

THYME<sup>2</sup>

*Thyme<sup>2</sup> 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]<br>Rich puree of organic pumpkin, vegetables and garlic | 18 |
| GRILLED HALLOUMI (260 cal) - [V]<br>Smoked, eggplant, Greek style brown rice and quinoa salad     | 21 |

### MAIN COURSE

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

### DESSERT

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

# ENTREE AND LIGHT MEALS

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

# MAIN COURSE

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

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

# LITTLE GUESTS MENU

For children 12 years old and under

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