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Chef's Salad (P) Roasted Chicken, assorted Lettuce, Avocado, Corn, Cheese, Ham, Cherry Tomatoes and Cucumber with Balsamic Vinaigrette	300
Nicoise Salad Classic French Salad with Seared Tuna, Potatoes, Tomatoes, French Beans and Black Olives	350
Cos Lettuce with Cherry Tomatoes, Crispy Bacon, Anchovies, Herbed Croutons and Parmesan Cheese	300
	+80
(· 3)	+80
Add Chicken (3 pcs)	+50
Soup	
French Onion Soup (v) Simmered Onions with Shredded Cheese	180
Chicken and Cheese Soup French Style Chicken Cream Soup with Cheese and seasoned with Salt and Black Pepper	280
Seafood Soup Seafood Soup with Herbs and Toasted Bread	300
Burger and Sandwiches	
Sofitel Club Sandwich (P) Chicken Breast, Bacon, Lettuce, Tomato, Egg and Pesto Sauce	360
Chicken Burger Grilled Chicken Breast, Lettuce, Tomato and Mayonnaise	350
Maya Double Beef Burger (P) 180 grams of Australian Beef with Bacon, Lettuce, Tomato, Cheese and Onions	380
Sandwich (P) Choice of bread: White, Brown or Multigrain Fillings: Cheese, Ham, Chicken, Lettuce, Tomatoes, Onions	340

(V) Vegetarian, (P) Contains Pork, (GF) Gluten Free ++ All prices are in Thai Baht and subject to 10% service charge and 7% Government Tax





Pasta

Spaghetti, Tagliatelle or Penne with choice of sauce: Carbonara, Bolognaise, Arrabiata, Frutti di Mare (Mixed Seafood and Tomato)			
Vegetable Lasagna (v) Fresh Vegetables, Béchamel Sauce and Mozzarella Cheese	280		
Beef Lasagna Minced Australian Beef with Herbs, Béchamel Sauce and Mozzarella Cheese Served with French Fries and Coleslaw	380		
Mains			
Sous Vide Chicken Breast Pan Seared Potato, Sautéed Vegetables and Mushroom Cream Sauce	420		
Pan-Fried Sea Bass Fillet Sautéed Baby Potato, Asparagus, Capers and White Wine Sauce	480		
Roasted Salmon Florentines Sautéed Spinach, Pine Seeds, Mashed Potatoes and White Wine Sauce	520		
Grilled Australian Lamb Cutlets (3) Ratatouille, Rosemary, Potatoes and Red Wine Sauce	650		
Australian Rib Eye Steak Grilled to your liking with Mashed Potatoes and Grilled Vegetables	720		
Choice of Sauce (served on the side): Red Wine, White Wine, Peppercorn, Mushroom, Gravy, Béarnaise or Hollandaise			
Pizza (13-inch)			
Margherita (v) - Fresh Mozzarella, Tomatoes and Italian Basil	350		
Ciliegie (v) - Cherry Tomatoes, Ricotta Cheese, Garlic and Pesto	390		
4 Formaggi (v) - Gorgonzola, Mozzarella, Taleggio and Fontal	390		
Diavola (P) - Spicy Salami and Black Olives	390		
Frutti di Mare - Calamari, Shrimps and Mussels	390		



Flavors of Thailand

Appetizers

Thai Fried Cakes (6) Mixture of Fish Cakes and Prawn Cakes served with Sweet Chili Sauce	280
Assorted Satays (6) (P) (GF) Grilled Chicken, Pork and Beef Skewers served with Peanut Sauce and Cucumber Relish	250
Yam Talay (GF) Poached Seafood Salad with Chili and Lime Juice	300
Soup	
Tom Kha Soup (GF) Galangal and Coconut Milk Soup with Thai Herbs and choice of:	
- Gai (Chicken)	260
- Goong (Shrimp)	280
- Talay (Seafood)	300
Tom Yum Soup Their Het & Spiew Soup (with or without Coopeut Milk) and choice of:	
Thai Hot & Spicy Soup (with or without Coconut Milk) and choice of:	260
•	260 280
Thai Hot & Spicy Soup (with or without Coconut Milk) and choice of: - Gai (Chicken)	
Thai Hot & Spicy Soup (with or without Coconut Milk) and choice of: - Gai (Chicken) - Goong (Shrimp)	280
Thai Hot & Spicy Soup (with or without Coconut Milk) and choice of: - Gai (Chicken) - Goong (Shrimp) - Talay (Seafood)	280
Thai Hot & Spicy Soup (with or without Coconut Milk) and choice of: - Gai (Chicken) - Goong (Shrimp) - Talay (Seafood) Thai Curry Gaeng Keaw Waan (GF)	280 300



Thai "Street Food" Favorites

Served with Steamed Jasmine Rice topped with Fried Egg

Phad Ka Prao Sautéed Sweet Basil and Chili and choice of Beef, Chicken, Pork or Prawns	250
Phad Si-Ew Stir-Fried Noodles with Soy Sauce and choice of Beef, Chicken, Pork or Prawns	250
Khao Phad Thai style Fried Rice and choice of Beef, Chicken, Pork or Prawns	250
Phad Thai Goong Sautéed Rice Noodles with Tamarind Sauce and Prawns	280



DELICIOUS LOW-CALORIE GASTRONOMY

Inventive, flavorful, exciting: de-light inspired by Sofitel Quiberon Thalassa Sea & Spa means maximum pleasure and minimum calories.

Appetizers

Salad Gai Yum Mamuang Khing (130 Calories) (GF) Grilled Chicken Salad Thai style with Mango and Ginger	120
Yum Woon Sen Goong (130 Calories) (GF) Glass Noodle Salad with Prawns	180
Main Courses	
Tom Kha Gai (130 Calories) (GF) Galangal and Coconut Milk Soup with Chicken and Thai Herbs	140
Pad Thai Goong (400 Calories) (GF) Sautéed Rice Noodles with Tamarind Sauce and Prawns	140
Desserts	
Mango Sticky Rice (340 Calories)	120
French Apple Tart (133 Calories)	90

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Desserts

International Cheese Plate Brie, Gorgonzola, Emmental, Gruyere and Parmesan served with Dried Fruits and Fresh Baked Bread	350
Seasonal Sliced Tropical Fresh Fruits	180
Chocolate Truffle Cake with Chocolate Sauce	200
Sofitel Opera Cake with Coffee Sauce	200
Mousse (Chocolate, Strawberry or Mango)	200
Blueberry Cheese Cake	200
Tub Tim Krob (Water Chestnut in Coconut Milk)	200
Mango Sticky Rice served in Coconut with Ice Cream	250
Coffee and Tea	
Espresso	90
Latte, Flat White, Cappuccino, Americano (Black)	110
Hot Chocolate	150
Dilmah Tea English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea	120



Please join us in Explorer Bar for an after dinner cocktail, liquor coffee, port, wine or a fine cigar from our humidor.

Open till late every nicht.

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