

# A Diamond Jubilee Celebration

Embark on a culinary voyage through Asia with an exclusive collaboration featuring five Sofitel hotels in the region: **Sofitel Singapore City Centre**, **Sofitel Bangkok Sukhumvit**, **Sofitel Legend Metropole Hanoi**, **Sofitel Kuala Lumpur Damansara**, and **Sofitel Phnom Penh Phokeethra**.

29 June 2024 | 6pm to 10pm  
30 June 2024 | 12pm to 3:30pm  
\$138 per person



Scan or click on the QR code to meet the chefs and learn more about the iconic dishes.

## 10-HANDS CHEF SPECIALS

**Sofitel Singapore City Center**  
Singapore Lobster Laksa in Coconut Shell

**Sofitel Kuala Lumpur Damansara**  
Short Rib Beef Rendang

**Sofitel Bangkok Sukhumvit**  
Beef Massaman Curry

**Sofitel Legend Metropole Hanoi**  
Vietnamese Beef Pho

**Sofitel Phnom Penh Phokeethra**  
Cambodian Fish Amok

## SEAFOOD ON ICE

Freshly Shucked Oysters, New Zealand Mussels, Clams, Alaskan King Crabs  
Poached Prawns, Boston Lobsters

## STARTERS

Selection of Salami & Smoked Salmon  
Grilled Whole Asparagus, Lemon Oil, Garlic Crisp, Homemade Gribiche 🌱  
Heirloom Tomatoes, Burrata Cream, Candied Nuts, Fresh Mint Vinaigrette 🌱  
Foie Gras Lollipop, Raspberry Ganache  
Pork Jowl Country Pâté, Cognac, Dried Fruits  
Crabmeat Salad, Avocado Mousse, Fish Roe, Granny Smith Jelly  
Crudites with Blue Cheese Dip 🌱

## HOUSE-BAKED ARTISAN BREADS

French Butter

## FRENCH MONS CHEESES

Dried Fruits, Nuts, Crackers, Marmalades

## SOUPS

French Onion Soup, Beef Broth, Buttery Crouton  
Eight Treasures Premium Seafood Soup

## WESTERN FAVOURITES

Fried Cuisses de Grenouille, Pesto Crème, Garlic Confit  
Duck Leg Confit, French Lentil Le Puy  
King Crab au Gratin  
Whole Salmon Confit, Cucumber Scales, Butter Blinis  
Roasted French Poulet, Madeira Cream Sauce  
80°C Slow Cooked Pork Belly with Cassoulet  
Coq au Riesling  
Spätzle with Mushroom Sauce 🌱

## SNACKS

Mini Beef Slider, Swiss Cheese, Artisanal Sesame Bun  
Quiche Lorraine  
Toasted French Baguette, Saint Nectaire, Pancetta

## LIVE STATION

Classic Suckling Pig Stuffed with Glutinous Rice and Waxed Meat  
Char-Grilled Wagyu Prime Rib  
Pan Seared Foie Gras, Apricot Gel

## ASIAN DELIGHTS

Steamed Halibut, Hot Chilli Bean Sauce  
Wok Fried Butter King Prawns, Curry Leaves, Egg Floss  
Buddha's Delight wrapped with Beancurd Skin 🌱  
Roasted Pipa Sesame Duck, Plum Sauce  
Cantonese Style Fried Rice with Egg Trio  
Five Spice Braised Beef Shank, Tendons, Honey Glaze  
Braised Ee Fu Noodle with Seafood  
Homemade Spinach Tofu with Shimeji Mushrooms

## PASTRIES

Kueh  
Bingka Ubi  
Kueh Dadar  
Ang Ku Kueh  
Kueh Lapis  
Ondeh-Ondeh  
Kueh Salat  
Rainbow Lapis  
Kueh Talam  
Kueh Sago with Gula Melaka

## LOCAL DESSERTS

Neslo Éclairs  
Bandung Macarons  
Jackfruit with Orange Cheesecake  
Rose & Lime Cream Swiss Rolls  
Coconut Yam Cake  
Cendol Cake  
Pandan Fudge Cake  
Milo Dinosaur Cake  
Pralines in Assorted Local Flavours  
Coconut Panna Cotta with Black Glutinous Rice  
Jackfruit Crème Brûlée  
Teh Halia Shooters  
Tea Lime Cream with Mango Compote  
Rambutan Strawberry Tarts

## HOT DESSERTS

Bubur Cha Cha  
Banana Fritters with Chunky Peanut Butter Chocolate Sauce

## LIVE PASTRY STATION

Croffle with Strawberry Pâte à Bombe  
Croffle with Pandan Gelato  
Croffle with Teh Tarik Gelato

🌱 Vegetarian

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

