



SOFITEL



SIGNATURE NOËL SPECIALS

A LA CARTE

PUMPKIN CREAM

Crumbled chestnut, truffle cream | 26

DUCK SALAD

Dried duck breast and Foie Gras, wild rocket, figs | 26

CRISPY SKIN PORK BELLY, BLACK PUDDING SAUSAGE

Apple chutney, mash potato, sweet and sour honey glaze | 38

SLOW COOKED TURKEY BREAST

Braised cabbage in caramelized onion, forest mushrooms, gravy | 38

KIRSTEN TIBBALS - CHOCOLATE MENDIANT

Inspired by the 13 Christmas desserts of Provence

Chocolate disc, orange jelly, hazelnut chocolate mousse, pistachio ice cream | 18



SOFITEL
SYDNEY DARLING HARBOUR

S O F I T E L



CHRISTMAS CELEBRATIONS

GROUP MENU IN ATELIER

\$78 per person for a 3-course menu

La Table is a menu designed for groups of 12 or more

Choose two dishes from each course to be served as an alternative drop

DUCK SALAD

Dried duck breast, foie gras, wild rocket, figs

TART OF QUEENSLAND SPANNER CRAB

Confit ginger, mango, marigold, citrus cress

NIÇOISE SALAD

Sardine Espineler, olive tapenade, heirloom tomatoes

HAPUKA AND FRENCH GREEN AIOLI

Horseradish pangrattato, baby vegetables

POTATO GNOCCHI

Truffle cream, spinach, mushrooms

CRISPY SKIN PORK BELLY & BLACK PUDDING SAUSAGE

Apple chutney, mash potato, sweet & sour honey glaze

GAUFRETTE

French waffle, seasonal fruit, light muscovado ice cream

SOFITEL "BUCHE DE NOËL"

Inspired by the 13 Christmas desserts of Provence

Salted burnt honey parfait, pain d'épice macdamia

MILLEFEUILLE

Homemade feuilleté, heilala vanilla Chantilly Davidson plum, raspberries, Queirolo wine

S O F I T E L
SYDNEY DARLING HARBOUR

S O F I T E L

ART
DE
NOËL
Christmas Couture

CHRISTMAS CELEBRATIONS

GROUP MENU IN ATELIER

\$98 per person for a 4-course menu

La Table is a menu designed for groups of 12 or more

Choose two dishes from each course to be served as an alternative drop

ATELIER CHARCUTERIE

Locally made cured meats, condiments

CARPACCIO OF TASMANIAN SALMON

Avocado, celeriac, native karkalla

SYDNEY ROCK OYSTERS

Cucumber concasse, yuzu sorbet

SLOW-COOKED TURKEY BREAST

Braised cabbage in caramelized onion, forest mushrooms, gravy

RANGERS VALLEY MBS3+ TOMAHAWK 1.6kg

Charred lemon, confit garlic, a choice of signature butter, peppercorn sauce

MARSEILLE BOUILLABAISSE

Rock fish, scallops, squid, saffron crouton

Butter lettuce salad

Broccolini, crispy onions

Pommes frites

Paris potato mash

GAUFRETTE

French waffle, seasonal fruit, light muscovado ice cream

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Salted burnt honey parfait, pain d'épice macdamia

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Homemade feuilleté, heilala vanilla Chantilly Davidson plum, raspberries, Queirolo wine

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