

STARTERS

FRESHLY SHUCKED OYSTERS | 4.5/PC

CHARCUTERIE PLATE | 22

Selection of cured meats with condiments

BOUILLABAISSE INSPIRED YELLOW TAIL CRUDO | 24

Mussels, saffron fennel, flying fish roe

FREE RANGE CHICKEN LIVER PATE | 26

Pickled cherries, brioche

CRAB AND PRAWN SALAD | 28

Cos hearts, shallot vinaigrette

MARINATED HEIRLOOM TOMATO SALAD | 24

Shaved Iberico ham, Brillat-Savarin cheese

BEEF TARTARE | 24

Egg yolk, baby capers, shallot, and parsley

SALT COD BRANDADE | 24

Radish salad, crostini

SHARE

ROTISSERIE FREE RANGE WHOLE CHICKEN | 75

Cress salad, chips, and verjuice sauce

GRILLED SPLIT JUMBO PRAWNS WITH AIOLI | 85

WHOLE STEAMED FISH EN PAPILOTE | MARKET PRICE

Fresh garden herbs with a zest of lemon

GRILLED BABY BACK PORK RIBS | 85

Smashed thyme and mustard potatoes

CHARCOAL GRILLED BEEF TOMAHAWK STEAK | 95

Garlic confit, wilted spinach



MAINS

CRISPY SKINNED SMOKED DUCK BREAST | 42

Exotic spiced apple chutney

PAN FRIED JOHN DORY | 45

Cured heirloom tomato salad, crispy speck, spring peas

ROASTED BARRAMUNDI FILLET | 45

Roasted baby beetroot, du puy lentil vinaigrette, hazelnuts

CHARCOAL GRILLED BEEF RIB EYE | 49

Café de Paris butter, triple-cooked potato chips

PAN FRIED RICOTTA GNOCCHI | 32

Olive dust, black kumato tomato, basil, seasonal vegetables

DESSERT

CHEESE | 3 FOR 18 OR 5 FOR 24

Selection of French and Australian cheeses

TEXTURES OF COCONUT | 14

Layers of daquoise sponge with rich coconut cream and home-made Malibu and Pandan ice cream

CHOCOLATE TASTE | 14

Valrhona white chocolate and Madagascan vanilla, silky passionfruit curd and torched banana

SCENTED CARAMEL | 14

Caramelito tart, almond frangipane, rose petals, and almond brittle ice cream

COCOA BANANA SECRET | 14

Praline noisette, milk chocolate mousse, crispy wafer, cocoa nibs, and creamless banana ice cream

BERRY FOUR PLAY | 14

Strawberry sponge, dehydrated meringue, blueberry cream patisserie Raspberry crèmeux, blackberry chiboust, wild berry Ice Cream

SIDES

TRIPLE-COOKED POTATO CHIPS | 9

PARIS MASHED POTATO | 9

GRILLED BROCCOLINI, SEEDS, OLIVE OIL | 9

MIXED LEAF SALAD | 9

WILD ROCKET AND PARMESAN SALAD | 9

Atelier

BY SOFITEL