



This menu is served at The Cliff till further notice
Available for Takeaways, Deliveries & In-Room Dining
As mandated by local authorities, alcohol consumption is prohibited after 10:30pm daily

The Cliff

Lunch from 12pm to 3pm

Dinner from 6pm to 10.30pm (Last Order at 10pm)

ANTIPASTI | APPETISERS

ROASTED PEPPERS	\$16
charred sweet & spicy peppers, creamy goat cheese sauce, grilled onions & crispy shallots	
POLPETTE ALLA BOLOGNESE	\$18
pork meatballs, pomodoro, ricotta & poached egg on sourdough toast	
PANE POMODORO	\$20
bread, speck (smoked pork belly), creamy burrata, pickled shallots, & tomato vinaigrette	
GRILLED OCTOPUS	\$26
marinated in harissa, with smoked eggplant caviar & tomato braised chick peas	
AVOCADO TOAST	\$19
bread, poached egg, bearnaise sauce & mesclun salad	
Add smoked salmon	+\$9
SUMMER PANZANELLA WITH STONE FRUIT	\$18
homemade fresh cheese, with seasonal stone fruits, heirloom tomatoes, sweet herbs & torn fried croutons	
GEM LETTUCE ALLA CAESAR	\$18
white anchovies, quail egg, rustic croutons, parmesan, cured pork jowl & caesar dressing	

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PASTA SELECTION

FUSILLI pork & fennel sausage, swiss chard & chilli	\$20
SPAGHETTI BOLOGNESE spaghetti with classic pork ragu from Bologna	\$22
PACCHERI ALLA CALABRESE spicy n'duja ragu, & stracciatella	\$20
ORECCHIETTE & BROCCOLINI braised broccolini, chilli & pecorino	\$20
LINGUINE & CLAMS smoked pancetta , chilli & white wine	\$24
MAFALDE ALLA VODKA (PINK SAUCE) pomodoro, pickled chilli & mascarpone	\$20
PENNE CARBONARA guanciale, pecorino & black pepper	\$22
TROPHIE AL PESTO basil pesto, fried potato & parmesan	\$18

WOOD-FIRED PIZZA

MORE TOPPINGS AVAILABLE ON REQUEST

MARGHERITA PIZZA fior di latte mozzarella , tomato sauce & basil	\$22
CACIO E PEPE parmesan, pecorino & crushed peppercorns	\$22
BIANCA truffle, fontina, mozzarella & sage	\$22
FUNGHI MISTI fontina, panna, wild mushrooms & garlic shoots	\$22
MEAT LOVERS fior di latte mozzarella, tomato sauce, pepperoni, guanciale, bacon & fennel sausage	\$25

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SECONDI | MAINS

BEEF TAGLIATA **\$38**

served with green garlic salsa verde

BEEF CHEEK GOULASH **\$38**

braised with smoked paprika, fresh paprika & organic onions; served with salted potatoes & crème fraiche

SOYA GLAZED PORK CHOP **\$30**

served with spring onions, crispy garlic & cabbage salad

LAMB CHOP SCOTTADITO **\$38**

served with smoked eggplant, pomegranate & mint yogurt

GRILLED OCEAN TROUT **\$36**

served with beluga lentil "caviar", soft herbs, cool cucumber & buttermilk gazpacho

POLLO AL MATTONE **\$28**

spiced spring chicken crisped under Himalayan salt brick

CONTORNI | SIDES

KALE & ROASTED GARLIC PANCOTTO **\$12**

CHICORY SALAD, ANCHOVY DRESSING & PARMESAN **\$12**

BROCCOLINI, ITALIAN FISH SAUCE, LIME & CHILLI **\$12**

MIXED GREEN SALAD, SHAVED VEGETABLES & HERB DRESSING **\$14**

FRIED POTATOES WITH GARLIC AIOLI **\$12**

Kwee Zeen

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ASIAN

HAINANESE CHICKEN RICE \$28

poached chicken, fragrant rice, served with chili, minced ginger & dark soya sauce

SINGAPORE BAK KUT TEH \$28

pork spare ribs with mix herbs, white peppercorn & garlic cloves

SINGAPORE LAKSA \$26

rich coconut broth
with fresh tiger prawns, rice noodle, egg, fish cake & bean sprouts

CLAY POT PORK \$26

KNUCKLE WITH BOKCHOY
pork, star anise, sichuan peppercorn, cinnamon, ginger, shaoxing wine, orange peel, dark soya sauce served with fragrant jasmine rice

WOK FRIED PRAWN \$26

WITH SALTED EGG YOLK
deep fried prawn, salted egg yolk, curry leaves & chili padi

STEAMED HAINAN OKRA \$12

WITH GARLIC SAUCE

WOK-FRIED SEASONAL \$12

VEGETABLES WITH SOYA

WOK-FRIED NOODLES \$18

WITH BARBECUED PORK
Hong Kong noodle, garlic, barbecued pork, chives, bean sprouts, egg & capsicum

CHICKEN & EGG FRIED RICE \$14

fragrant fried jasmine rice with garlic, chicken, egg & scallion

STEAMED JASMINE RICE \$4

INDIAN

BUTTER CHICKEN \$24

Chicken thighs, yogurt, coriander, cumin, cashews nut, cream, garam masala, fenugreek & butter
served with garlic naan

LAMB DO PYAZA \$28

lamb cubes, onion, turmeric, garlic, paprika & cumin
served with garlic naan

SOUTH INDIAN FISH CURRY \$24

red snapper, onion, shallot, coriander, cumin, turmeric, garlic, tomato, curry leaves, tamarind, mustard seeds, fennel & fenugreek seeds
served with steamed basmati rice

RAJMA MASALA \$18

red kidney bean, onion, tomato, ghee, coriander, cumin,
Kashmiri chili, garam masala
served with basmati rice

ALOO GOBI \$20

cauliflowers, potatoes, tomatoes & cumin masala served with basmati rice

STEAMED BASMATI RICE \$6

PLAIN OR GARLIC NAAN \$4

(3 PIECES PER SET)

BURGERS, WRAPS & SANDWICHES

BEEF BURGER \$32

ground beef patty, caramelised onions, tomatoes, bacon, gherkin, fried egg & gruyere cheese
in a sesame brioche bun

SOFITEL CLUB SANDWICH \$28

white bread, mayonnaise, egg, lettuce, tomatoes, bacon & grilled chicken
served with chips

Dolce | Desserts

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FOR SHARING

\$45 EACH | SERVES UP TO 8 PERSONS

LEMON TART

lemon custard topped with a cloud of meringue & fresh lemon zests

STRAWBERRY TART

fresh Korean strawberries on mousse, marmalade & fresh Iranian pistachios

CHOCOLATE & MACADAMIA TART

chocolate ganache of 78% dark chocolate with sweet caramel & fresh macadamia nuts

MYER'S DARK RUM PECAN TART

caramelised pecan nuts with aged dark rum & fresh vanilla beans

TASTERS' CHOICE | \$19

4 slices (individual portions) of our delectable tarts above

INDIVIDUAL PORTIONS

\$13 EACH | GOOD FOR 1 PERSON

MELENZANA E CIOCCOLATO

flourless dark chocolate & aubergine cake with pistachio

MODERN TIRAMISU BY THE CLIFF

15 Vanilla biscuit, coffee jelly & mascarpone cheese

Le Petit Prince Children Specials

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lunch & dinner

SPAGHETTI BOLOGNESE	\$12
CRISPY NUGGETS WITH TOMATO DIP	\$12
MOZZARELLA CHEESE STICKS (6 PCS)	\$8
HAM & CHEESE SANDWICH	\$10
FRENCH FRIES WITH KETCHUP	\$6
MARGHERITA PIZZA (KIDS)	\$10
VEGETABLE & CHICKEN FRIED RICE	\$10

dessert

BAKED CHEESE CAKE	\$13
CHOCOLATE BROWNIE SERVED WITH VANILLA ICE-CREAM	\$13

Beverage Menu

Daily from 11am to 10:30pm | Last order at 10pm

HOUSE WINE

SPARKLING

Santa Margherita Prosecco	\$17
Champagne Taittinger Brut Reserve	\$25

WHITE

Soave Classico DOP Giacomo Montessor	\$15
Gentil Domaine Hugel & Fils	\$16
Sauvignon Blanc DOC Le Monde	\$17
Pinot Grigio 'Ca'Stella' DOC	\$18
Chardonnay Umbria IGP	\$24
Paolo e Noemia d'Amico	

ROSÉ

Rosé AOC Domaine Saint AIX	\$17
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RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	\$17
Chianti DOCG Buccia Nera Organic	\$19
Campredon Domaine Alain Chabanon	\$20
Pinot Nero Umbria IGP	\$22
Paolo e Noemia d'Amico	
Amarone DOCG Giacomo Montessor	\$28

SWEET

Bottega, Moscato Petalo dell' Amore	\$16
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SIGNATURE MOCKTAILS

HANAVA BANANA

Banana, Coconut Milk, Mint Syrup, Lemon Juice, Pandan, Syrup

CLIFF PUNCH

Blackberry, Mint Leaves, Lime Juice, Simple Syrup, Sprite

GARDEN OF EVE

Flower Syrup, Pomegranate, Simple Syrup, Thyme, Sprite

SPARKLING

Rossini	\$21
Kir Reale	\$21
Mimosa	\$21

SIGNATURE COCKTAILS

BTL MEMORIES OF LOVE

\$75 Sloe Gin, Campari, Angostura Bitters, Taylor's Port	\$128
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HOPE OF DOVE | THE WHITE CLIFF

\$50 Vodka, Lemon, Honey Syrup, Bubbly, Float Pimms	\$50
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THE PEAK

\$70 Bourbon, Thyme, Hibiscus Tea, Lemon, Peppermint Syrup, Orange Juice, Yuzu Sake	\$70
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SWEET BAY

\$68 Myers Rum, Hibiscus Tea, Lemon Juice, Grapefruit Cordial, Spray Mescal	\$68
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ELECTRIFYING THOR

\$50 Vodka infused Lemongrass, Blue Curacao, Lemon Simple Syrup, Soda	\$50
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HIMALAYATINI

\$90 Vodka, Vermouth Secco, Lemon, Elderflower Syrup, Dash Orange Bitter	\$90
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ANGEL FALL

\$115 Bombay, Thyme, Basil, Dragon Fruit Cordial, Tonic	\$115
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ACAPULCO

\$85 Tequila, Smoked Grapefruit Cordial, Luxardo Maraschino, Lime Bitter, Soda	\$85
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\$14

TAKE ME TO AMALFI COAST

Light Rum, Limoncello, Lemon, Maraschino Liqueur	\$22
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\$14

600 MILES FROM HOME

Barsol Pisco, Pernod, Mint, Lime Cane Syrup	\$22
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\$14

GRAPPA

Barberino	\$22
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SPRITZERS

\$21 Aperol Spritz	\$20
\$21 Hugo Spritz	\$20
\$21 Milanese	\$20

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VERMOUTH & BITTER

	30ML	60ML	BTL
Aperol Martini Vermouth	\$14	\$22	
Red / White / Dry	\$14	\$22	
Campari	\$14	\$22	
Dubonnet Rouge	\$14	\$22	
Amaro Averna	\$14	\$22	
Amaro Montenegro	\$14	\$22	

GIN

	30ML	60ML	BTL
Gordon's	\$15	\$22	\$180
Bombay Sapphire	\$20	\$35	\$280
Tanqueray 10	\$20	\$35	\$330
Blue Spice Edgerton	\$20	\$35	\$330
Hendricks'	\$22	\$35	\$380

VODKA

	30ML	60ML	BTL
Stolichnaya	\$15	\$20	\$260
Ketel One	\$16	\$25	\$280
Grey Goose	\$20	\$35	\$330

TEQUILA

	30ML	60ML	BTL
Jose Cuervo Reposado	\$14	\$22	\$180
Don Julio Anejo	\$18	\$25	\$280

RUM

	30ML	60ML	BTL
Bacardi Carta Blanca	\$14	\$20	\$180
Depaz Old Agricole Rum	\$18	\$25	\$280

WHISKY

	30ML	60ML	BTL
Jack Daniel Tennessee	\$16	\$25	\$220
Glenmorangie 10 Years	\$19	\$35	\$330
Glenfiddich 12 Years	\$19	\$35	\$330
Macallan 12 Years	\$23	\$38	\$380
Glenlivet 12 Years	\$23	\$22	\$380
Glenlivet 18 Years	\$35	\$65	\$788
Talisker 18 Years	\$38	\$70	\$788
Macallan 18 Years	\$38	\$70	\$888

BRANDY & COGNAC

	30ML	60ML	BTL
Hennessy VSOP	\$25	\$40	\$380
Martell VSOP	\$25	\$40	\$380
Remy Martin VSOP	\$25	\$40	\$380
Martell Cordon Bleu	\$55	\$100	\$980
Hennessy XO	\$55	\$100	\$1050

LIQUEUR

	30ML	60ML
Sambuca	\$15	\$25
Amaretto	\$15	\$25
Limoncello	\$15	\$25
Grand Marnier	\$15	\$25
Frangelico	\$15	\$25
D.O.M. Benedictine	\$15	\$25
Bailey's Irish Cream	\$15	\$25

BEER

	GLS	BTL
Menabrea (Draught)	\$15	
Peroni		\$16
Heineken		\$16
Corona		\$16
Tiger		\$16

SODA

	CAN
Coke, Diet Coke, Sprite, Ginger Ale, Bitter Lemon, Tonic Water, Soda Water	\$7

JUICES

	CAN
Cranberry, Apple, Lime, Tomato, Orange, Pineapple, Watermelon	\$8
	\$10

NESPRESSO

	GLS
Espresso, Macchiato	\$6
Cappucino, Latte	\$8
Double Espresso	
Liqueur Coffee	\$22

TWG TEA

	GLS
English Breakfast, Paris Singapore	\$9
Earl Grey, Lavender Kiss	
Weekend in St Tropez	
Bain de Roses, Chamomile	