BREAKFAST (5:00hrs – 12:00hrs)

CONTINENTAL BREAKFAST – 24 Hours
Seasonal Cut Fruit
Freshly Squeezed Fruit Juice
Fresh Bakery Basket (N)
French Butter, Jam & Honey
Selection of Fine Teas or Coffee or Hot Chocolate
Soya Milk, Low Fat Milk, Hot or Cold Milk

105

AMERICAN BREAKFAST
Seasonal Cut Fruit
Freshly Squeezed Fruit Juice
Fresh Bakery Basket (N)
French Butter, Jam & Honey
Yoghurt, Natural or Fruit
Cereals (N)
Fresh Farm Eggs of Your Choice
(Omelette, Benedict, Scrambled, Cocotte, Oeufs a La Poele)
Breakfast Vegetables, Your Choice of Veal or Chicken Sausage, Turkey
or Veal Bacon
Selection of Fine Teas or Coffee or Hot Chocolate
Soya Milk, Low Fat Milk, Hot or Cold Milk

175

ARABIC BREAKFAST
Seasonal Cut Fruit
Freshly Squeezed Fruit Juice
Arabic Bread, Lebanese Bread, Mini Baguettes
French Butter, Dates, Honey, Black Olives, Olive Oil
Labneh, Halloumi Cheese
Foul Moudamas (Broad Beans with Garlic and Lemon Juice)
Shakshouka (Scrambled Eggs with Onion and Tomatoes)
Selection of Fine Teas or Coffee or Hot Chocolate
Soya Milk, Low Fat Milk, Hot or Cold Milk

130

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge
RICE & CURRIES

Prawn Biryani (S) (N) 150
Lamb Biryani (N) 150
Chicken Biryani (N) 150
Vegetable Biryani (V) (N) 100
Served with Mango Chutney, Raita, Lime Pickle, Papad and Laccha Salad

Thai Chicken Curry 140
Jasmine Rice

Thai Chicken with Cashewnut (N) 140
Chicken Cooked with Onions in Light Soy Sauce, Jasmine Rice

Chicken Curry (N) 140
Boneless Chicken Cooked with Indian Spices

Yellow Dal 100
Lentils Tempered with Onions, Chillies, Cumin

PÂTISSERIE

Macaroon – Selection of 5 50
Coffee, Chocolate, Caramel, Lemon, Strawberry, Green Apple

Half Cooked Chocolate Cake 50
Served with Crème Brulee Ice Cream

White Opera (N) 50
Traditional French Opera Cake Made with Coffee Cream and Almond Sponge

Paris-Brest 50
Choux Pastry Filled with Praline Pastry Cream

Traditional Umm Ali 50
Served with Three Arabic Sweets

Ice Cream Selection – Selection of 3 Scoops 50
Vanilla, Chocolate, Mango, Pistachio, Strawberry, Caramel

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
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KIDS MENU

STARTER
Caesar Salad
Vegetable Magic Potion (V)
Melon & Mozza Bubbles (V)
Minizza Napolitana (V)
Chicken Ham & Cheese

MAIN
Gratined Macaroni and Cheese (V)
Linguini with Meat Balls
Mini Burger
Mini Fish and Chips
Roasted Salmon & Vegetables
Chicken Nuggets & Mashed Potatoes
Hot Dog
Vegetables Chips (V)
French Fries

DESSERT
Strawberry Candy & White Chocolate Macaroon
Crocodile Jelly Éclair
Marshmallow and Ice Cream Scoop
Banana Candy Crème Brûlee
Teddy Bear Jelly Cup Cake
Peanut Butter Jelly Sandwich

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge
OVERNIGHT MENU  (23:00hrs-11:00hrs)

Lentil Soup (V)  70
Lentil, Cumin, Crouton, Lemon

Niçoise Salad  100
Lettuce Salad, Half Cooked Tuna, Black Olives, Cucumber, Bell Pepper,
Cherry Tomato, Chive, Radish, Quail Eggs, Lemon Dressing

Caesar Salad  75
Parmesan Cheese, Crostini, Romaine Lettuce, Bresaola, Caesar Dressing with Anchovy
With Grilled Chicken  100
With Grilled Shrimps (S)  110

Croque Madame  95
Turkey Ham and Cheese Sandwich, Fried Egg, Béchamel & Swiss Cheese

Cold Mezzeh (V)  90
Fatoush, Hommos, Moutabel, Baba Ganouj, Tabouleh

Hot Mezzeh (N)  110
Lamb Sambousek, Lamb Kebbeh, Spinach Fatayer, Cheese Rokakkat

Sofitel Night “Shared” Plate  220
- Smoked Salmon
- Beef Cold Cut
- Turkey Ham
- Brie Cheese
- Tomme De Savoie
- Green Salad
- Black Olives

From Our Cheese Selection  70
Chef’s Selection of 3 Cheese
Served with Crackers, Butter, Fig Jam and Walnuts

Macaroon – Selection of 5 -  50
Coffee, Chocolate, Caramel, Lemon, Strawberry, Green Apple

White Opera (N)  50
Traditional French Opera Cake Made with Coffee Cream and Almond Sponge

Paris-Brest  50
Choux Pastry Filled with Praline Pastry Cream

Selection of Mignardises  50

Traditional Umm Ali  50
Served with Arabic Sweets

Ice Cream Selection – Selection of 3 Scoops  50
Vanilla, Chocolate, Mango, Pistachio, Strawberry, Caramel

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
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DELICIOUS LOW-CALORIE GASTRONOMY


DEelight Breakfast (Offered from 5.00AM - 12.00AM) 120

Coffee, Sugar-Free
Low Fat Plain Yoghurt (100 Calories)
Fruit Platter (120 Calories)
Whole Wheat Toasts (105 Calories)
Light Butter (45 Calories)
Sugar-Free Fruit Jam (20 Calories)

390 Calories

Starters (12.00PM - 23.00PM)

Cauliflower Cream Soup (130 Kcal) (V) 65
Cauliflower, Milk, Soya Milk, Leek

Marinated Prawns, Tomato and Fennel Marmalade (85 Kcal) (S) 100
Topped with Seaweed and Vinegar Dressing

Main Course

Steamed Seabass, Sepia Ratatouille and Pesto Sauce (N) (250 Kcal) 175
Seabass, Sepia, Tomato, Red Bell Peppers, Zucchini, Eggplant, Basil, Garlic, Pine Nuts

Veal Tenderloin with Wheat Bran, Orange Braised Endives (265Kcal) 185
Roasted Veal Tenderloin with Wheat Bran, Braised Endives in Orange Juice, Shallots Tarragon, Vinegar

Desserts

Dietetic Fraisier (125 Kcal) 50

Pannacotta (140 Kcal)
With Tahiti Vanilla and Red fruits 50

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
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BEVERAGES:

STILL WATER
Evian, Small, France 25
Evian, Large, France 30

SPARKLING WATER
Baddoit, Small, France 25
Baddoit, Large, France 30

FRESHLY SQUEEZED JUICE
Orange 25
Green apple
Pineapple
Watermelon
Carrot
Lemon

FRUIT SHAKES
Berry Shakes 30
Strawberry
Mango
Banana

ICE TEA
BERRY ICE TEA
Red Berries, Blue Berries, Strawberries, Cranberry Juice, Black Tea 40

SOFT DRINKS
Pepsi / Diet Pepsi 20
7up / 7up- Diet
Bitter Lemon
Ginger Ale
Mirinda
Effect 30

COFFEE
French Press 25/35
Espresso 20
Double Espresso 25
Cappuccino, Café Latte 30
Café Macchiato 25
Cold or Hot Chocolate 25
Turkish Coffee 25

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
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CHAMPAGNE

BY GLASS
Laurent-Perrier, Brut, NV 220
Taittinger Prestige, Rosé, NV 220

HALF BOTTLE 37.5 CL
Laurent-Perrier, Brut, NV 530

BY BOTTLE 75CL
Laurent-Perrier, Brut, NV 1050

ROSE CHAMPAGNE
Taittinger Prestige, Rosé Brut, NV 1100
Laurent-Perrier, Rosé Brut, NV 1800

WINE BY GLASS

WHITE WINE
Bourgogne, Chardonnay, Louis Latour, France 70
Wolf Blass Eaglehawk, Chardonnay, Australia 45
Marlborough Monkey Bay, Sauvignon Blanc, New Zealand 60

RED WINE
Château Grand Renom, AOC, Bordeaux Rouge, France 60
Wolf Blass Eaglehawk, Merlot, Australia 45
Barton & Guistier, Shiraz-Grenache-Cinsult, France 50
Enrique Foster, Malbec, Argentina 70

ROSE WINE
Cuvée Serpolet, Côtes de Provence, Henri Fabre, France 50

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**WHITE WINE**

**BY BOTTLE**
- Chablis "La Pierrelée", Chardonnay La Chablisienne, France 390
- Clarendelle Blanc, Bordeaux Supérieur, Domaine Clarence Dillon, France 600
- PouillyFumé, Chardonnay, Ladoucette, France 800
- Cote des Beaunes, Meursault, Chardonnay, Bouchard Père et Fils, France 950
- Puglia, Terre Allegre, Trebbiano, Italy 210
- Mendoza, Chardonnay, Argentina 210

**RED WINE**

**BY BOTTLE**
- Cote du Rhone, Gigondas, Syrah, Guigal, France 800
- Saint-Émilion Grand Cru, Château Teyssier, France 900
- Pauillac, Château Batailley, 5ème Grand Cru Classé, France 1300
- Côtes du Rhône Rouge, Les Abeilles, Jean-Luc Colombo, France 380
- Hawkes Bay, Merlot, Monkey Bay, New Zealand 365
- Bodega Navajos, Rioja Crianza, Tempranillo - Garnacha, Spain 320
- California, Cabernet Sauvignon, Woodbridge, Robert Mondavi, USA 300
- California, Sonoma Coast, Pinot Noir, La Crema, USA 700
- Mendoza, Merlot, Bodega Norton, Argentina 250

**ROSE WINE**
- Barton & Guestier, Cuvee, Speciale Rose 225

**DESSERT WINE**
- Moscato, Passito, Araldica, Italy

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<tr>
<th>GLASS</th>
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<td>55</td>
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(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge
CLASSIC COCKTAILS 60

GIN MARTINI
Gin, Vermouth Bianco

COSMOPOLITAN
Vodka, Cointreau, Cranberry Juice

MARGARITA
Tequila, Cointreau, Lemon Juice

MOJITO
Rum, Mint, Lemon Juice, Soda Water

WHISKEY SOUR
Scotch Whiskey, Sour Mix

LONG ISLAND ICE TEA
Vodka, Gin, Rum, Tequila, Triple Sec, Syrup, Lime Juice Top with Cola

PINA COLADA
Matusalem Rum, Pineapple, Coconut Puree

BEERS 50
Peroni, Italy
Stella Artois, Belgium
Corona, Mexico
Heineken, Holland
Amstel Light, Holland

VODKA
Smirnoff Red, England 45
Ketel ONE, Holland 55
Ciroc Vodka, France 75
Grey Goose, France 75

COGNAC
Hennessy V.S.O.P. 75
Hennessy X.O. 180

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge
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<tr>
<th>WHISKY</th>
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<td>Johnnie Walker Red Label</td>
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<td>Johnnie Walker Black Label</td>
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<td>Johnnie Walker Gold Reserve</td>
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<td>Johnnie Walker Blue Label</td>
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<tr>
<td>Chivas Regal 12 years</td>
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<td>Chivas Regal 18 years</td>
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<td>Jim Beam</td>
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<td>Jack Daniel's</td>
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<tr>
<th>RUM</th>
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<tr>
<td>Matusalem Platino White Rum</td>
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<td>Captain Morgan Dark Rum</td>
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<tr>
<td>Ron Zacapa 23YO</td>
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<tr>
<td>Gordons Dry Gin</td>
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<tr>
<td>Bombay Sapphire</td>
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<td>Beefeater</td>
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<td>1495</td>
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<tr>
<th>TEQUILA</th>
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<tr>
<td>Don Julio Reposado</td>
<td>90</td>
<td>2200</td>
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<tr>
<td>Don Julio Blanco</td>
<td>70</td>
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<td>Tenampa Blanco</td>
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All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge
A LA CARTE BREAKFAST (5:00hrs - 12:00hrs)

Freshly Squeezed Fruit Juices 30

Fresh Cut Fruits 40

Baker's Basket (N) 45
Croissant, Chocolate Croissant, Raisin Danish, Toasts, Mini Baguette
French Butter, Jam & Honey

Selection of Fine Teas & Coffee, Milk or Hot Chocolate 35

Dairy 30
Yoghurt Low Fat, Natural or with Fruit (Strawberry, Mango, Blueberry, Apricot)
Laban
Labneh
Halloumi Cheese

Bircher Müesli (N) (Healthy) 40
Our Very Own Recipe with Brown Oats, Caramelized Walnuts, Honey, Raisins, Orange Juice, Yoghurt, Fresh Cream, Grated Apple, Banana, Pineapple and Strawberries

Selection of Cereals 35
Served with Your Choice of Milk Full Cream, Low Fat, Soya Milk

Belgium Waffles 50
Served with Maple Syrup

French Crepes 50
Served with Nutella, Jam, Sugar

Buttermilk Pancakes 50
Served with Maple Syrup

French Toast 50
Served with Maple Syrup

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge.
Choice of Fresh Farm

Fresh Farm Eggs of Your Choice
Breakfast Vegetables, Veal or Chicken Sausage, Turkey or Veal Bacon
Two Eggs  50
Three Eggs  60

Egg White Omelette (Healthy)  70
With Freshly Tossed Green Salad

Eggs Florentine  90
2 Soft Poached Eggs, Sautéed Spinach, Béchamel Sauce

Eggs Benedict  80
2 Soft Poached Eggs, English Muffin, Turkey Bacon, Hollandaise Sauce

Softel Royal Salmon Eggs Benedict  115
2 Soft Poached Eggs, English Muffin, Smoked Salmon, Hollandaise Sauce, Caviar

Side Dishes  25
Your Choice of Breakfast Sausage, Turkey or Veal Bacon, Grilled Tomatoes, Hash Brown Potatoes or Sautéed Mushrooms

Cheese

3 Cheese Platter  70
Chef’s Selection of Cheese

5 Cheese Platter  90
Chef’s Selection of Cheese

Cheese Platters are Served with Bread Basket that Contains Crackers, Fig Jam, Walnuts and Butter

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge
SALADS & APPETIZERS (12:00hr - 23:00hrs)

Caviar
French Caviar from Aquitaine
10 Gms  360
30 Gms  700
Served with Condiments (Egg Yolk and White, Onion, Sour Cream, Blinis)

Niçoise Salad
Lettuce Salad, Half Cooked Tuna, Black Olives, Cucumber, Bell Pepper, Cherry Tomato, Chive, Radish, Quail Eggs, Lemon Dressing  100

Scottish Smoked Salmon
Smoked Salmon Served with Lemon, Sour Cream, Red Onions, Capers  95

Foie Gras Terrine
Classic Natural Foie Gras with Onion Marmalade, Apple  125

Caesar Salad
Parmesan Cheese, Crostini, Romaine Lettuce, Bresaola, Caesar Dressing with Anchovy
With Grilled Chicken  100
With Grilled Shrimps (S)  110

Tandoori Chicken Salad (N)
Mix Green Leaves Salad, Tandoori Roasted Chicken, Mango, Green Apple, Cashew Nuts, Chives, Red Onion, Curry Dressing  90

Green Salad (V)
Mix Salad Leaves, Cucumber, Green Beans, Broccoli, Asparagus, Cherry Tomatoes, Black Olives, Radish, Vinaigrette Dressing  70

Cold Mezzeh (V)
Fatoush, Hommos, Moutabel, Baba Ganouj, Tabouleh  90

Hot Mezzeh (V)
Lamb Sambousek, Lamb Kebbeh, Spinach Fatayer, Cheese Rokakkat  110

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
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### SOUPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>Andalouse Gazpacho (V)</td>
<td>70</td>
<td>Chilled Tomato and Bell Pepper Soup, Served with Crostini</td>
</tr>
<tr>
<td>XO Lobster Bisque (A) (S)</td>
<td>90</td>
<td>Creamy Lobster Soup, Lobster Dices, Cognac on the Side</td>
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<tr>
<td>Clear Chicken Soup</td>
<td>85</td>
<td>Confit Chicken, Root Vegetables</td>
</tr>
<tr>
<td>Lentil Soup (V)</td>
<td>70</td>
<td>Lentil, Cumin, Crouton, Lemon</td>
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</tbody>
</table>

### SANDWICHES & BURGERS

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<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Steak Sandwich</td>
<td>120</td>
<td>Beef Steak, Caramelised Onions, French Mustard, French Baguette</td>
</tr>
<tr>
<td>Club Sandwich</td>
<td>95</td>
<td>Beef Bresaola, Grilled Chicken, Hard Boiled Egg, Tomato, Lettuce, Mayonnaise</td>
</tr>
<tr>
<td>Crab Club Sandwich</td>
<td>100</td>
<td>Kamchatka Crab, Hard Boiled Egg, Tomato, Lettuce, Mayonnaise</td>
</tr>
<tr>
<td>Grilled Chicken Sandwich</td>
<td>90</td>
<td>Chicken, Lettuce, Mayonnaise</td>
</tr>
<tr>
<td>Croque Monsieur</td>
<td>90</td>
<td>Turkey Ham and Cheese Sandwich, Béchamel &amp; Swiss Cheese</td>
</tr>
<tr>
<td>Croque Madame</td>
<td>95</td>
<td>Turkey Ham and Cheese Sandwich, Fried Egg, Béchamel &amp; Swiss Cheese</td>
</tr>
<tr>
<td>Salmon Burger</td>
<td>115</td>
<td>Half Cooked Salmon, Sepia Ink Homemade Bun, Béarnaise Sauce, Eggplant and Zucchini</td>
</tr>
<tr>
<td>“Chic” French Burger</td>
<td>120</td>
<td>Charolais Beef Burger, Caramelized Onion Jam, Cheese, Homemade Bun</td>
</tr>
<tr>
<td>Chicken Burger</td>
<td>115</td>
<td>Chicken Patty, Caramelized Onion Jam, Balsamic Mayonnaise, Cheese, Homemade Bun</td>
</tr>
</tbody>
</table>

Served with Your Choice of; Green Mix Salad, Pommes Pont-Neuf or French Fries or Crisps, Steamed or Sautéed Vegetables

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
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PIZZA & PASTA

Pizza
Margherita (V) 80
Vegetables (V) 90
Chicken or Beef Pepperoni 100

Smoked Salmon Tagliatelle 100
Tagliatelle, Smoked Salmon, Fresh Tomato, Dill, Onion, Cream Sauce

Penne Al 'Arrabiata (V) 75
Penne, Spicy Tomato Sauce, Chilli Pepper

Penne Al Pesto Genovese (V) (N) 75
Penne, Pesto Sauce (Basil, Garlic, Parmesan and Olive Oil) Roasted Pine Nuts

Linguini Al Napolitano (V) 75
Linguini, Tomato Sauce

Gluten Free Pasta Is Available Upon Request

Asparagus Risotto Carnaroli (V) 95
Carnaroli Risotto, Vegetables Stock, Green Asparagus, Olive Oil and Parmesan Cheese

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian
All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge
FISH & SEAFOOD

Grilled or Poached Salmon Fillet  
Asparagus and Béarnaise Sauce  
170

Samakeh Harra (N)  
Marinated Sea Bream, Spicy Potato Wedges, Harra Sauce  
185

Samakeh Sayadieh (N)  
Crispy Baked Hammour, Fish Rice, Tahina Sauce  
200

Grilled Tiger Prawns (S)  
Sautéed Vegetables, Dill Cream Sauce  
210

Sea Food Mix Grill (S)  
Tiger Prawns, Hammour, Salmon, Sautéed Spinach with Onions, Majbous Rice, Lemon Butter Sauce  
250

MEAT

Angus Beef Tenderloin 180 Gm  
280

Angus Rib Eye Steak 220 Gm  
260

Wagyru Rib Eye Steak (7 Marble) 220 Gm  
380

Tenderloin Charolaise 180 Gm  
290

Lamb Chop 200 Gm  
280

Chicken Breast  
110

Served with Your Choice of: Green Mix Salad or Sautéed Vegetables, Mashed Potatoes or Roasted Potatoes or French Fries, Béarnaise or Veal Jus or Pepper Corn Sauce

Arabic Meat Mix Grill (N)  
Lamb Chops, Lamb Kofta, Lamb Shish Kebab, Shish Taouk and Oriental Rice  
250

(S) Shellfish (A) Alcohol (N) Nuts (V) Vegetarian  
All prices are in UAE Dirham, inclusive of 10% Municipality fees and 10% service charge.