





BAR BITES

 MIXED GRILLED SATAY (6 PCS) Platter of chicken, beef and mutton satay served with peanut sauce	\$18
PULLED BEEF CHEEK RENDANG BURGER Slow-cooked beef cheek, brioche bread, sliced red cabbage, cheese sauce, sambal mayo, onion, cucumber, mixed salad, fries	\$32
WAGYU BEEF SLIDERS (3 PCS) Grilled wagyu with brioche sesame bun	\$30
CHICKEN WRAP Grilled chicken, lettuce, guacamole, cucumber, onions & tomato pickles, caesar dressing, tortilla, mixed salad, sweet potato fries	\$20
MUSHROOM WRAP Sautéed mushroom, lettuce, guacamole, cucumber, onions & tomato pickles, mayo, tortilla, mixed salad, sweet potato fries	\$20
POPCORN CHICKEN WITH SWEET CHILLI SAUCE	\$18
SOFITEL CLUB SANDWICH White bread, mayo, egg, lettuce, tomatoes, bacon & grilled chicken, served with fries and cheese	\$32
SALTED EGG PRAWN BALLS Deep-fried crispy prawn ball with salted egg yolk	\$20
 PARMESAN TRUFFLE FRIES Potato fries, white truffle oil & parmesan cheese	\$18
CALAMARI Fried squid	\$18
  CHARCUTERIE PLATTER Beef salami, coppa ham, parma ham, sainte maure, camembert, matured cheddar, fig marmalade, dried apricot, golden raisin, walnut, grapes, crackers and cornichons, pearl onion, marinated olives *no nuts option available	\$38
CHILLED LEMONGRASS JELLY WITH CHIA SEED & ALOE VERA	\$19

 Vegan  Vegetarian  Pork  Nuts

Prices are subject to 10% service charge and prevailing GST.