

S O F I T E L
SINGAPORE SENTOSA RESORT & SPA



SAVOUR SOUTHERN ITALIAN FLAVOURS WITH THE CLIFF'S NEW MONTHLY SPECIALS

SINGAPORE, 3 JULY 2025 — The Cliff has launched new à la carte menus for lunch and dinner, created by award-winning Chef Bjoern Alexander and his team, which will be updated monthly to provide fresh dining experiences.



A new seasonal ingredient featured in the à la carte menu every month

Be immersed in a southern Italian dining experience at The Cliff, overlooking the South China Sea. This July, savour a selection of dishes highlighting White Pyrenees Lamb, a premium pasture-fed lamb sourced directly from the foothills of the Pyrenees Ranges in Victoria which is known for its rich, fertile and productive land, ideal for producing Australia's fine quality lamb. White Pyrenees Lamb is graded by Meat Standards Australia, free of hormone growth promotants and has natural marbling.

Available for lunch on weekdays and dinner daily is a choice of six dishes: Risotto with Orange-marinated Lamb Ribs, Lamb Shoulder Ravioli, Smoked Lamb Loin Carpaccio, Pappardelle with Lamb Ragout, Braised Lamb Shoulder, and Lamb Loin Wellington.

Over the next four months, diners will enjoy an à la carte selection featuring a different seasonal ingredient for each month: tomato (August), Cipolle or Italian onion (September), mushrooms and pumpkin (October), and winter meats and truffle (November).

These dining experiences showcase Chef Bjoern's flair for creating authentic southern Italian flavours that The Cliff is known for.



From above left: From the grill to the table; Cluster Director of Culinary Bjoern Alexander; à la carte dishes featuring the lamb. Previous page: Lamb Loin Wellington

The award-winning Chef

Born in Germany, Chef Bjoern Alexander brings years of experience from Michelin-starred establishments, including the esteemed two-star Octavius and the prestigious three-star French Laundry. In 2023, he relocated to Singapore, where he earned a Michelin star in 2024 as the Executive Chef of Matera. His illustrious career has taken him around the world, with valuable experiences in cities such as Dubai, Hong Kong and Shanghai. Since January 2025, he has been the Cluster Director of Culinary at our Resort after helming Club Matera at The Cliff between October and December 2024.



The Cliff

Lunch | Monday to Friday, 12pm to 3pm (last order at 2.30pm)

Weekend Family-sharing Semi-buffet | Saturdays and Sundays, 12pm to 3pm

Sunset Aperitivo | Daily, 5pm to 7pm

Dinner | Daily, 6pm to 10.30pm (last order at 10pm)

Monthly Specials

Monday to Friday, 12pm to 3pm & Daily, 6pm to 10.30pm

All Around the Beauty of Lamb from \$34++ per dish, available from 1 to 31 July 2025

All Around the Beauty of Tomato from \$24++ per dish, available from 1 to 31 August 2025

All Around the Beauty of Cipolle (Italian Onion) from \$18++, available from 1 to 30 September 2025

All Around the Beauty of Mushrooms and Pumpkin from \$24++, available from 1 to 31 October 2025

All Around the Beauty of Winter Meats and Truffle (based on market prices), available from 1 to 30 November 2025

Accor Plus members enjoy 15% off the menu prices, for food only. Terms and conditions apply.

For dining reservations at The Cliff, herewith is the [link](#).

Prices are subject to 10% service charge and prevailing government tax. Menus are subject to change without prior notice.

Please refer to Annex A for the July menu.

Images can be downloaded from [here](#).



About Sofitel Singapore Sentosa Resort & Spa

A hidden gem located on the southernmost tip of the island amid 27 acres of tropical woodlands and atop a hill, is the luxurious Sofitel Singapore Sentosa Resort & Spa.

Guests are invited to a sanctuary of extensive outdoor spaces surrounded by lush greenery and a refreshing breeze that gently wafts in from the South China Sea.

Featuring architecture inspired by Paris' Jardin du Luxembourg and reminiscent of a tropical resort, the Resort offers 211 well-appointed rooms and suites, four opulent villas, four dining establishments with an al fresco option, and a dedicated Celebrations & Events Centre with 12 meeting rooms including two ballrooms; making the Resort the ideal destination for business, leisure, meetings and gatherings. The Resort also provides direct access to the acclaimed Tanjong Beach as well as an award-winning golf club.

At our pet-friendly Resort, FurKids are welcome to accompany their owners in the al fresco areas of our dining outlets.

The Resort is a Green Globe-certified hotel. Guests are welcome to an open-air lobby, and a Green Meeting Package provides planners with eco-conscious solutions. The Resort's sustainable initiatives can be viewed [here](#).

www.sofitel-singapore-sentosa.com



July Special

**1 TO 31 JULY 2025 | 12PM TO 3PM (MONDAY - FRIDAY) &
6PM TO 10.30PM (DAILY)**

À la carte dishes from \$34++

Accor Plus members enjoy 15% off the menu prices, for food only.

Terms and conditions apply.

RISOTTO WITH ORANGE-MARINATED LAMB RIBS

\$34++

◇ Saffron, Bell Pepper Relish

LAMB SHOULDER RAVIOLI

\$34++

◇ Sage Butter, Pecorino

SMOKED LAMB LOIN CARPACCIO

\$36++

◇ Black Olives, Pine Nuts, Rocket Pesto,
Sundried Tomato

PAPPARDELLE WITH LAMB RAGOUT

\$36++

◇ Parmesan, Roasted Walnuts, Aged Balsamic Vinegar

BRAISED LAMB SHOULDER (FOR 2 PERSONS)

\$48++

◇ Summer Vegetables, Garden Pesto

LAMB LOIN WELLINGTON

\$78++

◇ Olive Purée, Tomato Salad

Prices are subject to 10% service charge and prevailing government tax.

Menu is subject to change without prior notice.

 @sofitelsingaporesentosa

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