



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

Breakfast Sets

7am to 11am (Last Order at 10.30am)

AMERICAN BREAKFAST

\$27

Two eggs any style with bacon, chicken sausage, hash brown & grilled tomatoes

Served with fresh fruit platter and bircher muesli

Assorted bakery basket served with butter

Choice of juices: orange, apple, mango or pineapple

Choice of hot beverage: coffee, tea or hot chocolate

CANTONESE CONGEE WITH ASSORTED DIM SUM

\$19

Fish or chicken congee served with spring onions, ginger & soya sauce,

Assorted dim sum basket

Choice of juices: orange, apple, mango or pineapple

Choice of hot beverage: coffee, tea or hot chocolate

INDIAN BREAKFAST

\$22

Steamed idli (savoury rice cakes), served with vegetable sambar & coconut chutney

Choice of juices: orange, apple, mango or pineapple

Choice of hot beverage: coffee, tea or hot chocolate

MALAYSIAN BREAKFAST

\$21

Nasi lemak with chicken drumlet, cucumber, egg, peanut & ikan bilis

Choice of juices: orange, apple, mango or pineapple

Choice of hot beverage: coffee, tea or hot chocolate

HEALTHY BREAKFAST

\$26

Egg white omelette with olive oil tossed broccoli, grilled tomato, served with plain low-fat yogurt, multi-grain toast, fresh seasonal fruits

Choice of hot beverage: decaffeinated coffee or Japanese green tea

The Cliff

11am 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	

The Cliff

11am to 10.30pm (Last Order at 10pm)

ANTIPASTI | APPETISERS

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

The Cliff

11am to 10.30pm (Last Order at 10pm)

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

The Cliff

11am to 10.30pm (Last Order at 10pm)

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

11am to 10.30pm (Last Order at 10pm)

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

*11am to 10.30pm (Last Order at 10pm)
Advanced Order of 1 day required for tarts*

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