



THURSDAY NIGHTS IN ATELIER BY SOFITEL

2 COURSE, \$70 PER PERSON
3 COURSE, \$80 PER PERSON
WINE PAIRING, \$35 PER PERSON

ENTRÉE

CHILLED TOMATO SOUP ROSEMARY
Burratina, tapenade crouton

or

PISSALADIÈRE PROVENCALE
Cavolo nero, shaved aged parmesan

or

MELON PARME
Parma ham, rock melon wedges, grissini and fig jam

MAIN

ROAST OF THE DAY, STRIPLOIN
Paris mash potato, roasted root vegetables, garlic jus

or

PAN-FRIED SALMON
Paris mash potato, roasted root vegetables, basil butter sauce

or

PUMPKIN RAVIOLI
Truffle cream sauce, spinach, pumpkin

DESSERT

ROASTED PINEAPPLE
Coconut ice cream, brown sugar

or

GREEN TEA CRÈME CARAMEL, BISCOTTI
or

APPLE CRUST TART, CHANTILLY

WINE PAIRING

2018 MAISON SAINT AIX ROSE, PROVENCE
2017 DE BEAUREPAIRE LA COMTESSE CHARDONNAY, RYLSTONE, NSW
2019 LARK HILL SHIRAZ, CANBERRA DISTRICT, NSW
NV VEUVE AMBAL BLANC DE BLANCS, BURGUNDY

BOOKINGS RECOMMENDED.
PLEASE CALL US ON +61 2 8388 8888 TO BOOK.
[CLICK HERE FOR MORE INFORMATION](#)

Atelier

BY SOFITEL