

SOFITEL
SYDNEY DARLING HARBOUR



CHRISTMAS DAY LUNCH & DINNER - Atelier by Sofitel - 25.12.2020
\$119 for 4-course menu

Amuse Bouche



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
or

Kingfish Ceviche

Sweet & sour Escabèche, coconut, wasabi mayo, micro green herbs

A recipe inspired by Caribbean restaurant 'El Claustro' at Sofitel Legend Cartagena, Colombia
or

Lobster & Foie Gras Salad

Lobster, smoked Espelette pepper sauce, avocado, foie gras on toasted brioche

A recipe inspired by Sofitel Biarritz Le Miramar, France



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
or

Toothfish & Yamba Prawn Laksa

Arborio risotto cooked in Laksa broth, sautéed baby zucchini

A recipe inspired by French fusion restaurant 'Racines' at Sofitel Singapore City Centre
or

Beef Tenderloin Béarnaise Sauce

Truffle & goat cheese potato croquette, Béarnaise sauce, fresh herbs blossom

A recipe inspired by restaurant 'Blossom' at Sofitel Paris Le Faubourg, France





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Chocolate Brûlée

Crème brûlée with Valrhona Manjari 64% chocolate,
bitter orange Cointreau sorbet, pain d'épices crips

Or

Pavlova

Served with fresh strawberries, hibiscus confit in citrus rind and white wine,
Granita of De Beaurepaire 2017 'Rylstone Estate Bluebird' Botrytis Viogner, Mudgee, NSW
A signature recipe from Sofitel Sydney Darling Harbour

\$59 for 2-course children's menu

Please call us on 02 8388 8888 for information or to make a booking.
Vegetarian, vegan, gluten free Chef's special available upon request.
Accor Plus discount 20% on food consumption for cardholders.
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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CHILDREN'S FESTIVE MENU - Atelier by Sofitel
Christmas Day and New Year's Eve 2020
\$59 for children under 12



Pan-fried Barramundi

Shoestring potato fries, buttered beans, Tartar sauce

or

Free-Range Chicken Breast

Pumpkin puree, potato croquette, roast jus



Sofitel Traditional "Bûche de Noël"

Christmas Yule Log

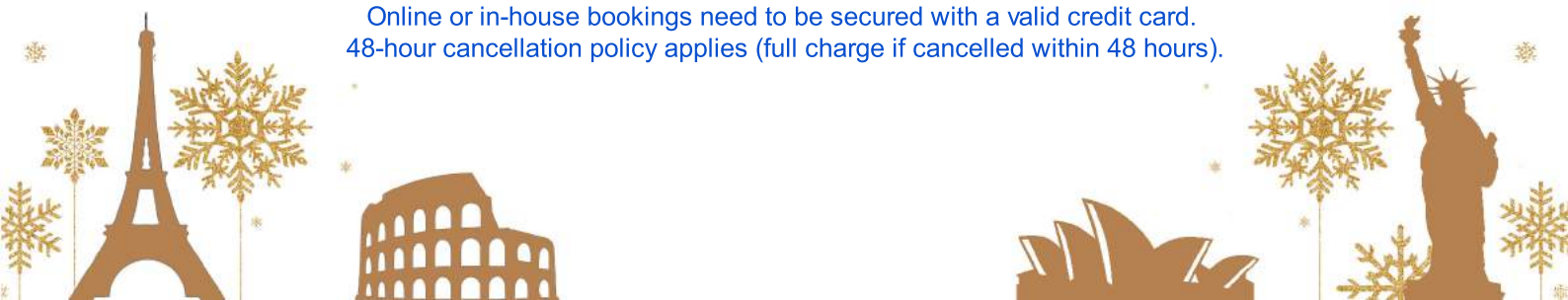
or

Pavlova

Served with fresh strawberries, hibiscus confit in citrus rind



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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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