



60
years

*Celebrating 60 years
of heartfelt hospitality
with French zest*



60 Years of Sofitel
6-course Champagne & Wine Pairing Gala Dinner
Saturday, 16 November 2024 | 7pm | Saffron Ballroom
\$198++ per person; Accor Plus members enjoy 15% off

Burgundy-inspired Canapés
by Geoffrey Daurelle - Bistro Gaston

Experience a delightful culinary journey with Burgundy-inspired canapés of Escargots and Gougères (mini cheese puff). Each exquisite bite embodies Sofitel's rich heritage and the elegance of French cuisine, setting the stage for the flavours to come.

Tuna, Daikon, Burrata, Caviar
by Chef Bjoern Alexander

A tribute to culinary artistry, this dish features fresh tuna, delicate daikon and creamy burrata, elegantly crowned with luxurious caviar - symbolising the opulence of six decades of hospitality.

Foie Gras, Pomegranate, Sour Papaya,
Elderflower
by Chef Bjoern Alexander

Indulge in the richness of foie gras, complemented by the vibrant sweetness of pomegranate and the refreshing tartness of sour papaya, with a touch of elderflower - reflecting the fusion of flavours that defines Sofitel's culinary philosophy.

Chilled Truffle Noir Pasta
by Chef Paolo Benedet

Celebrate the essence of French cuisine with this elegant dish of chilled angel hair pasta, enveloped in a luxurious truffle dressing and adorned with shaved white truffle - a nod to the timeless elegance of Sofitel.



Ravioli, Scallops
by Chef Bjoern Alexander

Delight in house-made ravioli filled with tender dried scallops, served in a rich chicken jus that honours the French tradition of exceptional craftsmanship and flavour.

*Boeuf Entrecôte Moderne (Australian Wagyu
Beef, Forest Mushroom Ragout)*
by Chef Paolo Benedet

Savour the sophistication of grilled Australian Wagyu beef, paired with a hearty forest mushroom ragout, Dijon mustard and a classic Bordelaise sauce - celebrating 60 years of culinary excellence at Sofitel.

*Caramelised Citron Tart, Dulce de Leche,
Yoghurt Gelato*
by Chef Woody Kong

A zesty lemon tart with a caramelised finish, served with silky dulce de leche and creamy yoghurt gelato, garnished with fresh rosemary - an aromatic and refreshing conclusion to this memorable celebration.

Wines

Champagne Delamotte

Château de Chamirey, Mercurey White 2021

Edouard Delaunay Septembre Pinot Noir 2021

Domaine Comte Senard Chorey-lès-Beaune 2019