

SOFITEL CREATES UNIQUE, CONTEMPORARY
LUXURY HOTELS & RESORTS
IN THE WORLD'S MOST ATTRACTIVE DESTINATIONS
BY ARTFULLY BLENDING OUR
FRENCH ORIGINS
WITH THE VERY BEST OF THE LOCAL CULTURES

索菲特巧妙地将法式风情与当地文化精华融为一体，
在全球最具吸引力的旅游胜地建造无与伦比的现代奢华酒店和度假酒店

THE COURSES PRECEDED BY (V) ARE CERTIFIED VEGETARIAN

THE COURSES PRECEDED BY (N) CONTAIN NUTS

有 (V) 标记的菜肴，表示经认证的蔬食

有 (N) 标记的菜肴，表示含有坚果类

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY, PLEASE
INFORM US & WE WILL SUGGEST THE BEST DISHES FOR YOU.

如果您对某些食物过敏，请告知我们，我们会给您提供最好的建议。

SOUPS - 汤

POTAGE GREEN PEAS, CURRY AND BUTTER CROUTON 原味浓汤 配青豆, 咖喱和黄油面包丁	48
ROASTED TOMATO SOUP PORCINI RAVIOLI, BASIL PESTO OIL 烤番茄汤 配牛肝菌饺和罗勒汁	48
HONG KONG WONTON SOUP SHRIMP, NOODLE AND SPRING ONIONS 港式云吞面 鲜虾云吞	48
TRADITIONAL FRENCH ONION SOUP GRUYERE CHEESE 法式洋葱汤 配格鲁耶尔奶酪	48

SALADS - 色拉

CHEF'S SALAD YELLOW CHERRY TOMATOES, COMTE, EGGS, SMOKED CHICKEN BREAST, SALAMI, PARMA HAM, BALSAMIC DRESSING 厨师长色拉 配伯爵芝士, 萨拉米, 蛋, 黄樱桃蕃茄, 烟熏鸡胸肉, 帕玛火腿, 意式香草醋汁	95
CARDINI CAESAR SALAD FRIED LARDON, GARLIC CROUTONS, SHAVED PARMESAN CHEESE, ORIGINAL CAESAR DRESSING CHOICE OF SAUTEED SHRIMPS OR ORGANIC CHICKEN 凯撒色拉配拉东粒 蒜香面包丁, 帕玛森芝士 凯撒汁 加: 炒虾或有机鸡肉	98
SALAD LYONNAISE FRISEE, RED LETTUCE, LARDON, CROUTON, TOMATO AND POACHED EGG, FRENCH DRESSING 里昂色拉配法国生菜和红叶生菜 拉东粒, 面包丁, 番茄和水波蛋 法式汁	68
Ⓧ ORGANIC MIXED SALAD SEASONAL GREEN LETTUCE, CUCUMBER, CARROTS, TOMATO, OLIVES AND BELL PEPPERS TRUFFLE OLIVE OIL DRESSING 有机田园色拉 配时令生菜, 黄瓜, 胡萝卜, 番茄, 橄榄和青椒 黑菌橄榄油汁	68
Ⓝ ASIAN DUCK BOK CHOY SALAD SHITAKE, EGG NOODLE, SNOW PEAS, BOK CHOY, ROAST DUCK AND HOISIN GINGER DRESSING 绿叶嫩鸭色拉配香菇 鸡蛋面, 荷兰豆, 青菜和烤鸭肉	68

APPETIZERS - 开胃菜

- DUCK FOIE GRAS TERRINE** | BLUEBERRY, ONION CHUTNEY, TOASTED BREAD 148
鸭肝塔林 | 配蓝莓和洋葱酸辣酱, 烤面包
- SMOKED SALMON ROLL** | HERBED FETA, MINI CRESS, RADISH, 128
SALMON EGG, CUCUMBER
烟熏三文鱼卷 | 配香草芝士, 蔬菜苗, 萝卜, 三文鱼籽, 黄瓜
- EGGPLANT TIMBALE** | SMOKED PROVOLONE, MOZZARELLA, BASIL, 128
SUNDRIED TOMATO COULIS
香烤茄子 | 配烟熏芝士, 马苏里拉芝士, 罗勒和新鲜番茄干
- BEEF TARTAR** | HAND CUT AUSTRALIAN WAGYU, PARISIAN CONDIMENTS, 148
CRESS AND STEAK FRIES
牛肉塔塔 | 配手切澳大利亚和牛肉, 巴黎酱料, 蔬菜苗和牛排薯条

COMFORT FOOD - 元气美食

- LE CHEESE BURGER** | WAGYU BEEF, SESAME BUN, DILL, PICKLE, BACON, 128
ONION RING, XXL FRIES
芝士汉堡 | 澳洲和牛肉, 芝麻包, 腌黄瓜, 培根, 洋葱, 特大号薯条
- CLUB 505** | TOASTED BREAD, TURKEY, LETTUCE, TOMATO, FRIED EGG, BACON, 128
CUCUMBER, XXL FRIES
俱乐部三明治 | 配面包, 火鸡, 生菜, 番茄, 煎蛋, 培根, 黄瓜, 特大号薯条
- LE CROQUE** | GRILLED BAGUETTE, DOUBLE PARISIAN HAM, EMMENTAL CHEESE, 128
TOSSED SALAD
火腿芝士三明治 | 配面包, 法式火腿, 大孔芝士, 生菜色拉
- Ⓝ **SOPRANO'S PANINI** | PRESSED BREAD, PESTO, BASIL, TOMATO, 128
BUFFALO MOZZARELLA, PARMA HAM, TOSSED SALAD
意式三明治 | 面包, 香蒜沙司, 罗勒, 番茄, 水牛芝士, 帕玛火腿, 生菜色拉
- QUICHE LORRAINE** | TRADITIONAL FRENCH PIE, WITH SMOKED LARDON, 128
CREAM, CHEESE AND TOSSED SALAD
法式蛋塔 | 传统法式派, 拉东粒, 奶油, 芝士和生菜色拉
- Ⓟ **LE VEGGIE WRAP** | SEASON GRILLED VEGETABLES, HUMMUS, MINI CRESS, 108
SPINACH, AVOCADO, TORTILLA WRAP
蔬菜卷 | 配时令蔬菜, 鹰嘴豆, 蔬菜苗, 菠菜, 牛油果, 薄饼

PIZZA - 披萨

- LE MEDITERRANEAN** | GRILLED VEGETABLES, FRESH TOMATO, OREGANO, BASIL, ANCHOVIES, OLIVE, MOZZARELLA 108
地中海披萨 | 扒蔬菜, 新鲜番茄, 阿里根奴, 罗勒, 凤尾鱼, 橄榄, 马苏里拉芝士
- LA MARGARITA** | FRESH TOMATO SAUCE, OREGANO, basil MOZZARELLA CHEESE 108
玛格丽特披萨 | 新鲜番茄酱, 阿里根奴, 马苏里拉芝士
- FOUR SEASONS** | FRESH TOMATO SAUCE, OLIVE, ARTICHOKE, PARISIAN HAM, MUSHROOM, MOZZARELLA 118
四季披萨 | 新鲜番茄酱, 橄榄, 朝鲜蓟, 巴黎火腿, 蘑菇, 马苏里拉芝士
- DESIGN YOUR OWN WITH OUR ORGANIC BASKET BELOW** 128
ZUCCHINI, GREEN PEPPER, EGGPLANT, MUSHROOM, ARTICHOKE, HAM, SALAMI, SAUSAGE, OLIVES, CHEESE, SMOKED SALMON, PARMA HAM, SHRIMPS, MINCED BEEF, EGG
自选项:
节瓜, 青椒, 茄子, 蘑菇, 朝鲜蓟, 火腿, 萨拉米, 香肠, 橄榄, 芝士, 烟熏三文鱼, 帕玛火腿, 虾, 牛肉末, 蛋

LA PASTA - 意大利面

- FAGOTTINI** | CHEESE, PEAR, FRESH TOMATO SAUCE, BASIL OLIVE OIL 108
梨茸芝士饺 | 芝士, 新鲜番茄酱, 罗勒橄榄油
- PANZEROTTI** | PORCINI MUSHROOM, CREAM SAUCE, PARMESAN CHEESE 108
牛肝菌饺子 | 奶油和帕玛森芝士
- GNOCCHI** | GORGONZOLA CHEESE, FRESH TOMATO SAUCE, BASIL, OLIVE OIL 108
戈贡佐拉芝士土豆球 | 戈贡佐拉芝士, 新鲜番茄酱和罗勒橄榄油
- ORGANIC SPAGHETTI** | AUSTRALIAN BEEF BOLOGNESE SAUCE, FRESH TOMATO, PARMESAN CHEESE 108
手工制作“ARTISAN MADE”
有机意大利面 | 澳洲牛肉和新鲜番茄配波伦亚汁, 帕尔马芝士
- Ⓝ **LINGUINI PORCINI MUSHROOM** | SAUTÉED EGGPLANT, CHESTNUTS, TRUFFLE, OLIVE OIL 108
蘑菇扁面 | 茄子, 栗子和黑菌橄榄油
- Ⓝ **HANDMADE FETTUCCINI** | RED BELL PEPPER, SPINACH SAUCE, STIRRED FRIED EGGPLANT, PIGNOLA NUTS 108
手工宽面 | 红椒, 菠菜汁, 炒茄子, 意大利果

MAIN DISHES - 主菜

SURF | 鱼类

FISH & CHIPS PACIFIC OCEAN HALIBUT, BRITISH BEER BATTER, LEMON WEDGE, TARTAR SAUCE, XXL FRIES 薯片炸鱼 太平洋比目鱼, 英式啤酒糊, 柠檬角, 塔塔汁, 特大号薯条	108
SAUTÉED SEAFOOD SAFFRON SAUCE, FLAVOURED WITH PERNOD, BLACK INK FETTUCCINI, PARMESAN CHEESE 炒海鲜 藏红花汁, 茴香酒, 墨鱼汁面和帕玛森芝士	158
SCOTTISH SALMON PLANCHA GRILLED, SPINACH, MASH POTATO, TRUFFLE VEAL JUS 苏格兰三文鱼 菠菜和黄油土豆泥, 黑菌小牛肉汁	168
SEA BASS FILET STEAM WITH SCALLION, GINGER, MUSHROOM, BABY ROOTS VEGETABLES 蒸海鲈鱼 姜和蘑菇, 蔬菜	168

MAIN DISHES - 主菜

TURF | 肉类

BRAISED LAMB SHANK SLOW COOKING, COUNTRY STYLE GRAVY, GARLIC MASHED POTATO 慢炖羊膝骨 蒜茸土豆泥	148
DUCK MAGRET HONEY LEMON SAUCE, MASH POTATO, GREEN VEGETABLES 香煎鸭胸 蜂蜜柠檬汁, 黄油土豆泥, 时令蔬菜	148
VEAL CHOP AUSTRALIAN MILK FED, veal, SAGE, PORCINI LINGUINI, ORGANIC VEGGIES 澳洲小牛排 牛肝菌意面, 有机蔬菜	198

LE BOEUF "ORGANIC FARM, GRASS FED AUSTRALIAN BEEF"

澳洲和牛肉源自于有机农场, 青草饲养

BEEF TENDERLOIN 220GR SAUTÉED NEW POTATO, ORGANIC BABY VEGETABLES 牛里脊肉220克 配炒土豆和有机蔬菜	288
BEEF RIB EYE 250GR SAUTÉED NEW POTATO, ORGANIC BABY VEGETABLES 牛眼肉250克 配炒土豆和有机蔬菜	278
TOURNEDO ROSSINI SEARED DUCK FOIE GRAS, TOASTED BREAD, TRUFFLE SAUCE, ORGANIC VEGGIES 罗西尼牛腩肋 鸭肝, 烤面包, 黑菌汁, 有机蔬菜	298

ALTERNATIVE CUISINE - 可选素食

- ① **HEALTHY VEGAN** | CHICK PEA PUREE FLAVOURED WITH TAHINI, ROASTED PUMPKIN, YOUNG CRESS, BABY CORN, NUTS OIL 108
健康素食 | 芝麻酱鹰嘴豆, 烤南瓜, 蔬菜苗, 粟米和坚果油
- FRESH TOFU** | SAUTÉED TOFU, SICHUAN STYLE SAUCE, BABY CABBAGE, SHITAKE, FLAVOURED WITH FLOWER PEPPER 108
新鲜豆腐 | 炒豆腐, 川式酱, 娃娃菜和香菇, 花椒

ETHNIC CUISINE - 亚洲风味

- JAPANESE PANKO CHICKEN** | MILD CURRY, PEPPERS, ONIONS, POTATO STEAM RICE, PICKLED GINGER 108
日式面包鸡 | 咖喱汁, 青椒, 洋葱, 土豆米饭, 日式姜片
- HAINAN CHICKEN RICE** | COLD POACHED CHICKEN, GINGER LEMON, RICE, CHILLI DIP, HOISIN SAUCE, GINGER OIL 108
海南鸡饭 | 姜味柠檬饭, 辣味海鲜沙司和姜油
- ① **LAKSA NOODLE** | TRADITIONAL NOODLE SHRIMPS, FISH TOFU, EGG, SOYBEAN, SPICE, COCONUT MILK 108
新加坡叻沙 | 传统虾面, 鱼豆腐, 蛋, 豆芽, 香料和椰奶
- SOUTH ASIA RED CURRY CRAB** | RED CURRY, FLAVOURED WITH GINGER AND SCALLION 128
南亚红咖喱蟹 | 配红咖喱酱、葱姜调味
- ① **MALAY BEEF SATAY** | SEMI-SWEET AND SPICY PEANUTS SAUCE, MANGO CHUTNEY, CUCUMBER, CHILLI 108
马来沙爹牛肉 | 花生汁, 芒果酱, 黄瓜和辣椒
- STEAM DIM SUM** | VARIETY OF SHANGHAI AND CANTONESE DIM SUM DELICACY, SERVED WITH GINGER & VINEGAR SAUCE 108
中式蒸点 | 配姜和香醋

SIDE ORDERS - 单点配菜

HAND CRUSHED MASH POTATO OR XXL FRIES OR SAUTÉED BABY POTATO 手工制作土豆泥, 特大号薯条, 炒迷你土豆	28
STIRRED FRIED SEASONAL VEGETABLES 炒时蔬	28
SAUTÉED FOREST MUSHROOM, BUTTER GARLIC FLAVOURED 蒜茸蘑菇	28
PAN FRIED BUTTER SPINACH 炒黄油菠菜	28
STEAMED WHITE RICE 白米饭	28
MIXED GARDEN SALAD 田园色拉	28

CHEESE BOARD AND COLD CUT - 芝士和冷盆

OUR CHEESE AND COLD CUTS ARE IMPORTED FROM FRANCE AND EUROPE

我们的芝士和冷盘原料均从法国和欧洲进口而来

CLASSIC COMTE, EMENTAL, ROQUEFORT PAPILLON AOP, BRIE NORMANDY, SMOKED PROVOLONE, MICRO GREEN, CELERY, GRAPES, WALNUTS 经典 伯爵芝士, 大孔芝士, 洛克福芝士, 布里芝士, 烟熏芝士, 蔬菜苗, 芹菜, 葡萄, 核桃	148
CHARCUTERIE PLATTER PARMA HAM, SALAMI, SMOKED DUCK, FOIE GRAS, FARMER TERRINE, BRESAOLA, MORTADELA, WITH COCKTAIL ONION, CHUTNEY, CORNICHON, CAPERS BERRY, MICRO GREEN 熟食 帕玛火腿, 萨拉米, 烟熏鸭肉, 鹅肝, 农家塔林, 意大利风干牛肉, 意式香肠配鸡尾洋葱, 果酱, 酸黄瓜, 酸豆浆果, 蔬菜苗	148

DESSERT - 甜点

GOURMET PLATE VARIETY OF MINI FRENCH DELICACIES MADE BY OUR PASTRY CHEF 美食盘 厨师长推荐各式法式小点	48
TARTE TATIN ROASTED CARAMEL APPLE, CINNAMON, WHIPPED CREAM 苹果塔 焦糖苹果, 肉桂配奶油	48
PARIS CHEESE CAKE FRESH BERRY AND FOREST RED FRUITS SAUCE 巴黎芝士蛋糕 奶油配新鲜莓子和水果沙司	48
CREAM BRULEE BOURBON VANILLA CUSTARD, CANE SUGAR CRACKLING, MERINGUE AND BERRY 奶油布丁 奶油香草料	48
MACARON ASSORTED FRENCH DELUXE MACARON 6PCS 马卡龙 各式法式马卡龙6只	48
CHOCOLATE CAKE CARAMEL SALTY BUTTER 巧克力蛋糕 焦糖沙司	48
SELECTION OF SHERBET AND ICE CREAM SERVED WITH FRENCH COOKIES 冰霜和冰淇淋 配法式小饼	48



DELIGHT A LA CARTE MENU “健康美食之旅”零点菜单

APPETIZERS 开胃菜

(N)	CAULIFLOWER AND ALMOND SOUP (98CAL)	38
	5 SPICES RAISIN SEED OIL DROP, ROASTED ALMOND, MILKY CAULIFLOWER, CORN LEAF 花菜杏仁汤	
	COLOURFUL CEVICHE (118CAL)	48
	SEASONAL ORGANIC VEGGIES, MICRO GREENS, CEVICHE DRESSING 酸橘汁时蔬	
	SIX MUSHROOM SALAD (115CAL)	58
	STEAMED WITH TEA LEAF, MUSHROOM JUICE DRESSING, CHIVES AND WASABI MICRO GREEN 蘑菇色拉	
	DAIKON STEAK (100CAL)	58
	SLOW COOKED DAIKON IN MISO, TERIYAKI SAUCE, TRUFFLE SLICE, MICRO GREEN 慢烩萝卜	

MAIN COURSES 主菜

	PORCINI LINGUINI (680CAL)	68
	HANDMADE LINGUINI, TEPANIYAKI PORCINI, OLIVE OIL AND BASIL MICRO GREEN 牛肝菌意面	
	FRESH TOFU MAPO STYLE (550CAL)	68
	SHITAKE, NAPA CABBAGE SAUTÉED WITH FRESH TOFU, SICHUAN PEPPER SAUCE, RICE SCOOP 麻婆豆腐	
	PHO BEEF BRISKET MOSAIC (620CAL)	68
	CLEAR MEAT SOUP, SLOW COOKED BRISKET BEEF, SOY BEAN, AND ONION SLICE RICE NOODLE, THAI BASIL AND TAMARIND CHUTNEY 莫塞克牛腩河粉	
	SEA BASS STEAM (580CAL)	78
	SEA BASS FILET, LEEKS AND GINGER, STEAMED OVERFISH TOFU CAKE, WHITE RICE, MICRO GREEN 清蒸海鲈鱼	

DESSERTS 甜品

(N)	BANANA A GO-GO (380CAL)	48
	TENDER BANANA COOKED IN COCONUT MILK, SAGO, PUMPKIN AND ROASTED SESAME SEED 椰汁香蕉	
(N)	YOGURT ICE CREAM (470CAL)	58
	SEASONAL FLAVOURED YOGURT ICE CREAM, EXOTIC FRUITS CHUTNEY, XXL ALMOND TUILE 酸奶冰淇淋	

Notice: For lunch or dinner, the recommendation is not to exceed 800 calories per meal. No bread and butter.
No alcohol. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.

注意: 午餐或晚餐的摄入量最好每餐不超过800卡路里, 不食用面包, 黄油, 及酒类。食用未经烹饪的肉类, 家禽类, 海鲜类,
贝类及蛋类可能令食源性疾病的风险增加。