

## DELICE IN ROOM DINING MENU

### BREAKFAST 6am - 11.00am

Bonjour Dear Guest,  
If your accommodation package includes breakfast, please choose the following and our team will deliver to your door:

- 1 dish from our Harbour selection
- 2 breakfast sides
- Choice of tea or coffee
- Juice
- Please note children under the age of 12 are entitled to 1 dish per category

**HARBOUR SELECTION**      **40**

1 dish per person

#### **Two Free Range Eggs on Toast**

Choice of white, wholemeal, rye, multi-grain or sourdough toast

#### **Three Egg Omelette**

Choice of ham, cheese, onion, tomato, chilli, spinach, mushroom

#### **Chef Crafted Pancakes**

Strawberries, clotted cream, maple syrup, hazelnuts

#### **Fresh Bakery Basket**

Selection of French patisseries with jam & butter

#### *BREAKFAST SIDES*

2 per person

Double smoked bacon, chicken and thyme sausages, hash brown, sautéed button mushrooms, sliced leg ham, smoked salmon, smashed avocado, sliced fruits, organic yoghurt, bircher muesli, cereals (see choices below)

#### *TEA OR COFFEE, AND JUICE*

### A LA CARTE 10.30am - 10pm

#### SMALL & SHARING PLATES

Cayenne Pepper Fried Squid      19  
Lime aioli

Fried Chicken Bites      19  
Smoked lime aioli

Artisan Made Cured Meats & Terrines      35  
crackers, mustard, pickles

Local & Imported Cheese Plate      35  
selection of soft, hard, and wash rind cheese

#### SALADS

Baby Cos Lettuce (vegan)      24  
Avocado, grapefruit, cherry tomatoes, citrus dressing

Caesar      28  
Cos lettuce hearts, white anchovies, torn brioche, bacon

Add pulled chicken 6

#### BURGERS & SANDWICHES

Sofitel Club Sandwich      36  
Chicken, bacon, egg, lettuce, tomato, cheese, aioli

Pasture Fed Beef Burger      36  
Butter lettuce, tomatoes, onions, cheese

#### MAINS

Rigatoni Pasta      36  
Gorgonzola cream, bacon crumb, aged parmesan  
or Bolognese meat sauce

Fish & Chips      36  
Tempura battered barramundi, pomme frites, lemon, tartar sauce

Butter chicken      34  
Steamed rice, poppadom, mixed pickles

Grilled ORA King Salmon      46  
Dukkah, kipfler potatoes, steamed broccolini

Grain-Fed 250g Scotch Fillet      56  
Pomme frites, peppercorn jus

Pizza Margherita      24  
Cherry tomatoes, basil, mozzarella, Australian olive oil

### A LA CARTE

Two Free Range Eggs Your Way      26  
Choice of white, wholemeal, rye, multi-grain or sourdough

Eggs Benedict      26  
Two poached free-range eggs, ham or smoked salmon,  
baby spinach, hollandaise, English muffin

Chef Crafted Pancakes      24  
Strawberries, clotted cream, maple syrup, hazelnuts

Avocado on Toast      22  
Meredith Valley feta, dukkah, caramelized apple balsamic  
(Contains Nuts)

Add poached egg      5

Breakfast Salad      18  
Quinoa, heirloom vegetables, avocado, egg, dukkah

Cereals      14  
Coco pops, Corn Flakes, Weetabix, All-Bran, Nutri-Grain,  
Granola, Flourless Muesli

#### Breakfast Sides

Extra egg      5	Chicken & thyme sausages      8
Mushroom      8	Smoked Salmon      8
Avocado      8	Bacon      8

Service delivery fee \$8  
(Friday-Saturday-Sunday)

While Sofitel Sydney Darling Harbour will endeavour to accommodate requests for special meals for guests who have food allergies or intolerance, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in working environments and supplied ingredients.  
Service delivery fee \$8.

## DELICE IN ROOM DINING MENU

### A LA CARTE 10.30am - 10pm

#### DESSERT

Seasonal Fruit Plate	16
Almond Blanc Mange (LG) Shortbread, seasonal berries	18
Two Scoops of Ice Cream or Sorbet Vanilla, chocolate, espresso, strawberry, caramel, mango (LF), raspberry (LF)	16

### OVERNIGHT 10pm - 6am

#### Monday to Wednesday

Chicken Caesar Wrap Grilled chicken, cos lettuce, parmesan, egg, Caesar mayo	19
Artisan Made Cured Meats & Terrines crackers, mustard, pickles	35
Heirloom Tomato Salad Aged balsamic reduction, basil, Vanella burrata, citrus oil	26
Seasonal Fruit Plate	16

#### Thursday to Sunday

Cayenne Pepper Fried Squid with lime aioli	19
Artisan Made Cured Meats & Terrines crackers, mustard, pickles	35
Sofitel Club Sandwich Chicken, bacon, egg, lettuce, tomato, cheese, aioli	36
Pasture Fed Beef Burger Butter lettuce, tomatoes, onions, cheese	36
Pizza Margherita Cherry tomatoes, basil, mozzarella, Australian olive oil	24
Two Scoops of Ice Cream or Sorbet Vanilla, chocolate, espresso, strawberry, caramel, mango	16
Seasonal Fruit Plate	16

#### BEVERAGES

Fresh Juice Valencia orange, apple, grapefruit, Queensland mango, Roma tomato, cranberry, pineapple	9
Coffee available 6.30am - 11pm Any barista coffee, French press, hot chocolate	7
Tea available 6.30am - 11pm English breakfast, early grey, grand jasmine, emperor sencha, waterfruit green, Moroccan mint, oolong prestige, chamomile, royal darjeeling, vanilla bourbon	7

### BEVERAGES

Soft Drink Coca-Cola, Coca-Cola no sugar, sprite, lift, ginger beer, tonic water, dry ginger ale, lemon lime & bitters		6
Water Selection 330ml	6	750ml 9
Evian Still		Evian Still
Badoit Sparkling		Badoit Sparkling

### CHAMPAGNE & SPARKLING

	Gls	Btl
Veuve Clicquot Brut Reims, France	32	160
Thorn-Clarke Brut Barossa Valley, SA	12	52

### ROSÉ

Maison Saint AIX Provence, FRA	17	76
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### WHITE

Tar & Roses Pinot Grigio Goulburn Valley, VIC	14	64
Amelia Park Chardonnay Margaret River, WA	15	73
Dog Point Sauvignon Blanc Marlborough, NZ	16	77

### RED

Molly's Cradle Shiraz Hunter Valley, NSW	13	59
De Beaurepaire 'Perceval' Pinot Noir Rylstone, NSW	16	78
Bowen Estate Cabernet Sauvignon Coonawarra, SA	17	78

### BEER & CIDER

Sydney Brewery Lovedale Lager, Surry Hills Pils, Paddo Pale		9
Stone & Wood Pacific Ale		11
James Squire's 150 Lashes Pale Ale		11
Heineken		12
Sydney Brewery Cider		11

### COCKTAILS

The Rosebery Gimlet Archie Rose dry gin, lime		23
The Melbourne Manhattan Starward Two Fold, Regal Rogue, Bitters by The Australian Bitters Co.		25
The South Australian Negroni ADH 78 degree gin, the bitter orange, rosso vermouth		23