

Fresh Salads

Poda Salad with Avocado, Artichokes, Local Cherry Tomatoes, Marinated Kalamata Olives, Buffalo Mozzarella and Raspberry Dressing (V) (GF)

Classic Caesar with Choice of Shrimp or Chicken, Romaine Hearts, Speck, Herb Croutons, Padano Parmesan Shavings with Traditional Caesar Dressing

Provençale with Seared Yellow Fin Tuna, Egg, Potatoes, Tomatoes, Onions, Goat Cheese, Tapenade Crostini and Sherry-Red Wine Dressing

Light Meals and Sandwiches

Fried Local Calamari with Tartar Sauce and French Fries

Singha Beer Battered Fish & Chips with Garlic Mayonnaise

Open Mini Soft Rolls with Lamb Bites, Caramelized Onions, Melted Goat Cheese, Creamed Spinach and Pommery Mustard

Bruschetta Trio with Local Cherry Tomatoes, Garlic, Fresh Basil, Olive Oil, Beef de Cecina and Shitake Mushrooms, Buffalo Mozzarella, Speck and Arugula (P)

Sofitel Club Sandwich - Dark Bread with Slow Cooked Chicken Breast, Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Fried Egg, Tomato and Mayonnaise (P)

Melted Ham & Cheese Sandwich with Grilled Honey Ham and Gruyere Cheese (P)

Turkey Caesar Roll with Slow Cooked Turkey, Caesar Dressing, Crispy Speck, Padano Parmesan and Cos Lettuce Wrapped in Tortilla (P)

Falafel Mountain Wrap Chickpeas, Tahini, Pickle Cucumber, Romaine Lettuce and Garlic Sauce (V)

Pasta

Gnocchetti Sardi Pasta with Shitake Mushrooms, Classic Meat Ragout and Padano Parmesan

Black & White Linguini with Sea Prawns in Garlic, Red Chili, Fresh Parsley, NZ Sauvignon Blanc and Extra Virgin Olive Oil

Chili Infused Fettuccine Garlic, Piquilos Pepper, Roasted Red Capsicums, Semi Dried Tomatoes, Fresh Basil and Tomato Sauce (V)

Sides

French Fries (V)

180++

Fried Waffle Potatoes (V)

180++

380++

420++

420++

350++

480++

420++

350++

400++

360++

360++

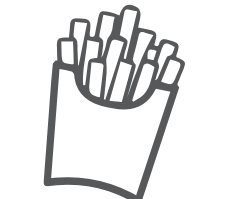
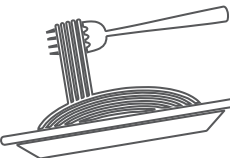
310++

300++

330++

280++

180++



Gourmet Burgers

Burgers served with Iceberg Lettuce and Tomato with side of Cabbage Slaw & Pickled Cucumber and French Fries (gluten free buns available upon request)

Hickory Smoked Beef 480++

Toasted Sesame Seed Bun with Caramelized Onions, Shitake Mushrooms, Gorgonzola Cheese and Dijon Mustard

Mediterranean Lamb 490++

Toasted Sundried Tomato Bun with Roasted Bell Peppers, Grilled Onions and Mint Tzatziki

Australian Wagyu Beef 490++

Toasted Brioche with Bacon, Onion, Cheddar Cheese and Mayonnaise (P)

Cajun Spiced Andaman Soft Shell Crab 380++

Toasted Bamboo Charcoal Bun with Jalapenos, Guacamole, Sour Cream, Tomato Salsa and Cheese Sauce

Chicken Tikka 360++

Toasted Soft Bun with Chicken in Masala Spice, Coriander Chutney, Yogurt and Mint with Mozzarella Cheese

Vegetarian 330++

Toasted Sun Dried Tomato Bun with Seasonal Vegetables, Pickled Green Chili, Potato, French Beans, Carrot & Green Peas (V)

Pork and Roasted Onion Chorizo 420++

Toasted Brioche Bun with Dijon Mustard, Garlic Aioli and Gouda Cheese (P)

A Taste of Thai

Pad Kraprow Gai 260++

Stir-Fried Minced Chicken with Hot Basil, Red Chili and Garlic served with Fried Egg and Steamed Thai Jasmine Rice

Phad Thai 300++

Stir-Fried Rice Noodles with Shrimps in Tamarind Sauce

Chicken Fried Rice 260++

Sweet Temptations

Fresh Seasonal Fruit Plate 150++

Sorbet (per scoop) 120++

Passionfruit, Mango, Strawberry, Raspberry, Lychee or Lemon

Freshly Sliced Mango with Coconut Ice Cream (seasonal) 200++

Chocolate Duo of Mousse and Chocolate Ice Cream 210++

