

# French Elegance Meets Japanese Artistry

S O F I T E L  
SINGAPORE CITY CENTRE

X

WARABI-MOCHI  
鎌倉  
KAMAKURA

## Original Warabimochi

Crafted with bracken starch and a secret blend for a silky, smooth bite. Topped with premium high temperature-roasted kinako and paired with Okinawan pure brown sugar for a rich flavour.

## Goma Warabimochi Comté Cheese Kueh Pie Tee

Comté cheese meets goma-infused warabimochi, lightly dusted with nutty kinako and toasted sesame seeds for a refined umami nestled in a Kueh Pie Tee shell.

## Warabimochi Tempura with Snow Crab Slaw and Black Tobiko

Sweet snow crab with olive oil, lemon zest, and tobiko crowns a tempura warabimochi.

## Mushroom Duxelle on Egg Tartlet

A luxurious twist on a French classic – the quiche. Buttery tartlet filled with egg white mayo, golden egg yolk glaze, and earthy mushroom duxelle.

## French Duck Rilette with Sakura Jelly in Monaka Shell

Rich, velvety duck rilette seasoned with plum salt is topped with sakura jelly and splash of calamansi. Encased in a crisp monaka shell for a perfect harmony of textures and flavours.

## “Yakishabu” Beef with Black Garlic and Mangetsu Egg

Beef flank slow-cooked with black garlic for a bold flavour and tenderness. Paired with rich and creamy mangetsu egg, house-made ponzu and chive oil drizzle.

## Warabimochi in Spring Berry Sakura Entremet Mousse

Silky warabimochi jelly meets luscious strawberry compote, encased in velvety sakura mousse. Anchored by a crisp kinako sable cookie and finished with a swirl of raspberry cream.

## Goma Crepe Roll Cake

Fine layers of bracken-infused crepe embrace a velvety, nutty goma cream. Paired with a crisp kinako sable for a delightful balance of textures and earthy, aromatic sweetness.

## Sweet Purple Potato Orange Flan Chestnut Tartlet

Golden puff pastry cradles velvety orange flan, a chestnut, and luscious purple potato purée, with a hint of bracken powder for an interplay of flavours and textures.

## Houjicha Pandan Financier

A fragrant pandan financier meets tangy Granny Smith apples, topped with creamy houjicha for an aromatic, earthy-sweet delight.

## Salted Peanut Chocolate Warabimochi Tart

Decadent pâte à choux filled with silky Manjari chocolate warabimochi, crowned with crunchy peanut nougatine, rich Manjari cream, and a touch of salted peanut bliss.