

# French-themed Sofitel Sentosa Sunday Brunch

Every Sunday of July 2024 | 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

Accor Plus members enjoy these privileges: 25% off for solo diners, 50% off for one member with one guest, 33% off for one member with two guests, and 25% off for one member with three guests. Terms and conditions apply.

Add \$55++ per adult for free-flowing French wines and draught beer; add \$75++ per adult for free-flowing champagne, French 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, BLACK AND GREEN OLIVES, PUMPKIN SEEDS, BLACK AND GOLD RAISINS, CAPSICUM (V)

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

## HORS D'OEUVRES

- NIÇOISE SALAD, SEARED TUNA, HARD-BOILED EGGS, CAPSICUM, FRENCH BEANS, POTATO, SQUID & PEACH SALAD, HERB OLIVE OIL
- MOZZARELLA AND CUCUMBER SALAD, BASIL AND ORANGE ZEST (V)
- HEIRLOOM TOMATO SALAD, SOURDOUGH CROUTONS (V)
- MEDITERRANEAN PASTA SALAD WITH PRAWNS AND BASIL PESTO PROVENÇAL

(V) - Vegetarian

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

 @sofitelsingaporesentosa

 Sofitel Singapore Sentosa Resort & Spa



# French-themed Sofitel Sentosa Sunday Brunch

## FRUITS DE MER (SEAFOOD CORNER)

- ◇ **FRESHLY SHUCKED SEASONAL OYSTERS**
- ◇ **BOSTON LOBSTERS, MUD CRABS, CHILLED TIGER PRAWNS, SNOW CRABS, HALF-SHELL SCALLOPS, GREEN LIP MUSSELS**  
Cocktail Sauce, Hot Sauce, Red Wine Mignonette, Tartar, Lemon Wedges and Tabasco

## POISSON FUMÉ (HOMEMADE SMOKED FISH)

- ◇ **SMOKED SALMON GRAVLAX**  
Horseradish, Lemon Wedges, Capers, Chopped Onion, Chopped Egg White, Chopped Egg Yolk, Blini and Sour Cream

## SUSHI & SASHIMI

- ◇ **SELECTION OF SUSHI AND MAKI ROLL**
- ◇ **TUNA, SALMON, OCTOPUS**  
Served with Pickled Pink Ginger, Wasabi and Soy Sauce

## ARTISAN CORNER

- ◇ **CHARCUTERIE (FRENCH COLD CUTS AND CHEESES)**  
Rosette Salami, Coppa, Black Forest Ham, Jambon de Bayonne (Parma Ham), Duck Rillettes, Pork Rillettes  
Accompanied with Capers, Cornichons, Pearl Onion, Marinated Olives, Sun-dried Tomato, Grain Mustard, Dijon Mustard, Almonds and Walnuts
- ◇ **FROMAGERIE (FRENCH CHEESE CORNER)**  
Selection of 8 kinds of Soft, Semi, Hard and Blue Cheeses  
Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers, Lavosh and Grissini Sticks
- ◇ **BOULANGERIE (HOMEMADE BAKERY CORNER)**  
Pain aux Noix, Fougasse, Baguette, Multi-grain Roll, Soft Roll, Farmer's Bread, Lavosh, Grissini, Croissant, Danish  
Served with Extra Virgin Olive Oil, Aged Balsamic and Butter



# French-themed Sofitel Sentosa Sunday Brunch

## CARVING LIVE STATION

---

- **OVEN-BAKED MUSTARD PRIME RIB**  
With Barolo Jus and Roasted Herb Potatoes
- **SEA SALT-BAKED WHOLE BRAZINO**  
With Fresh Tomato and Olive Salsa

## PASTA STATION

---

- **SPAGHETTI or PENNE**  
Pomodoro Basil, Truffle Mushroom Sauce, Sea Salt
- **SAFFRON RISOTTO AND FOREST MUSHROOMS IN  
24-MONTH PARMIGIANO WHEEL**  
Condiments: Chilli Flakes, Parmesan Cheese and Extra Virgin Olive Oil

## FRENCH HOT FOOD

---

- **STEAMED MUSSELS**
- **POT-AU-FEU (SLOW COOKED BEEF AND VEGETABLES)**
- **SEARED SALMON WITH CAVIAR BEURRE BLANC SAUCE**
- **COQ AU VIN (FRENCH CHICKEN STEW IN RED WINE SAUCE)**
- **TRADITIONAL BOUILLABAISSE (TOMATO & FENNEL SEAFOOD STEW)**
- **CLASSIC FRENCH BEEF STEW**
- **BONELESS BEEF CHUCK WITH DRY RED WINE, YELLOW ONIONS,  
GARLIC, THYME, CARROTS AND POTATOES**
- **WHOLE DUCK A L'ORANGE**
- **VEGETABLE RATATOUILLE (V)**
- **BOILED POTATOES WITH FRESH DILL AND BUTTER STOCK**

(V) - Vegetarian

 @sofitelsingaporesentosa

 Sofitel Singapore Sentosa Resort & Spa



# French-themed Sofitel Sentosa Sunday Brunch

## LOCAL HOT FOOD

---

- PRAWN LAKSA
- WOK-FRIED FLOWER CLAMS WITH SPICY HOT BEAN SAUCE
- STEAMED WHITE FISH WITH SOY GINGER BROTH
- WOK-FRIED BEEF WITH BLACK PEPPER SAUCE
- BRAISED CHINESE VEGETABLES AND MUSHROOM

## INDIAN STATION

---

- BUTTER CHICKEN
- VEGETABLE DHAL (V)
- FISH MASALA
- ALOO GOBI (CAULIFLOWER AND POTATOES)  
Garlic and Plain Naan

## 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 FRUIT SKEWER,  
MARSHMALLOW AND DRIED FRUIT

(V) - Vegetarian

 @sofitelsingaporesentosa

 Sofitel Singapore Sentosa Resort & Spa



# French-themed Sofitel Sentosa Sunday Brunch

## FRESH WAFFLE STATION

---

- NUTELLA, BERRIES COMPOTE, MAPLE SYRUP, CHOCOLATE SAUCE

## PÂTISSERIE

---

- TARTE NORMANDE (FRENCH APPLE TART WITH VANILLA POD SAUCE)
- FROMAGE BLANC TARTE, WHITE CHEESE, SWEET CRUST
- CRÈME BRÛLÉE (FRENCH VANILLA CUSTARD)
- CHOUX À LA CRÈME (PROFITEROLES)
- CHOCOLATE-DIPPED MADELEINES
- MILLEFEUILLE
- CREAM CARAMEL PUDDING
- ASSORTED FRENCH MACARONS
- SLICED TROPICAL FRUITS

## GELATO STATION

---

- CHOCOLATE, VANILLA, STRAWBERRY

Menu is subject to change without prior notice.

 @sofitelsingaporesentosa

 Sofitel Singapore Sentosa Resort & Spa

