



SOFITEL
SYDNEY DARLING HARBOUR



FESTIVE GROUP MENU - Atelier by Sofitel
27 November 2020 to 3 January 2021
\$78 for 4-course menu

Sydney Rock Oysters (3pcs)

Champagne mignonette, lemon wedges



Green Peas Espuma

Chilled green pea cream, burrata, mint, green tea dust

A recipe inspired by modern British restaurant 'Wild Honey' at Sofitel London St James, UK



Berkshire Pork Belly

Mole Mushroom ketchup, pumpkin puree, heirloom carrots, endive chives

A recipe inspired by modern Mexican restaurant 'Bajel' at Sofitel Mexico City Reforma, Mexico



Pavlova

Served with fresh strawberries, hibiscus confit in citrus rind and white wine,
Granita of De Beaurepaire 2017 'Rylstone Estate Bluebird' Botrytis Vioigner, Mudgee, NSW

A signature recipe from Sofitel Sydney Darling Harbour

Please call us on 02 8388 8888 for information or to make a booking.
Vegetarian, vegan, gluten free Chef's special available upon request.
Online or in-house bookings need to be secured with a valid credit card.
48-hour cancellation policy applies (full charge if cancelled within 48 hours).





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Signature FESTIVE cocktails - Champagne Bar & Atelier by Sofitel *Around the World in a Glass, with Sofitel*

MISS FAUBOURG (\$26)

Champagne, homemade strawberry essence, Maraschino liquor, hibiscus syrup

A signature recipe created by Aurélie Bourre, Manager at 'Le Bar du Faubourg' at **Sofitel Paris Le Faubourg**, France
Take a sip and be transported into one of Paris' most stylish cocktail bars, a stone's throw away from the Champs Elysées

SUNSET ON FIJILAND (\$22)

Orange & cardamom-infused rum, kaffir lime juice, mango puree, cinnamon syrup, pineapple & lemongrass sorbet

A recipe created exclusively for us by Clément Cujus, Head Mixologist at **Sofitel Fiji Resort & Spa**.
Get a taste of a Fiji sunset with this refreshing cocktail, elegantly blending tropical fruits and spices.

MEXICAN EAGLE (\$22)

Tanqueray Gin, Chartreuse, Bruxo Mezcal No.1, Lemon juice, syrup, celery bitters

A signature recipe created by Riesler Alberto Morales, Bar Manager at **Sofitel Mexico City Reforma**, Mexico
Indulge in the tantalising notes of this Mezcal based cocktail, very floral on the nose with a hint of smokiness, citrus and cinnamon, coming to you from Sofitel's much-anticipated new property - the first luxury hotel to arrive in Mexico City in over a decade.

RATATOUILLE (\$22)

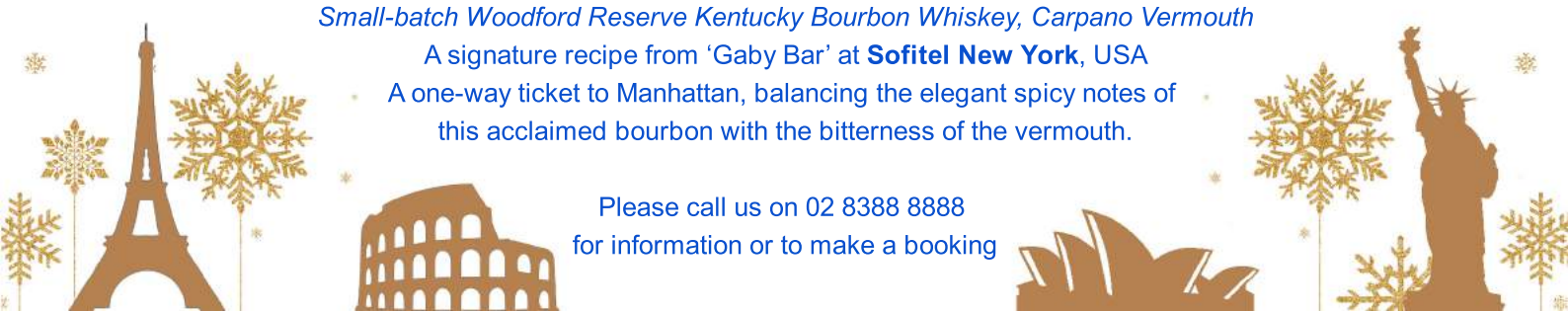
Botanical Gin, Cointreau liqueur, fresh lime juice, ratatouille, homemade wine foam

A signature recipe from 'Toya Beach Bar' at **Sofitel Bali Nusa Dua**, Indonesia
A playful twist on the vegetable-based peasant dish from Provence. Behind this surprising cocktail is the belief that everybody can be special – no matter how humble their origins.

THE EARL OF MANHATTAN (\$22)

Small-batch Woodford Reserve Kentucky Bourbon Whiskey, Carpano Vermouth

A signature recipe from 'Gaby Bar' at **Sofitel New York**, USA
A one-way ticket to Manhattan, balancing the elegant spicy notes of this acclaimed bourbon with the bitterness of the vermouth.



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