Cappuccino
Flat white
Café latté
Macchiato

6

TEA

English Breakfast
Chamomile Tisane
Earl Grey
Green Tea
Decaffeinated Breakfast Tea
Darjeeling
Red Berry Infusion
Lemon Sky Infusion
Jasmine

6

HOT CHOCOLATE

Signature Sofitel hot chocolate

6