DÉLICES
IN ROOM DINING MENU

SOFITEL
SYDNEY DARLING HARBOUR
THE CONTENTS

The Philosophy 4
Culinary Team 6
Champagne Bar 7
Atelier by Sofitel 7
Esprit Noir 8
Le Rivage 8
Breakfast 9 - 18
All-Day Menu 19 - 32
Desserts 33 - 36
Petit Kids Menu 37 - 40
24-Hour Menu 41 - 48
Beverages 49 - 60
Sustainability 62
THE PHILOSOPHY

A new level of joie de vivre in-room dining experience.

It’s no accident that the best words to describe the joy of eating hail from France. French cuisine practices are industry standard for chefs across the world, and France’s influence on cooking is among their significant contributions to culture. Nevertheless, ask anyone that has spent time in Provence and they will tell you that French gastronomy is not just about the food.

Au contraire; to eat like the French means to subscribe to a distinct way of living. Where the midday meal is sacrosanct, freshly prepared and spending two hours at the table is routine. Where eating is not done in a hurry, every suburb has its own food market and bread and butter are the base of the food pyramid.
The Chefs at Sofitel Sydney Darling Harbour bring a wealth of expertise to create a culinary experience utilising a melting pot of their international cuisines and flavours from the South of France. We invite you to dine as the French and wish you “Bon Appetit”.

CULINARY TEAM
CHAMPAGNE BAR
Located on level 3
Experience unbridled joie de vivre at Champagne Bar! Savour the world’s finest Champagne, vintage cuvee and exclusive bottles or premium cocktails prepared by our artisan mixologists, with panoramic harbour views.

Enjoy Champagne as it flows, perfectly chilled as the dazzling skyline paints the perfect backdrop. Sip cocktails crafted to your taste, an alchemy second-to-none. Savour oysters and innovative French inspired morsels at leisure, with vintage cuvee and the world’s finest wines.

ATELIER BY SOFITEL
Located on level 3
Atelier is a French inspired grill, combining the flavours of the South of France with locally sourced produce. Discover a selection of succulent meats and seafood inspired by the seasons and grilled to perfection. Complete your dining experience with one of our creative desserts and exceptional wines from Australia, France and around the world.

Atelier, meaning the traditional studio of craftsman in French —is the place where our culinary artisans are adding the final touches to an exceptional culinary journey. Enjoy dining in a contemporary setting overlooking Darling Harbour.

LE RIVAGE
Located on level 4
Le Rivage – “the shore” — is a piece of the Riviera in the heart of the city. The pool bar offers inventive cocktails along with premium Champagnes and wines, as well as tempting gourmet bites.

Plunge into the cool water of the shimmering infinity pool, and surface to views of the sun glistening on Darling Harbour and the towers of the Sydney skyline.

ESPRIT NOIR
Located in the lobby
The ground-floor lobby bar at Sofitel Sydney Darling Harbour is the place for stimulating conversations, micro-meetings or simply sitting back and relishing the refined atmosphere. Weathered timber floors recall the wharves and warehouses which once defined Darling Harbour. Plush leather furniture invites you to relax and indulge.

Savour premium spirits and Champagnes with gourmet morsels. Morning pick ups with a selection of croissants available before noon, or get in the evening mood over finely crafted cocktails.
BREAKFAST
6:00am to 10:30am

(V) VEGETARIAN
(GF) GLUTEN FREE
(VG) VEGAN

Dietary requirements can be catered for, however, traces may be found.
Flourless bread and low gluten muesli available on request.

SERVICE DELIVERY FEE $8
JUICES
Valencia Orange, Apple, Grapefruit, Queensland Mango, Roma Tomato, Cranberry, Apple, Pineapple

DE-LIGHT SIGNATURE JUICES
DAILY ROUTINE, ANTI-AGING BENEFITS
Beetroot, carrot, apple, pear, ginger

ALL GREEN, ENERGISING & DETOXIFYING
Kale, spinach, celery, apple, parsley

VISIONARY, REFRESHING & VIBRANT
Carrot, apple, ginger, celery, lemon
CAFÉ BY ATELIER

PETIT-DÉJEUNER EXPRESS
Freshly brewed coffee and house-baked croissant

Below menu items served with a choice of coffee or tea and fresh juice:

LE CONTINENTAL (AVAILABLE 24HRS)
Cereal or bircher muesli, seasonal fruit, toasted artisan bread, butter croissant, selection of jams

HARBOUR BREAKFAST
Two eggs your way on toasted sourdough, blistered cherry tomatoes and bacon

ALL GREEN START (V)
Sautéed kale, avocado purée, dukkah spiced poached eggs, pan-fried mushrooms, marinated goat’s feta on toasted artisan grain bread, fresh ALL GREEN juice

L’AMÉRICAIN
Two eggs your way, chicken chipolatas, smoked bacon, sautéed mushrooms, pan-roasted potatoes, spinach, tomato relish, toasted artisan bread
CHAMPAGNE S’IL-VOUS-PLAÎT!

Served with a choice of coffee or tea and fresh juice

CHAMPAGNE BREAKFAST FOR ONE

EGGS BENEDICT
Two poached free-range eggs, smoked salmon, baby spinach, Hollandaise, native spiced salt, sourdough crumpets
Bakery basket, selection of jams

Served with a flute of Veuve Clicquot Yellow Label Champagne, bowl of fresh strawberries

CHAMPAGNE BREAKFAST FOR TWO

EGGS BENEDICT
Four poached free-range eggs, smoked salmon, baby spinach, Hollandaise, native spiced salt, sourdough crumpets
Bakery basket, selection of jams

Served with a 750ml bottle of Veuve Clicquot Yellow Label Champagne, bowl of fresh strawberries
A LA CARTE

TWO VEGAN COCOA COCONUT PROTEIN BALLS 7

SELECTION OF ARTISAN BREADS (ONE OF EACH) 16
White sourdough, multi-grain, wholemeal, rye or flourless loaf, selection of jams

DAILY BAKERY BASKET (ONE OF EACH) 18
Butter croissant, pain aux raisins, pain au chocolat, brioche, selection of jams

CLASSIC CEREALS 14
Coco Pops, Corn Flakes, Weetbix, All-Bran, Nutri-Grain, Granola, Flourless Muesli
- Full Cream, Skim, Soy, Lactose-Free, Almond Milk

Add banana or strawberries 4

HOUSE-MADE BIRCHER MUESLI (V) 18
Australian honey, caramelised banana, crumble, yogurt, seasonal fruit

DELIGHT PARFAIT (GF) (V) 18
Coconut yogurt, fresh strawberries, low-gluten granola, maple, red quinoa

PANCAKES 24
Lemon custard crème, caramelised banana, strawberries, Chantilly

SEASONAL FRUITS 16
Offer varies with season

FROM THE PAN

BRAISED AND PULLED BEEF HASH (GF) 28
Kipfler potatoes, chickpeas, jalapeño, avocado, spinach, tomatoes, poached egg, Hollandaise

CONGEE BOWL 24
Char Sui Pork, Asian herbs, hard steamed egg, chili oil, soy, condiments

EGGS BENEDICT 26
Two poached free-range eggs, gypsy ham, baby spinach, Hollandaise, native spiced salt, sourdough crumpets

AVOCADO ON TOAST (V) 22
Tahitian lime avocado purée, roasted pepita, chia seeds, hazelnuts, artisan rye bread

Add one poached egg 5

BREAKFAST ADD ONS

Egg 5  Avocado 7
Bacon 8  Fried Kipfler Potatoes 6
Mushrooms 6  Smoked Salmon 10
ALL DAY MENU
10:30am to 10:00pm

(V) VEGETARIAN
(GF) GLUTEN FREE
(VG) VEGAN

SOFITEL DE-LIGHT

Dietary requirements can be catered for however traces may be found.

SERVICE DELIVERY FEE $8
SMALL PLATES

IRANIAN BELUGA CAVIAR
Blini, shaved egg, capers, chives, crème fraîche
10g 120
30g 200

CAYENNE PEPPER FRIED SQUID
Served with lime aioli
19

KARAAGE
Fried chicken bites served with lime aioli
19

ARTISAN-MADE CURED MEATS & TERRINE
Served with crackers, mustard, pickles
35

LOCAL & IMPORTED CHEESE PLATE
A selection of soft, hard and wash rind cheese
35

POTATO SPUN PRAWNS
Tomato chili jam, lemon, feta
26

SOUTH OF FRANCE PISSALADIÈRE
Savoury tart topped with caramelized sweet onions, anchovies, green olives
16

GARLIC AND HERB FLATBREAD (V)
Fresh herb oil emulsion, garlic, mozzarella
18
SALADS

HEIRLOOM TOMATO SALAD (V)  26
Aged balsamic reduction, basil, grilled haloumi, citrus oil

BABY COS LETTUCE SALAD (GF) (VG)  24
Avocado, grapefruit, cherry tomatoes, citrus dressing

CAESAR SALAD  28
Cos lettuce hearts, white anchovies, torn brioche, bacon, chives, creamy dressing
Add pulled chicken  6

SOUPS

PISTOU VEGETABLE SOUP (V)  18
Minestrone style soup, basil pesto, parmesan

PORK NOODLE SOUP  26
BBQ pork, egg noodles, choy sum, ginger, chili, baby corn, sesame oil
PHOTO

All served with fries or mixed leaf salad

CLUB SANDWICH
Pulled chicken, bacon, egg, lettuce, tomato, cheese, aioli

PASTURE FED BEEF BURGER
Butter lettuce, tomatoes, onions, cheese, signature burger sauce

PULLED CHICKEN BURGER
Cabbage slaw, pepper jack cheese, smoked BBQ sauce, lime, crispy onions

SANDWICH & BURGERS

CLUB SANDWICH 36
Pulled chicken, bacon, egg, lettuce, tomato, cheese, aioli

PASTURE FED BEEF BURGER 36
Butter lettuce, tomatoes, onions, cheese, signature burger sauce

PULLED CHICKEN BURGER 34
Cabbage slaw, pepper jack cheese, smoked BBQ sauce, lime, crispy onions
POTATO GNOCCHI (V)  
Provençale tomato sauce, olives, spinach, salted ricotta

RIGATONI PASTA  
Gorgonzola cream, bacon crumb, aged parmesan, parsley

WELLNESS BOWL (V) (GF)  
White rice, steamed egg, edamame beans, avocado, spinach, carrot, sesame, Korean-style cabbage kimchi
Choice to replace egg with tofu

FISH AND CHIPS  
Tempura battered barramundi, pommes frites, lemon, tartar sauce

BBQ CAULIFLOWER STEAK (VG)  
Hummus, raisins, capers, fresh grapes, capsicum, fresh herb oil

BUTTER CHICKEN  
Steamed rice, papadum, mixed pickles

DHAL TADKA (VG) (GF)  
Steamed rice, papadum, mixed pickles
FROM THE GRILL

All served with a selection of sauces and charred lemon

ROASTED FREE RANGE CHICKEN BREAST (GF) 32
Peppercorn jus

GRILLED ORA KING SALMON WITH DUKKAH 34

GRAIN-FED SCOTCH FILLET STEAK 250G (GF) 44
Peppercorn jus

CHAR-GRILLED SWORDFISH (GF) 36

A LA CARTE ADD-ONS

Grilled Broccolini (V) (GF) 12
Desirée Potato Purée (GF) 12
French Fries, Lemon Thyme Salt 12
Steamed Rice (VG) (GF) 10
STONE BAKED PIZZA

PROVENÇALE 28
Tomato base, anchovies, olives, cherry tomatoes, capers, artichoke, mozzarella

LEGUME (V) 26
Tomato base, kale, cherry tomatoes, basil pesto, zucchini, mozzarella

MARGHERITA (V) 24
Cherry tomatoes, basil, mozzarella, Australian olive oil

THREE MEATS 32
Tomato base, bacon, pepperoni, Italian sausage, confit garlic oil, mozzarella
DESSERTS

10:30am to 10:00pm

(V) VEGETARIAN
(GF) GLUTEN FREE
(VG) VEGAN

SOFITEL DE-LIGHT

Dietary requirements can be catered for however traces may be found.

SERVICE DELIVERY FEE $8
DESSERTS

SEASONAL FRUIT PLATE (VG) (GF) 16
ALMOND BLANC MANGE, SHORTBREAD, SEASONAL BERRIES 18
WARM BAKED VALRHONA CHOCOLATE CHIP COOKIE, VANILLA ICE CREAM 18
FRENCH VANILLA CRÈME CARAMEL, RASPBERRIES, WAFER 18
TWO-SCOOPS OF ICE CREAM OR SORBET (GF) 16
Vanilla, Chocolate, Espresso, Strawberry, Caramel, Mango, Raspberry
PETIT KIDS MENU
6:00am - 11:00pm

(V) VEGETARIAN
(GF) GLUTEN FREE
(VG) VEGAN
SOFITEL DE-LIGHT

Dietary requirements can be catered for however traces may be found.

SERVICE DELIVERY FEE $8
MAINS
SPAGHETTI BOLOGNESE OR NAPOLITANO 22
PULLED CHICKEN AND CHEESE SANDWICH 19
French fries
CRUMBED CHICKEN BITES 19
French fries
TWO CHEESE SLIDERS 18
French fries
GRILLED SALMON 26
Broccoli, steamed rice

DESSERT
SEASONAL FRUIT SKEWERS 14
CARAMELISED BANANA 14
Vanilla ice-cream
24-HOUR MENU

(V) VEGETARIAN
(GF) GLUTEN FREE
(VG) VEGAN

Dietary requirements can be catered for however traces may be found.

SERVICE DELIVERY FEE $8
CAYENNE PEPPER FRIED SQUID  19
Lime aioli

KARAAGE  19
Fried chicken bites, lime aioli

ARTISAN MADE CURED MEATS & TERRINES  35
Crackers, mustard, pickles

LOCAL & IMPORTED CHEESE PLATE  35
Soft, hard, wash rind cheese

GARLIC AND HERB FLATBREAD (V)  18
Fresh herb oil emulsion, garlic, mozzarella

BABY COS LETTUCE SALAD (VG) (GF)  24
Avocado, grapefruit, cherry tomatoes, citrus dressing

CAESAR SALAD  28
Cos lettuce hearts, white anchovies, torn brioche, bacon, chives, creamy dressing

Add pulled chicken  6
SANDWICH & BURGER

All served with fries or mixed leaf salad

CLUB SANDWICH
Pulled chicken, bacon, egg, lettuce, tomato, cheese, aioli

PASTURE FED BEEF BURGER
Butter lettuce, tomatoes, onions, cheese, signature burger sauce

PIZZA & PASTA

PROVENÇALE
Tomato base, anchovies, olives, cherry tomatoes, capers, artichoke, mozzarella

THREE MEAT
Tomato base, bacon, pepperoni, Italian sausage, confit garlic oil, mozzarella

POTATO Gnocchi (V)
Provençale tomato sauce, olives, spinach, salted ricotta
DESSERTS

WARM TRIPLE CHOCOLATE BROWNIE  20
Vanilla ice cream

SEASONAL FRUIT PLATE (VG) (GF)  16

ICE CREAM OR SORBET (TWO SCOOPS)  16
Vanilla, Chocolate, Espresso, Strawberry, Caramel, Mango, Raspberry
TEA
- English Breakfast
- Earl Grey
- Grand Jasmine
- Emperor Sencha
- Waterfruit Green
- Moroccan Mint
- Oolong Prestige
- Chamomile
- Royal Darjeeling
- Vanilla Bourbon

MILK
- Full Cream
- Skim
- Soy
- Almond
- Lactose-Free

COFFEE
- French Press Coffee
- Espresso
- Flat White
- Cappuccino
- Long Black
- Latte
- Mocha
- Macchiato
- Piccolo
- Chai Latte
- Hot Chocolate
- Latte
- Mocha
- Macchiato
- Piccolo
- Chai Latte
- Hot Chocolate
**WATER SELECTION**

- Badoit Sparkling – 330ml 6
- Evian Still – 330ml 6
- Badoit Sparkling – 750ml 9
- Badoit Sparkling – 750ml 9
- Evian Still – 750ml 9

**SOFT DRINK**

- Coca-Cola 6
- Coca-Cola No Sugar 6
- Sprite 6
- Lift 6
- Ginger Beer 6
- Soda Water 6
- Tonic Water 6
- Dry Ginger Ale 6
- Lemon, Lime & Bitters 6
- Kombucha – Raspberry Lemonade 7
CHAMPAGNE & SPARKLING

Fiore Moscato
Mudgee, NSW

NV Thorn-Clarke Pinot Noir Chardonnay Brut
Barossa Valley, SA

NV Veuve Clicquot Yellow Label

NV Louis Roederer Philippe Starck Brut Nature

NV Pommery Brut Apanage

NV Ruinart Rosé

2009 Dom Perignon

RED

Molly’s Cradle Shiraz
Hunter Valley, NSW

De Beaurepaire ‘Perceval’ Pinot Noir
Rylstone, NSW

La Linea Tempranillo
Adelaide Hills, SA

Joseph Drouhin Morgon Gamay
Beaujolais, FRA

Yangarra ‘Old Vine’ Grenache
McLaren Vale, SA

Bowen Estate Cabernet Sauvignon
Coonawarra, SA

Shaw and Smith Shiraz
Adelaide Hills, SA

ROSÉ

Maison Saint AIX
Provence, FRA

WHITE

Tyrrell’s Semillon
Hunter Valley, NSW

Tar & Roses Pinot Grigio
Goulburn Valley, VIC

Amelia Park Chardonnay
Margaret River, WA

Dog Point Sauvignon Blanc
Marlborough, NZ

Freyceinet Vineyard Riesling
Freyceinet, TAS

Ashton Hills Chardonnay
Adelaide Hills, SA
BEER & CIDER

Lovedale Lager  9
Surry Hills Pils  9
Paddo Pale Ale  9
Hahn Super Dry  10
James Squire 150 Lashes  11
Stone & Wood Pacific Ale  11
Sydney Cider  11
Heineken  12
COCKTAILS

THE ROSEBERY GIMLET 23
Archie Rose Dry Gin, simple syrup, lime juice

THE MELBOURNE MANHATTAN 25
Starward Two Fold, Regal Rogue, Bitters by The Australian Bitters Co.

THE SOUTH AUSTRALIAN NEGRONI 23
ADH 78 Degree Gin, ADH The Bitter Orange, ADH Rosso

Please contact us directly for a larger cocktail selection.
SUSTAINABILITY

WITH PLANET 21, ACCOR AIMS TO PROVIDE A POSITIVE HOSPITALITY EXPERIENCE.

Accor has been a committed group for many years, and has constantly worked to redefine the boundaries of sustainable hospitality to help preserve our planet.

Our global Planet 21 programme demonstrates the Group's ambitious goals, with a focus on reducing water and energy use, expanding waste recycling and food composting, reducing our CO2 emissions, increasing the use of renewable energies and getting rid of all single-use plastic products in our 5,000 hotels across 110 countries by the end of 2022.

At Sofitel Sydney Darling Harbour, in line with this global environmental strategy, we have implemented since our opening a comprehensive sustainable and recycling program encompassing all activities of the hotel. We have also pledged to eliminate all single-use plastic water bottles from our guest rooms.

We believe this is an important step towards reducing our environmental impact.