



SOFITEL  
SYDNEY DARLING HARBOUR



**FESTIVE GROUP MENU - Atelier by Sofitel**  
**27 November 2020 to 3 January 2021**  
**\$78 for 4-course menu**

**Sydney Rock Oysters (3pcs)**

Champagne mignonette, lemon wedges



**Green Peas Espuma**

Chilled green pea cream, burrata, mint, green tea dust

*A recipe inspired by modern British restaurant 'Wild Honey' at Sofitel London St James, UK*



**Berkshire Pork Belly**

Mole Mushroom ketchup, pumpkin puree, heirloom carrots, endive chives

*A recipe inspired by modern Mexican restaurant 'Bajel' at Sofitel Mexico City Reforma, Mexico*



**Pavlova**

Served with fresh strawberries, hibiscus confit in citrus rind and white wine,  
Granita of De Beaurepaire 2017 'Rylstone Estate Bluebird' Botrytis Vioigner, Mudgee, NSW

*A signature recipe from Sofitel Sydney Darling Harbour*

Please call us on 02 8388 8888 for information or to make a booking.  
Vegetarian, vegan, gluten free Chef's special available upon request.  
Online or in-house bookings need to be secured with a valid credit card.  
48-hour cancellation policy applies (full charge if cancelled within 48 hours).



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## Signature FESTIVE cocktails - Champagne Bar & Atelier by Sofitel *Around the World in a Glass, with Sofitel*

### MISS FAUBOURG (\$26)

*Champagne, homemade strawberry essence, Maraschino liquor, hibiscus syrup*

A signature recipe created by Aurélie Bourre, Manager at 'Le Bar du Faubourg' at **Sofitel Paris Le Faubourg**, France  
Take a sip and be transported into one of Paris' most stylish cocktail bars, a stone's throw away from the Champs Elysées

### SUNSET ON FIJILAND (\$22)

*Orange & cardamom-infused rum, kaffir lime juice, mango puree, cinnamon syrup, pineapple & lemongrass sorbet*

A recipe created exclusively for us by Clément Cujus, Head Mixologist at **Sofitel Fiji Resort & Spa**.  
Get a taste of a Fiji sunset with this refreshing cocktail, elegantly blending tropical fruits and spices.

### MEXICAN EAGLE (\$22)

*Tanqueray Gin, Chartreuse, Bruxo Mezcal No.1, Lemon juice, syrup, celery bitters*

A signature recipe created by Riesler Alberto Morales, Bar Manager at **Sofitel Mexico City Reforma**, Mexico  
Indulge in the tantalising notes of this Mezcal based cocktail, very floral on the nose with a hint of smokiness, citrus and cinnamon, coming to you from Sofitel's much-anticipated new property - the first luxury hotel to arrive in Mexico City in over a decade.

### RATATOUILLE (\$22)

*Botanical Gin, Cointreau liqueur, fresh lime juice, ratatouille, homemade wine foam*

A signature recipe from 'Toya Beach Bar' at **Sofitel Bali Nusa Dua**, Indonesia  
A playful twist on the vegetable-based peasant dish from Provence. Behind this surprising cocktail is the belief that everybody can be special – no matter how humble their origins.

### THE EARL OF MANHATTAN (\$22)

*Small-batch Woodford Reserve Kentucky Bourbon Whiskey, Carpano Vermouth*

A signature recipe from 'Gaby Bar' at **Sofitel New York**, USA  
A one-way ticket to Manhattan, balancing the elegant spicy notes of this acclaimed bourbon with the bitterness of the vermouth.

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