Every Sunday of June 2024 (except 16 June) | 12pm to 3pm \$172++ for two adults, \$108++ per adult, \$54++ per child (7-12 years old) Complimentary dining for children aged 6 years and below Inclusive of free-flowing chilled juices and soft drinks

School holiday special: Children below 12 years old dine free with 2 full paying adults (not valid on 16 June)

Accor Plus members' special: 1 dines free with every 3 full paying adults until 30 June 2024 (not valid on 16 June)

Add \$55++ for free-flowing Italian wines and draught beer; add \$75++ for free-flowing champagne, Italian wines and draught beer and access to the D.I.Y. Bloody Mary and Gin & Tonic, Negroni and Aperol Spritz Stations

SALAD BAR

 MIXED GREENS, BABY SPINACH, ROMAINE, ARUGULA, CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER, CARROT STICK, RADISH, CELERY

Thousand Island, Ranch, Honey Mustard, Italian, Asian Sesame and Aged Balsamic Sauces, and Artisan Oil

ANTIPASTI

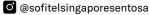
- ROASTED BEEF TAGLIATA SALAD WITH RUCOLA, PARMIGIANO AND POTATO
- HEIRLOOM TOMATO AND MOZZARELLA CAPRESE WITH AGED MODENA BALSAMIC AND BASIL
- PANZANELLA SALAD
- INSALATA DI POLPO
- MEDITERRANEAN PASTA SALAD WITH PRAWNS AND OLIVES

FRESH FROM THE SEA

- FRESHLY SHUCKED SEASONAL OYSTERS
- BOSTON LOBSTERS, MUD CRABS, CHILLED TIGER PRAWNS,
 HALF-SHELL SCALLOPS, CLAMS, MUSSELS
 Cocktail Sauce, Saffron Aioli, Red Wine Mignonette,

Lemon Wedges and Tabasco

Prices are subject to 10% service charge and prevailing government tax.



Sofitel Singapore Sentosa Resort & Spa



HOMEMADE SMOKED FISH

SMOKED SALMON, GRAVLAX AND HALIBUT

8 GEMS CAVIAR WITH BLINIS

- SELECTION OF CAVIAR, ROE AND TOBIKO
- CHOPPED RED ONION, EGG, CHIVES, SOUR CREAM, BLINIS

SUSHI & SASHIMI

- SELECTION OF SUSHI AND MAKI ROLL
- TUNA, SALMON, OCTOPUS

Served with Pickled Pink Ginger, Wasabi and Soy Sauce

ARTISAN CORNER

COLD CUTS SELECTION

Tuscan Finocchiona, Capocollo, Soppressata, Prosciutto, Mortadella, Pepperoni Salami, Duck Rillettes, Pork Rillettes, Country Terrine Accompanied with Capers, Cornichons, Pearl Onion, Marinated Olives, Sun-dried Tomato, Grain Mustard, Almonds and Walnuts

ITALIAN CHEESE CORNER

Selection of 9 kinds of Soft, Semi, Hard and Blue Cheeses Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks

FRESH BAKERY CORNER

French Baguette, Ciabatta, Focaccia, Multi-grain Roll, Soft Roll, Farmer Bread, Lavosh, Grissini, Croissant, Danish Served with Extra Virgin Olive Oil, Aged Balsamic and Butter





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CARVING LIVE STATION

- ROSEMARY BUTTER ROASTED PORCHETTA
 With Italian Truffle Salt and Salsa Verde
- OVEN-BAKED ITALIAN HERB-CRUSTED TOMAHAWK
 With Barolo Jus and Truffle Mashed Potato
- ARROSTO DI AGNELLO (ROASTED LAMB LEG)
- BAKED WHOLE BRAZINO "AMALFITANA"
 With Lemon Caper Butter Sauce

PASTA STATION

ORECCHIETTE or PENNE
 Pomodoro Basil/Truffle Mushroom Cream/Italian Beef Brasato/
 Puttanesca with 24-Month Parmigiano Wheel
 Condiments: Chilli Flakes, Parmesan Cheese and Artisan Olive Oil

SOUP OF THE DAY

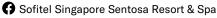
SICILIAN GARLICKY LENTIL AND COTECHINO SOUP
 With Grated Parmigiano-Reggiano

ITALIAN HOT FOOD

- SALMON ALLA PICCATA
- CLASSIC POLLO ALLA PARMIGIANA
- LIGURIA SEAFOOD STEW WITH BASIL SAFFRON CREAM SAUCE
- BEEF & MOZZARELLA LASAGNA (V)
- ITALIAN AGNELLO BRODETTATO
 Italian Lamb Stew with Pancetta and White Wine
- THE CLIFF'S SIGNATURE WOOD-FIRE PIZZAS
 Trio Cheese Bianca, Margherita

(V) - Vegetarian







ASIAN HOT

- BLACK PEPPER BUTTER CRAB
- CHINESE SWEET & SOUR BEANCURD (V)
- STIR-FRIED BABY BOK CHOY WITH GARLIC AND SHIMEJI MUSHROOM
- BABY ABALONE X.O. FRIED RICE WITH SCALLION

DIM SUM

- CHICKEN SIEW MAI
- PRAWN HAR GAU
- CHARCOAL SALTED EGG BUN Served with condiments

INDIAN STATION

- MURGH MALAI CHICKEN
- MALABAR FISH CURRY
- O DHALL DHADUKA

Garlic Naan, Mint Yoghurt Chutney, Papadum

LITTLE PRINCE AND PRINCESS CORNER

- ASTRAL ADVENTURES BITES
 Chicken Mayo Croissant Sandwich, Chicken Hotdog Bun
- GLOBETROTTERS YUMMIES
 Mac and Cheese, Chicken Nuggets
- ENCHANTED TREATS
 Chocolate Doughnut, Assorted Cupcakes, Gummy Bears

CHOCOLATE FONDUE

 STRAWBERRY SKEWER, ASSORTED FRUITS SKEWER, MARSHMALLOW AND DRIED FRUIT

(V) - Vegetarian

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6 Sofitel Singapore Sentosa Resort & Spa



FRESH WAFFLE STATION

 NUTELLA, BERRIES COMPOTE, MAPLE SYRUP, CHOCOLATE SAUCE

PASTICCERIA

- ZABAGLIONE WITH STRAWBERRIES
- WHITE PEACH TORTA
- CHOCOLATE MERINGATA
- AMARETTI AND SULTANA CHEESECAKE
- LEMONY RASPBERRY POLENTA CAKE
- CLASSIC ITALIAN TIRAMISU
- LEMONY RICOTTA CAKE WITH ALMONDS
- ALMOND BISCOTTI
- ITALIAN APPLE STRUDEL
- HAZELNUT ROYALTINE
- AFFOGATO PANNA COTTA
- CRÈME BRÛLÉE
- BREAD & BUTTER PUDDING
- FRESH CUT FRUIT PLATTER

GELATO STATION

CHOCOLATE, VANILLA, STRAWBERRY

Menu is subject to change without prior notice.

