

1

ROOM SERVICE OFFER

WE ARE PASSIONATE ABOUT PROVIDING OUR GUESTS WITH EXCEPTIONAL CUISINE, AND OUR IN-ROOM DINING IS NO EXCEPTION.

ENJOY ELEGANT MEALS IN THE COMFORT OF YOUR OWN ROOM, FROM FRENCH PRESS COFFEE TO DELIGHTFUL PASTRIES, AND COMPLETE LUNCH AND DINNER OFFERINGS.

AT SOFITEL, YOUR COMFORT IS OUR MAIN PRIORITY AND WE ARE PLEASED TO PROVIDE YOU WITH A PRIVATE BAR, REFILLED DAILY. UNWIND WITH A GLASS OF WINE OR TREAT YOURSELF TO A MIDNIGHT SNACK AT YOUR CONVENIENCE.

DISCOVER 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 MOST TEMPTING FLAVORS.

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 MEALS TO HELP YOU MEET YOUR HEALTH AND WEIGHT GOALS IN DELICIOUS WAY.

BREAKFAST

5:00AM - 12:00PM (NOON)

LE PARISIEN - 26

- Assorted freshly baked French pastries and breads, Bonne Maman jam and European butter
- Seasonal sliced fruits
- Choice of juice and Lavazza coffee or Harney & Sons tea



DE-LIGHT

All De-Light courses include a basket of multigrain bread and wheat toast.

EGG WHITE OMELET (301 CAL) - 23

Green asparagus, sun-dried tomatoes, wild mushrooms, tomato sauce



EGG BEATERS AND TURKEY OMELET (275 CAL) - 22

Sautéed vegetables and smoked turkey omelet, served with seasonal sliced fruits



LOW FAT YOGURT GRANOLA PARFAIT (310 CAL) - 21

Fresh berries

ORGANIC EGGS

All breakfast egg courses are served with potatoes, and include a basket of freshly home baked French pastries and breads.



THE AMERICAN - 31

- Two fresh farm eggs "your way"
- Sausage, smoked pepper bacon or ham
- Choice of juice and Lavazza coffee or Harney & Sons tea

THE NEW YORKER - 25

- Two fresh farm eggs "your way"
- 5 oz. grilled New York strip steak



SCRAMBLED EGGS - 21

- Traditional
- 'Magda' - Chef's Signature
- Dijon mustard, cheddar cheese

3 EGG OMELET - 22

- Choice of: Spinach, sweet peppers, tomato, mushrooms, cheese, ham, chives

BENEDICT - 22

Served on grilled English muffin

- Grilled Canadian bacon or smoked salmon

Gluten Free items available: Bagels, breads, and blueberry muffins



Gluten Free items

8.875% tax, 17% service charge and a \$3.50 delivery fee will be added



BREAKFAST

5:00AM - 12:00PM (NOON)

À LA CARTE

OATMEAL - 13



Choice of caramelized sliced bananas or peach compote

Mixed berries + 6

CEREALS - 13

- Corn Flakes | Special K | Raisin Bran | Granola Muesli | Cheerios | Fruit Loop
- Toppings:
 - Banana + 4
 - Mixed berries + 6

YOGURT

- Greek: strawberry or blueberry - 8
-  Fromage blanc (0% fat) - 9
-  Plain yogurt (low fat) - 8



PINK GRAPEFRUIT (94 CAL) - 14

With berries and honey



SLICED FRUITS AND BERRIES (82 CAL) - 16

Greek yogurt

NEW YORK BAGEL WITH ATLANTIC SMOKED SALMON - 19

Cream cheese, crème fraîche, caper berries, onion, tomato and lemon

FRENCH TOASTS - 17

- Sweet: thick slices of brioche, crusted with corn flakes and glazed with caramel sauce
- Savory: ham and brie cheese French toasts, over easy egg on top

CHEESE & CHARCUTERIE PLATE - 20

Prosciutto, pâté, saucisson sec, and a selection of two seasonal cheeses

BUTTERMILK PANCAKES | BELGIAN WAFFLES - 17

- All served with 100% maple syrup and European butter
- Toppings: Nutella, fresh blueberries or peach compote

SIDES

SMOOTHIE OF THE DAY - 9



ONE EGG "YOUR WAY" - 4



BACON (PORK OR TURKEY) - 6

SAUSAGE (PORK, TURKEY OR CHICKEN) - 6

VEGETARIAN PATTIES - 4

SMOKED SALMON - 11

NY BAGEL TOASTED WITH CREAM CHEESE - 8

BOWL OF MIXED BERRIES - 10

GRAB & GO - 15

- Banana, Greek yogurt, orange juice, croissant, and granola bar

Delivered to your room or available for pick up at Front Desk.

BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE - 10

FRESH ORANGE OR GRAPEFRUIT JUICE - 6

SELECTION OF JUICES - 6

- Apple | Tomato | Cranberry | Pineapple | V8

DETOX JUICE (POMEGRANATE) - 7

ILLY ESPRESSO | DOUBLE ESPRESSO - 7 | 9

ILLY CAPPUCCINO | CAFÉ AU LAIT - 7

HOT CHOCOLATE - 6

LAVAZZA FILTER COFFEE CHOICE OF REGULAR OR DECAFFEINATED

- Small pot - 6
- Large pot - 8

HARNEY & SONS TEA

- Small pot - 6
- Large pot - 8

A choice of regular: English Breakfast, Earl Grey, Green Tea, Darjeeling or Cinnamon

A choice of decaffeinated: Ceylon, Chamomile, Verveine, Peppermint or Raspberry



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ALL DAY DINING

12:00PM (NOON) - 11:00PM

SOUPS - 12

FRENCH ONION SOUP

Gruyère and Parmesan cheese gratin



CHICKEN NOODLE SOUP

With sweet peas

SOUPE DU JOUR

Please inquire

APPETIZERS

WHITE BEAN HUMMUS - 10

Dijon mustard, truffle oil, pita bread

MEDITERRANEAN OLIVES - 10

CAESAR SALAD - 13

- With grilled chicken breast - add 7
- With (five) sautéed jumbo shrimp - add 11



BABY ASSORTED KALE - 12

Assorted baby kale leaves, roasted tomatoes, shaved Parmesan, and sherry vinaigrette

ATLANTIC APPLEWOOD SMOKED SALMON - 16

Lemon crème fraîche and smoked trout caviar



GRILLED SHRIMP (136 CAL) - 19

Tomato fennel marmalade, baby arugula, piment d'Espelette

CHEESE AND CHARCUTERIE - 20

Selection of two seasonal cheeses, prosciutto, saucisson sec, rillettes

SANDWICHES

All sandwiches are served with pommes frites or baby kale salad

FRANBURGER - CHEF'S SIGNATURE - 23

"French version of a Burger." Choice of crispy baguette or brioche hero, goat Brie cheese served with lettuce, tomato, pepper bacon, caramelized onions, and Espelette piment aioli

CHICKEN CLUB - 22

Served on country whole-wheat bread, pesto chicken salad, pepper bacon, lettuce, tomato, and avocado

TURKEY WRAP - 19

Served in a wheat wrap, smoked turkey, Provolone cheese and pesto mayo

TRADITIONAL CROQUE MONSIEUR - 22

Parisian ham, Gruyère cheese, béchamel sauce on brioche, served with baby kale salad

PASTAS & PIZZAS

HOMEMADE VEGETARIAN LASAGNA - 26

Zucchini, sweet smoked peppers, eggplant, ricotta cheese, Parmesan gratin with Roma tomato and oregano sauce

SPAGHETTI BOLOGNESE - 25

Ground beef and tomato sauce, shaved Parmesan cheese
Gluten free pasta available

PIZZA - 19

Tomato sauce and mozzarella cheese
Toppings: Mushrooms | olives | pepperoni
Each additional topping - 2



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ALL DAY DINING

12:00PM (NOON) - 11:00PM

MAIN COURSE

PLAT DU JOUR

Please inquire



PAN SEARED FILET MIGNON - 37

Mashed potatoes, roasted vegetables,
Bordelaise sauce



HUDSON VALLEY DUCK BREAST (290 CAL) - 31

Grilled duck, red organic rice, tricolor baby carrots,
and sauce "à l'orange"



POACHED FLUKE ROULADE (270 CAL) - 30

Parsnips, leek and tomato fondue, smoked tea broth

SHRIMP RISOTTO - 31

Grilled marinated shrimps over lemon risotto,
red pepper coulis



CHICKEN CURRY - 28

Sautéed chicken with peppers and onions served
in a spicy curry sauce with Jasmine rice

SIDES - 7

STEAMED JASMINE RICE

FRESH GARDEN VEGETABLES PREPARED YOUR WAY

CREAMY MASHED POTATOES

POMMES FRITES

ARTISANAL CHEESES

Served with freshly baked French bread

- Chef's selection of 3 cheeses - 18
- Chef's selection of 5 cheeses - 24

DESSERTS - 12

CANELÉ BORDELAIS

French pastry with a soft and tender custard center
and a dark, thick caramelized crust accompanied by
fig compote, pistachio ice cream and caramelized nuts.



TAHITIAN VANILLA CRÈME BRÛLÉE

Caramelized and topped with fresh fruits

WARM BREAD PUDDING

Decadent and rich chocolate chip pudding, vanilla ice
cream and caramel sauce

BEN & JERRY'S ICE CREAM

Choice of flavors: Salted Caramel, Chubby Hubby,
New York Fudge Chunk, Red Velvet Cake, Strawberry



PASSION FRUIT MOUSSE (168 CAL)

Passion fruit purée whipped with lightly sweetened
fromage blanc and raspberry coulis



SLICED FRUITS (82 CAL)

9



ROOM DIRECTORY



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NIGHT MENU

11:00PM - 5:00AM

WHITE BEAN HUMMUS - 10

Dijon mustard and truffle oil

MEDITERRANEAN OLIVES - 10

CAESAR SALAD - 13



ATLANTIC APPLEWOOD SMOKED SALMON - 16

Lemon crème fraîche, and smoked trout caviar

TURKEY WRAP - 19

Served in a wheat wrap, smoked turkey,
Provolone cheese and pesto mayo

FROMAGE AND CHARCUTERIE - 20

Selection of two seasonal cheeses, prosciutto, saucisson sec, and pâté



SLICED FRUITS (82 CAL) - 12

Seasonal fruits and berries

BEN & JERRY'S ICE CREAM - 12

Choice of flavors: Salted Caramel, Chubby Hubby, New York Fudge Chunk, Red Velvet Cake, Strawberry Cheesecake

LE PARISIEN - 26

- Assorted basket of freshly home baked French pastries, bread and muffin, and seasonal sliced fruits
- Assorted Bonne Maman jams, European butter
- Choice of juice and Lavazza coffee or Harney & Sons tea



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KIDS MENU

BREAKFAST

5:00AM - 12:00PM (NOON)

- TWO PANCAKES, SCRAMBLED EGGS AND BACON - 14
- TWO EGGS ANY STYLE, SAUTÉED POTATOES, TOAST - 14
-  FRESH FRUIT AND YOGURT - 14
- BUTTERMILK PANCAKES | WAFFLES | FRENCH TOASTS - 14
- Maple syrup and European butter
- CEREALS: CHEERIOS, CORN FLAKES OR FRUIT LOOPS - 13
- PEANUT BUTTER AND STRAWBERRY JELLY SANDWICH - 7

LUNCH AND DINNER

12:00PM (NOON) - 11:00PM

MAIN COURSES

Served with a side of pommes frites, mashed potatoes, rice, or mixed vegetables

- CHICKEN TENDERS - 15
- CHEESEBURGER - 15
- GRILLED CHEESE SANDWICH - 13
- TOMATO CHEESE PIZZA - 15
- PENNE PASTA WITH TOMATO SAUCE - 15



DE-LIGHT BEVERAGES

ROLAND GARROS (60 CAL) - 9

Perrier, fresh lime juice, infused with basil, cucumber and fresh apple

PERRIER PARIS (55 CAL) - 9

Lemon, lime, ginger and Angostura bitters

MARKET VEGETABLE JUICE (70-90 CAL) - 11**AMSTEL LIGHT (95 CAL) - 9****MICHELOB ULTRA (73 CAL) - 9****O'DOULS - NON ALCOHOLIC (70 CAL) - 8****VEUVE CLIQUOT BRUT (65 CAL/GLASS) - 20 | 95****RED BRIDGE - GLUTEN FREE BEER - 9**

BEVERAGES

FRUIT SMOOTHIE - 9**MILK SHAKE - 8**

Chocolate | Vanilla | Black & White

FRESH ORANGE OR GRAPEFRUIT JUICE - 6**FRESHLY SQUEEZED ORANGE JUICE - 10****SELECTION OF JUICES - 6**

Apple | Tomato | Cranberry | Pineapple | V8

UNSWEETENED ICED TEA - 4**DETOX JUICE (POMEGRANATE) - 7****SELECTION OF BOTTLED SODA - 5**

Coke | Diet Coke | Sprite | Tonic Water | Ginger Ale

WATER - 6 SMALL | 9 LARGE

Evian | Perrier | S. Pellegrino | Badoit

ILLY ESPRESSO | DOUBLE ESPRESSO - 7|9**ILLY CAPPUCCINO | CAFÉ AU LAIT - 7****HOT CHOCOLATE - 6****MILK - 4.5**

Regular | Skim | 2% | Soy

LAVAZZA FILTER COFFEE CHOICE OF**REGULAR OR DECAFFEINATED**

Small pot - 6

Large pot - 8

HARNEY & SONS TEA

Small pot - 6

Large pot - 8

A choice of regular: English Breakfast, Earl Grey, Green Tea, Darjeeling or Cinnamon

A choice of decaffeinated: Ceylon, Chamomile, Verbena, Peppermint or Raspberry



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ALCOHOL

WINE

CHAMPAGNES AND SPARKLING	GLASS	CARAFE	BOTTLE
Roederer Estate Anderson Valley, Brut	18		60
Roederer Estate Rosé	20		65
JCB Jean Charles Boisset #21 Brut, Burgundy	20		65
Veuve Clicquot, Brut	25	55	115
Veuve Clicquot, Rosé	34		160
Veuve Clicquot, La Grande Dame			370
Louis Roederer Brut Premier			115
Taittinger, Rosé			150
Môet & Chandon, Cuvée Dom Perignon			400

ROSÉ	GLASS	CARAFE	BOTTLE
Les Domaniers by Domaines Ott, Côtes de Provence	25	42	85

WHITE	GLASS	CARAFE	BOTTLE
ANEW, Riesling, Columbia Valley	12	23	43
Chateau Ste. Michelle "Mimi" Horse, Heaven Hills	13	25	49
Montevina, Pinot Grigio, California	15	29	57
Oyster Bay Marlborough, Sauvignon Blanc	15	29	57
La Crema Sonoma Coast Chardonnay, Sonoma Coast	19	39	75
Joel Gott, Pinot Gris, Willamette Valley			64
Trimbach Gewurztraminer, Alsace			90

RED	GLASS	CARAFE	BOTTLE
Trinity Oaks, Merlot	12	24	43
Terrazas Altos del Plata Cabernet Sauvignon, Mendoza	12	24	43
The Seeker, Pinot Noir	14	26	50
Terrazas Altos del Plata Malbec, Mendoza	14	26	50
Château Greysac Cru Bourgeois, Médoc			80
Stags Leap, Cabernet Sauvignon			150

BEER

Corona	9
Bud Light	8
Budweiser	8
Heineken	9
Amstel Light	9
Michelob Ultra	8
Tsingtao	9



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SO PETS

ALL DAY

SCOOBY SNACKS - SNAUSAGES

CRUNCHY DOG SNACKS - 12

KIBBLE 'N BITS

AMERICAN GRILL - 12

Grilled USA Beef Steak flavor, with flavors of vegetables,
potato & cheddar cheese

HOMESTYLE - 12

Grilled Beef & Vegetable flavor

We want your pets to feel at home.

Please contact Guest Services for any assistance.



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