

Celebrating 60 years of heartfelt hospitality with French zest

SOFITEL

SINGAPORE SENTOSA RESORT & SPA



60 Years of Sofitel Brunch

Sunday, 17 November 2024 | 12pm to 3pm | Club Matera at The Cliff \$98++ per person, \$178++ for two persons (food only); Accor Plus members enjoy 15% off

Add \$75++ for free-flowing wines, beers and Prosecco, and access to the D.I.Y. Stations (Gin & Tonic, Bloody Mary, Negroni & Spritz)

Cheese Station

by Chef Paolo Benedet

Aged Parmesan, Gorgonzola Dolce, Taleggio, Aged Cheddar, Pecorino Romano, Camembert, Sainte-Maure Crackers, Grissini Breadsticks, Fruit Jam, Honey and Nuts

Cold Cut Station

by Chef Paolo Benedet

Crackers, Grissini Breadsticks, Fruit Jam, Honey and Nuts Pistachio Nuts. Iberico Chorizo

Oyster Station

by Chef Paolo Benedet

French Oysters

Tabasco, Lemon and Lime Wedges, Tetsuya's Vinaigrette

Salads

by Chef Paolo Benedet

Endive Frisée Salad Buffalo Mozzarella Caprese Italian Octopus Salad / Potatoes and Celery Roasted Chicken Salad

Eggs

by Chef Bjoern Alexander

Poached Egg, Pepper Hollandaise, Guanciale Egg Omelette, Gruyère Cheese, Spring Onion Scrambled Egg, Black Truffle, Burrata + \$6 per dish Select one egg dish per guest

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

Menu is subject to change without prior notice.

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Pastas

by Chef Bjoern Alexander

Spaghetti Cacio e Pepe, Life Station Campanelle Arrabbiata, Garlic, Chilli Fiori, Clams, Coriander, Chilli Conchiglie, Red Prawn, Basil, Garlic + \$8 per dish Select one pasta per guest

Live Station

by Chef Bjoern Alexander

Lamb Chop
Angus Ribeye
Tiger Prawns
Chicken Skewer, Sesame, Spring Onion
Add-on: Whole Carabinero + \$28
Add-on: Sanchoku Wagyu 100g + \$28
Japanese Eggplant
Corn Rips, Chilli, Butter
Pardon Peppers, Garlic, Chilli

Mains

by Chef Paolo Benedet

Roasted Sustainable Barramundi, Ratatouille, Lemon Caper Sauce Slow-braised Beef Cheek, Butter Mashed Potato Chicken Stew alla Cacciatora, Tomato Passata, Bell Peppers, Olives Truffle Potato Gratin

Select one main per guest

Desserts

by Chef Paolo Benedet

Tiramisu
Chocolate Torta Mousse
New York Cheese Cake
Chocolate Brownie
Mini Cannoli Siciliani
Zeppole / Cream Puffs
Assorted Macarons