

S O F I T E L
SINGAPORE CITY CENTRE
X
S O F I T E L
BANGKOK SUKHUMVIT

From Land of Smiles to Garden City

*Best of Both Worlds:
Flavours of Singapore
and Thailand in Eight Hands*

Renowned as a must-visit for foodies for its vibrant food scenes, pamper your taste buds and experience the dynamic flavours of both Singapore and Thailand in a limited time eight hands collaboration.



All prices are in Singapore dollars and subject to service charge and GST.



ANDREW CHONG
Executive Chinese Chef

Spearheading the local culinary brigade at Racines and overseeing the Chinese banquet kitchens, chef Andrew is renowned for his inventive creations of simple local dishes that warms both the heart and the stomach.



LIM CHOON SAN
Executive Pastry Chef

A seasoned pastry chef with 18 years of expertise, chef San's culinary philosophy revolves around comprehending the properties of each individual ingredient, harnessing their full potential in each dish he makes.



NARUMON INTIYA (JOY)
Banquet Head Chef

Chef Joy began her career in 1991, ascending from a commissary kitchen to a Senior Sous Chef. In 2017, she joined Sofitel Sukhumvit, overseeing its banquet kitchens with finesse. She has led teams for high-profile events and promoted Thai cuisine globally, including in India, Indonesia, Guam and China.



SOMCHAI POTHIBANDIT (NOI)
Sous Chef

Chef Noi, with an impressive 35 years of cooking experience under his belt, worked in kitchens of hotels for the majority of his career, predominantly in Thai cuisine. From humble beginnings, Chef Noi rose through the ranks and is now a Sous Chef that is well versed in the techniques of Thai culinary artistry.

À la carte

APPETISER

ส้มตำไทยใส่กุ้ง Som Tum \$28
Thai Papaya Salad with Grilled Prawns

ยำเนื้อย่าง Yum Neau Yang \$36
Spicy Wagyu Beef Salad

MAIN

ต้มยำกุ้ง Tom Yum Goong \$26
Thai Style Hot and Sour Soup

ผัดไทยกุ้ง Pad Thai Goong \$32
Stir Fried Rice Noodles with Prawns

ปลาผัดฉ่า Pad Cha \$26
Stir Fried Sea Bass with Thai Herbs

มัสมั่นเนื้อ Beef Massaman Curry \$39
Beef Shank and Potatoes in Creamy Curry

ผัดพริกแกงหมู Gai Pad Prik Gaeng \$28
Stir Fried Pork Belly with Thai Curry Paste

DESSERT

ข้าวเหนียวมะม่วง Mango Sticky Rice \$24
Thai Sweet Mango with Coconut Cream and Sticky Rice

กั๊กนัทกรอบ Red Rubies \$26
Crunchy Water Chestnuts in Coconut Cream



5-course Set Menu

1 TO 7 APRIL 2024

\$88 per person

Choice of one dish per course,
choose between Thai or Singapore dish for each course

APPETISER

ส้มตำไทยใส่กุ้งลือบเสตอร์ Som Tum
Thai Papaya Salad with Grilled Lobster

Chilled Salted Duck
Braised Duck with Pickled Lotus Root, Tomberry Tomatoes

SOUP

ต้มข่า แซลมอน Tom Kha Salmon
Salmon Coconut Soup

Creamy King Crab Soup
Golden Duck Broth with Winter Melon & Dried Scallops

ENTRÉE

ทอดมันปลา Tod Mun Pla
Thai Fish Cake, served with Sweet and Sour Chilli Sauce

Wasabi Potatoes
Crispy Shredded Potatoes with Prawns and Aioli

MAIN

มีสมันเนื้อ Beef Massaman Curry
Beef Shank and Potatoes in Creamy Curry

Grilled Pork Ribs
*Rack of Pork in Mongolian Pepper Sauce,
served with Pan Seared Carrot Cake & Pickled Vine Tomatoes*

DESSERT

ข้าวเหนียวมะม่วง Mango Sticky Rice
Thai Sweet Mango with Coconut Cream and Sticky Rice

Alphonso Mango Pomelo
Chilled Mango Purée, Pomelo and Hokkaido Milk Ice Cream

