

Starter

SOUP OF THE DAY WITH SOFITEL BREAD AND BUTTER

Selection of Mains

CHARRED CAULIFLOWER

House made hummus, lemon, pickled mushroom, cumin, yoghurt and toasted hazelnut

WHITE MARKET FISH

White bean mousseline, lemon, green pea beurre blanc

ROASTED BOSTOCK CHICKEN BREAST

with Beetroot & Orange puree, braised witloof, kale, red wine jus

Dessert

DARK CHOCOLATE & RASPBERRY (GF)

Dark Chocolate ganache, flourless chocolate sponge, chunky chocolate brownie, raspberry coulis, served with raspberry sorbet

Express Lunch Menu \$69 Note: No Discounts are applicable in this menu

We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment complete free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Executive Chef and we will endeavor to meet vour requests.