

Fresh Salads

Poda Salad with Avocado, Artichokes, Local Cherry Tomatoes, Marinated Kalamata Olives, Buffalo Mozzarella and Raspberry Dressing (V) (GF) 380++

Classic Caesar with Choice of Shrimp or Chicken, Romaine Hearts, Speck, Herb Croutons, Padano Parmesan Shavings with Traditional Caesar Dressing 420++

Provençale with Seared Yellow Fin Tuna, Egg, Potatoes, Tomatoes, Onions, Goat Cheese, Tapenade Crostini and Sherry-Red Wine Dressing 420++

Light Meals and Sandwiches

Fried Local Calamari with Tartar Sauce and French Fries 350++

Singha Beer Battered Fish & Chips with Garlic Mayonnaise 480++

Open Mini Soft Rolls with Lamb Bites, Caramelized Onions, Melted Goat Cheese, Creamed Spinach and Pommery Mustard 420++

Bruschetta Trio with Local Cherry Tomatoes, Garlic, Fresh Basil, Olive Oil, Beef de Cecina and Shitake Mushrooms, Buffalo Mozzarella, Speck and Arugula (P) 350++

Sofitel Club Sandwich - Dark Bread with Slow Cooked Chicken Breast, Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Fried Egg, Tomato and Mayonnaise (P) 400++

Melted Ham & Cheese Sandwich with Grilled Honey Ham and Gruyere Cheese (P) 360++

Turkey Caesar Roll with Slow Cooked Turkey, Caesar Dressing, Crispy Speck, Padano Parmesan and Cos Lettuce Wrapped in Tortilla (P) 360++

Falafel Mountain Wrap Chickpeas, Tahini, Pickle Cucumber, Romaine Lettuce and Garlic Sauce (V) 310++

Pasta

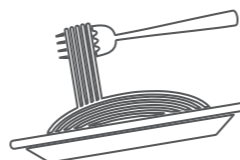
Gnocchetti Sardi Pasta with Shitake Mushrooms, Classic Meat Ragout and Padano Parmesan 300++

Black & White Linguini with Sea Prawns in Garlic, Red Chili, Fresh Parsley, NZ Sauvignon Blanc and Extra Virgin Olive Oil 330++

Chili Infused Fettuccine Garlic, Piquilos Pepper, Roasted Red Capsicums, Semi Dried Tomatoes, Fresh Basil and Tomato Sauce (V) 280++

Sides

French Fries (V) 180++ Fried Waffle Potatoes (V) 180++
Onion Rings (V) 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

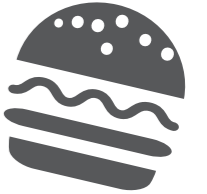
Fresh Seasonal Fruit Plate 150++

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++



(V) Vegetarian | (GF) Gluten Free | (P) Contains Pork

++ Prices Exclude 7% Government Tax and 10% Service Charge