



LE MACARON

GOURMANDISES

BREAKFAST MENU 7 AM - 11 AM

SIGNATURE

LE CAFÉ-CROISSANT

A Warm French Butter Croissant &
Your Choice of Coffee

Served with Butter and Jams

260



LIGHT AND HEALTHY OPTIONS

ORGANIC BILBERRY POWER BOWL 350
Bilberry, Banana, Dragon Fruit, Soy Milk,
Coconut Flakes, Granola, Nut

ORIGINAL BIRCHER MUESLI 270
Rolled Oats, Yogurt, Seeds,
Banana, Honey

SMOKED SALMON BAGEL 300
Multi-seed Bagel, Cream Cheese,
Dill, Radish and Cucumber

TUNA MAYO & EGG 240
Flaked Tuna and Mayonnaise,
Boiled Egg on Rye Toast with
Sliced Radishes and Sprouts

AVOCADO TARTINE 330
Sourdough Toast, Two Poached Eggs

SMOOTHIES

220

DETOX

BOSSA NOVA

Pineapple, Lime, Mint, Passion Fruit

GREEN JUICE

Green Apple, Baby Spinach, Celery, Cucumber,
Coriander, Lemon Juice

ALL-ROUNDER

Beetroot, Orange, Carrot, Apple,
Celery, Ginger

ANTI-AGEING

EASY LIKE SUNDAY MORNING

Banana, Papaya, Lime

BEAUTY IN RED

Blueberry, Raspberry, Pineapple, Apple

WATERMELON KICK

Watermelon, Pineapple, Carrot, Celery,
Cucumber, Turmeric, Ginger

CLASSICS

CONTINENTAL BREAKFAST 680

Orange Juice, Bakery Basket, Fresh Fruit
Plate, Yogurt of the Day
Coffee or Tea
Served with Butter and Jams

EGG WHITE OMELETTE 420

Served with Smoked Salmon and Sautéed
Spinach

KHAI JIAO 400

Thai-Style Omelette served with
Steamed Rice

EGGS BENEDICT 420

Two Poached Eggs on English Muffin
with Cured Ham and Hollandaise Sauce

THREE EGG OMELETTE 420

Served with Breakfast Sausages,
Roast Bacon, Breakfast Potatoes
and Grilled Tomato

TRADITIONAL PANCAKES 320

Three Soft Butter Pancakes,
Berry Sauce, Whipped Cream

CONGEE 320

Asian-Style Rice Porridge with
Minced Pork, Sliced Ginger
and Soft Boiled Egg

BITES & SHARING PLATES

CRISPY SQUID Smoked Paprika, Saffron Aioli	270
CHARCUTERIE AND ARTISANAL CHEESE Cold Cuts, Imported Cheese, Crispy Bread, Dried Fruits and Nuts	690
ASSIETTE OF SMOKED SALMON Buckwheat Blinis, Sour Cream and Condiments	470
MEZZE PLATE Babaganoush, Creamy Hummus, Tzatziki, Feta Cheese, Olives and Pita Bread	450
BAKED CAMEMBERT Sourdough Toast, Mesclun Salad	580
JAMBON PERSILLÉ Homemade Ham Hock and Parsley Terrine, Served with Bistro Salad and Pickles	420

SALADS

HONEY-ROASTED BEETROOT TARTARE Labneh, Avocado, Baked Apple, Candied Orange, Riceberry Pop	330
CLASSIC CAESAR Homemade Dressing, Romaine Lettuce, Crispy Bacon, Parmesan Add Grilled Chicken +70 Add Smoked Salmon +100	350
NIÇOISE Yellowfin Tuna, Marinated Anchovy, Beans, Shallot Vinaigrette	420
CHAR-GRILLED AUBERGINE Pomegranate, Pinenut, Babaganoush, Fresh Goat Cheese	390
GRILLED HALLOUMI & QUINOA Marinated Peppers, Chickpea, Ruccola, Extra Virgin Olive Oil	350
GRILLED MOROCCAN CHICKEN Cous-Cous, Almonds, Sultanas	350

QUICHES

Served with a Garden Salad and House Vinaigrette

SMOKED SALMON QUICHE Smoke Salmon, Tart, Gruyère	180
QUICHE LORRAINE Ham, Tart, Gruyère	

ALL DAY MENU 11 AM - 9 PM

SPECIALTIES

OYSTERS (HALF-DOZEN / DOZEN)
Served with an Array of Condiments
750 / 1,370

GRILLED FREE-RANGE BABY CHICKEN (HALF PC)
Sauce Verte, Potato Wedges, Lemon
450

GRILLED OCTOPUS
Confit Potatoes, Chorizo, Dried Tomatoes, Black Garlic
810



SANDWICHES & WRAPS

MEDITERRANEAN CHICKEN WRAP Hummus, Tabbouleh, Tomato	200
SMOKED SALMON AND EGG WHITE WRAP Avocado, Bell Pepper and Lettuce	200
NAM TOK WRAP Grilled Pork, Thai Herbs, Chili, Lettuce	200
ROASTED VEGETABLE CIABATTA Pesto Sauce, Mozzarella, Rocket	230
LE JAMBON BEURRE Classic Parisian-Style Ham & Butter Sandwich in Baguette	240
CLASSIC CLUB SANDWICH Chicken, Bacon, Lettuce, Tomato, Egg	390
CROQUE MONSIEUR / MADAME Baked Sandwich with Mornay Sauce, Gruyère, Paris Ham, Sourdough Bread (Madame: Fried Egg on Top)	370/400
MINI BEEF BURGER TRIO 3 Cheeses : Gruyère, Bleu & Goat	450
STEAK SANDWICH AUS Sirloin Steak, Caramelised Onions, Lettuce and Blue Cheese	650

LE MACARON THAI FAVOURITES

11 AM - 9 PM

SOM TUM THAI

GREEN PAPAYA SALAD WITH LIME, CHILI

290

POH-PIA JAE

DEEP FRIED VEGETABLE SPRING ROLLS

290

NAM-TOK MOO

SPICY PORK SALAD WITH FRESH THAI HERBS

320

KAO PAD GAI

FRIED RICE WITH CHICKEN AND EGG

320

PAD KRAPAO

MINCED PORK WITH THAI BASIL, CHILI AND OYSTER SAUCE

390

GAENG KIEW WAAN GAI

GREEN CHICKEN CURRY

390

THAI TASTING PLATE

SATAYS, SPRING ROLLS, POMELO SALAD, PEANUT

410

PAD THAI GOONG

STIR-FRIED RICE NOODLES WITH PRAWNS AND TAMARIND SAUCE

450

TOM YUM GOONG

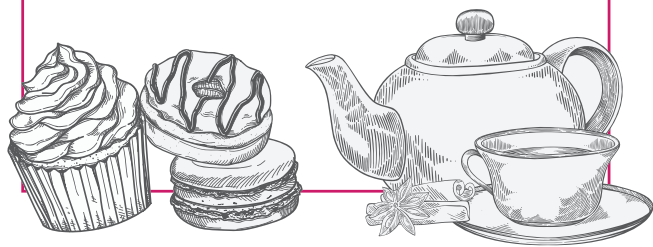
SPICY PRAWNS SOUP WITH STRAW MUSHROOM AND LEMONGRASS

450

SOFITEL AFTERNOON TEA "LE GOUTER" 1,090

Macarons,
Opera Cake,
Mille-Feuille,
Caramel-Hazelnut Choux,
Raspberry Tartlets,
Canelés,
Plain & Whole Wheat Scones,
Assorted Savoury Specialties
Coffee and Tea

with
Premium Local Tea Selection
by "Araksa Tea Garden"
or
Dilmah Selection



PREMIUM LOCAL TEA SELECTION BY "ARAKSA TEA GARDEN"

WHITE PEONY TEA	210
PRESERVE HAND ROASTED GREEN TEA	210
YARM CHAO ENGLISH BREAKFAST TEA	210
THAN KUN EARL GREY	210
ARAKSA THAI TEA	210
GULARB – BLACK TEA & ROSE	210
PAI LIN TEA BUTTERFLY PEA AND GINGER	210

COFFEE & TEA ILLY COFFEE

RISTRETTO	180
ESPRESSO	180
ESPRESSO LUNGO	180
AMERICANO	180
MACCHIATO	180
CAPPUCCINO	180
CAFÉ LATTE	180
FRENCH PRESS	180
CHOCOLATE	180
DOUBLE ESPRESSO	240
COFFEE FRAPPE	240

DILMAH TEA SELECTION

DARJEELING TEA	180
MANGO STRAWBERRY TEA	180
CINNAMON TEA	180
PEPPERMINT TEA	180
EARL GREY	180
ENGLISH BREAKFAST	180
JASMIN TEA	180
CHAMOMILE	180
JAPAN SENCHA GREEN TEA	180

*FOR THE BARISTA SELECTION,
PLEASE CHECK OUR BLACKBOARD*

WINE BY THE GLASS

SPARKLING

BOTTEGA PROSECCO DOC BRUT, ITALY

GLS

320

BTL

1,500

WHITE WINE

DUE TIGLI IGT TREBBIANO, RUBICONE, ITALY

330

1,550

PROTOS VERDEJO RUEDA WHITE, PROTOS, SPAIN

370

1,800

WHITEHAVEN, SAUVIGNON BLANC, MALBOROUGH, NEW ZEALAND

420

2,050

CHARTRON ET TREBUCHET, CHARDONNAY, BOURGOGNE, FRANCE

480

2,300

RED WINE

DUE TIGLI IGT SANGIOVESE, MARCHE, ITALY

330

1,550

SANTA CAROLINA RESERVA CARMENERE, SANTIAGO, CHILE

370

1,800

MORGAN BAY CELLARS CABERNET SAUVIGNON,
CALIFORNIA, USA

420

2,050

HENRI BOURGEOIS "PETIT BOURGEOIS" CABERNET FRANC IGP
VAL DE LOIRE, FRANCE

520

2,500

ROSE WINE

CHATEAU ROUTAS ROSÉ ROUVIER AOC -PROVENCE, FRANCE

350

1,700

SOFT DRINKS

MINERAL WATER

EVIAN / PERRIER SPARKLING

330 ML

170

EVIAN / VITTEL

750 ML

290

CARBONATED

PEPSI / PEPSI MAX / MIRINDA ORANGE / 7-UP / GINGER ALE

140

FRESH JUICE

YOUNG COCONUT / ORANGE / WATERMELON / LIME

210

BEER

LOCAL BEER

SINGHA / ASAHI

180

IMPORTED BEER

HEINEKEN

200