

PLATTERS TO SHARE

CONTINENTAL PLATTER

Triple Brie, Cheddar, Labneh stuffed peppers, dolmades, marinated haloumi, chilli marinated olives, Serrano ham, saucisson, garlic bread, lavosh crackers 45

SEAFOOD PLATTER

Ocean fresh cooked prawns, fresh shucked oysters, smoked salmon, New Zealand cooked mussels, crab claws, salmon pearls 55

HEALTHY PLATTER

Fresh vegetable crudité's and dips, cold roast chicken, avocado, spiced cauliflower, grilled Turkish bread, smoked lamb fillet and tzatziki 35

DESSERT PLATTER

A selection of the day's best desserts and pastries made by our pastry Chef and bakers 38

ALL DAY (10AM—11PM)

COLD SNACKS

Vegetables crudites With three dips	(GF,V)	12
Tomato and mozzarella With fresh basil, cracked pepper, virgin olive oil	(GF,V)	14
Charcuterie Dry French style saucisson, Serrano ham, marinated olives		16
Cheese Creamy Brie, fruity balsamic glaze spices, almonds, crackers	(V)	15
Fresh oysters (3) With lemon and soy dressing	(GF)	14

HOT SNACKS

Grilled coriander chicken Shaved fennel, pickled onion		14
Seared prawns Avocado, lime vinaigrette		15
Potato croquette Manchego cheese, garlic aioli	(V)	12
Baked oysters (3) Kilpatrick or Mornay		14
Spicy chorizo With tempura pimiento, cod fingers tomato sauce		15

GF - Gluten Free
V - Vegetarian

CUVÉE LOUNGE BAR

DELICIOUS
ELEGANT
SOPHISTICATED



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 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, portion controlled meals to help you meet your health and weight goals in delicious style.

Organic Roasted Tomato Soup (99 cal) - [GF,V] Rich puree of organic vine ripe tomato, leek, garlic and basil	18
Spiced Crab Cakes And Quinoa (257 cal)	20
Crispy Skin Salmon (129 cal) - [GF] Olive and grape relish	36

ALL DAY MENU

CHEESE PLATE

Double Brie, vintage Cheddar, Tasmanian blue, French chevre, smoked cheese, served with condiments and crackers 29

CAESAR SALAD

Cos lettuce, crisp pancetta, croutons, (GF,V) 27
shaved parmesan, anchovies, aioli

Add prawns or grilled chicken 6

AWARD WINNING CLUB SANDWICH

Ciabatta, triple brie, egg, bacon, 35
tomato, lettuce, barbeque sauce, aioli,
sliced chicken, served with French fries

WAGYU BURGER

Bacon, egg, tomato, lettuce, cheddar, 35
aioli, barbeque sauce, served with
French fries

RUMP STEAK SANDWICH

Turkish bread, cheddar, tomato, rocket, 35
mayonnaise, onion jam, served with
French fries

SHORT PASTA

Eggplant, zucchini, capsicum and onion (V) 35
cooked with herb tomato and olives

SLOW COOKED PORK BELLY

Apple, celeriac puree, maple onions 42

SMOKED LAMB LOIN

Beetroot, quinoa, rocket, tzatziki dressing (GF) 30

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V - Vegetarian

ALL DAY (10AM—11PM)

ALL DAY DESSERTS

Creme Brulee

Daily flavour, served with almond and hazelnut shard (GF,V) 20

Crepes

Chocolat and creme Pralin (V) 20

Gateau au Chocolat

Served with rich chocolate mouse and vanilla bean sauce Anglaise (GF,V) 20

Yuzu and Vanilla Mouse Opera

With pistachio nougatine and raspberry coulis (V) 20

Tropical Fruit Jelly

Served with fresh berries and mango coulis (GF,V) 18

Seasonal Fresh Fruits

18

Ice Cream and Sorbets

16

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V - Vegetarian

ALL DAY (10AM—11PM)

THE CABINET

Select from a sumptuous collection of delights prepared daily by our pastry team.

Choose from a selection of fresh pastries in the morning, a cake for tea, or cheese for a light afternoon snack.

Take a look and see what amazing treats are on offer.

Tea or Coffee	6
French Viennoiseries From 8am ~ 4.30pm	3.5
Two Viennoiseries	6
Cakes and Tarts	8
Chocolate Truffle (each)	2.5
Box of Chocolates or Macaroons	15
Cheese From 4.30pm	15

ALL DAY (8AM—11PM)