

WHERE

details

matter

In-Room Dining
Menu





Raspberry & Vanilla Bean Tart

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Explore our exquisite menu and to place your order, use the QR code for **MINI BAR | ROOM SERVICE**

A service delivery fee of \$8 is applicable per order

The Philosophy

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

Experience culinary luxury like never before with Sofitel's in-room dining experience. As masters of the art of food preparation, we strive to create meals that are not only delicious but also a feast for the senses.

Immerse yourself in a world of culinary delights and enhance your relationship with food as you savour each bite. Our curated in-room dining menu is a showcase of international cuisine, featuring Le Petit Déjeuner, little guests menu, all day dining and late night options.

Indulge in classic comfort meals, healthy options, and flavour packed dishes from around the world, made with only the finest, freshest ingredients.

Enjoy the ultimate in comfort as you dine in the elegance of your room or suite, any time, day or night. Let us take you on a journey of culinary discovery.



Provencal Style Eggs



Our Culinary Team

Blending tradition with innovation

Our culinary team bring a wealth of expertise combined with their international cuisine knowledge, local ingredients, and the flavours inspired by the South of France.

From left to right: **Ian Burch** - Executive Pastry Chef,
Michelle Mendoza - Senior Sous Chef,
Sam Moore - Executive Chef,
& **Joan Lee** - Chef de Cuisine

Sustainability

Green Globe Certified

At Sofitel Sydney Darling Harbour, we are committed to reducing our environmental impact. We believe that delivering thoughtful luxury while keeping the planet in mind is integral to providing exceptional hospitality experiences.

We are proud to announce we are **Green Globe certified**. The certification reflects our commitment towards minimising the impact of our activities on the environment and our adherence to environmental sustainability policies.

By embedding sustainability across hotel activities, we aim to encourage and empower every team member, guest, owner and partner to take action in a more sustainable kind of hospitality.

Please visit our website for further details.

www.sofitelsydneydarlingharbour.com.au/our-commitment-to-sustainability/



Dr. Jerry Schwartz' (hotel owner) solar farm, located in Hunter Valley.



Champagne Bar

Located on level 3

Experience discerning *joie de vivre* at Champagne Bar. Take in the sunset and panoramic harbour views where the champagne flows, perfectly chilled.

Savour oysters and innovative French inspired morsels at leisure, with vintage cuvées and the world's finest wines.

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.

Savour premium Australian spirits and wines with gourmet morsels. Morning pick ups with a selection of cakes and pastries available before noon, or get in the evening mood over finely crafted cocktails.

Atelier by Sofitel

Located on level 3

Atelier is a French inspired grill, combining the flavours of the South of France with locally sourced ingredients. Awarded two Chef Hats for 2023 & 2024 by The Australian Good Food Guide. Discover a selection of succulent dishes inspired by the seasons. Complete your dining experience with one of our creative desserts and exceptional wines from around the world.

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 innovative cocktails along with champagne and premium Australian 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.





Breakfast

6:00am - 10:30am

- (v) vegetarian
- (gf) gluten free
- (vg) vegan
- (df) dairy free
- (nf) nut free
- (cn) contains nuts

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

À La Carte

Breakfast | 6:00am - 10:30am

Seasonal Fruit Plate ^(gf, df, vg, nf) Chef's selection of freshly sliced fruits	16
House Made Bircher Muesli ^(v) Organic oats, blueberry, green apple	21
Natural Greek Organic Yoghurt ^(v, gf) Seasonal berries, gluten free muesli	19
Natural Coconut Organic Yoghurt ^(gf, vg) Seasonal berries, gluten free muesli	19
Native Chia Pudding ^(vg, gf, df, nf) Wattle seed, Davidson plum, coconut	22
Baked Pain Au Chocolate Pudding ^(nf) Vanilla ice cream	24
House Made Pancakes ^(v, nf) Caramelised banana, Chantilly cream, smoked chocolate fudge sauce	24
Banana Bread French Toast ^(gf, nf) Lemon ricotta, maple syrup	26
Oatmeal Porridge ^(v, nf) Milk or water, honey	18



À La Carte

Breakfast | 6:00am - 10:30am

A La Carte Eggs Benedict ^(nf)		28
Two poached free-range eggs, double smoked ham, spinach, hollandaise, confit cherry tomatoes, English muffin		
Eggs Royale ^(nf)		32
Two poached free-range eggs, double smoked salmon, spinach, salmon roe, hollandaise, confit cherry tomatoes, English muffin		
Avocado on Toast ^(v, nf)		24
Yarra Valley Persian feta, confit cherry tomatoes, chilli		
Truffle Wild Mushroom Bruschetta ^(v)		26
Pesto, asparagus, goats curd, roasted pumpkin		
Provencal Style Eggs ^(v, nf, df)		24
Tomato, capsicum, zucchini, eggplant, toasted focaccia		
Breakfast Sides		
Egg	5	9
Mushroom	9	9
Smashed Avocado	9	9
Baked Beans	9	9
Sliced Leg Ham	9	6
Chicken & Thyme Sausages		9
Smoked Salmon		9
Bacon		9
Hash Brown		9
Toast		6



Truffle Wild Mushroom Bruschetta



Le Petit Déjeuner

Breakfast | 6:00am - 10:30am

Fresh Bakery Basket Selection of Danish pastry's, croissant, brioche buns	18
Cereal Coco Pops, Cornflakes, Weet-Bix, Nutri- Grain, granola, natural muesli	9
Healthy De-Light Breakfast <small>(vg, df, nf, gf)</small> Spiced cauliflower salad, hummus, asparagus, rocket, coconut yoghurt, wellness juice	25
Australian Breakfast <small>(nf)</small> Two eggs your own way on sourdough toast, confit Roma tomatoes, bacon, chicken sausages, mushrooms, hash brown	32
Harbour Breakfast <small>(nf)</small> Two eggs your own way on sourdough toast, confit Roma tomato, bacon	28
Continental Breakfast <small>(nf)</small> Selection of cereal, toast, juice, tea or coffee, two pieces of whole fruits (available 24 hours a day, 7 days a week)	26

Beverages

Breakfast | 6:00am - 10:30am

Fresh Juice

Orange, apple, grapefruit, mango, tomato, cranberry, pineapple

9

Wellness Juice

Anti-aging, detox, energising

12

Coffee Available 6:00am - 11:00pm

Barista-made coffees, French press, hot chocolate, chai latte

7

Tea Available 6:00am - 11:00pm

English breakfast, earl grey, grand jasmine, organic sencha, waterfruit green tea, moroccan mint, chamomile

7

Soft Drink

Coca-Cola, Coca-Cola no sugar, Sprite, Sprite with lemon, ginger beer, tonic water, soda water, dry ginger ale, lemon lime & bitters

6

Water

CAPI Still

500ml

750ml

8

10

CAPI Sparkling

500ml

750ml

8

10





All Day Dining

10:30am - 10:00pm

- | | |
|------|---------------|
| (v) | vegetarian |
| (gf) | gluten free |
| (vg) | vegan |
| (df) | dairy free |
| (nf) | nut free |
| (cn) | contains nuts |

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



Pan Seared Scallops

Appetizers

All Day Dining | 10:30am - 10:00pm

Continental Breakfast ^(nf)		26
Selection of cereal, toast, juice, tea or coffee, two pieces of whole fruits (available 24 hours a day, 7 days a week)		
Polanco Baerii Caviar ^(nf)	10g	100
Blini, shaved egg, capers, chives, crème fraîche	30g	250
Freshly Shucked Oyster ^(gf, nf, df)	½ Dozen	36
Mignonette, lemon	Dozen	72
Pan Seared Scallops ^(nf)		28
Yuzu & ginger veloute, citrus, fennel, dill		
Spiced Duck Croquettes ^(nf, df)		26
Pickled radish, hoisin aioli		
Spinach & Ricotta Tortellini ^(v, nf)	Entrée	28
Beurre noisette, morel mushroom, fried sage, parmesan	Main	38
Agadashi Tofu		22
Daikon, ponzu, togarashi		

Charcuterie

All Day Dining | 10:30am - 10:00pm

Charcuterie

Celeriac & truffle remoulade, house-made pickles, grilled sourdough

48

STONE AXE FULL BLOOD WAGYU BRESAOLA MBS 9+

This wagyu bresaola is a highly marbled, whole muscle cured meat with a luscious silky mouthfeel and exquisite flavour. The cut of meat - topside, is chosen for its snowflake marbling and perfect formation. Slow ageing contributes to the sweet musky aromas and nutty finish. The bresaola is slow aged for 3 months, the result is a pure and authentic product with a smooth, clean palate, patiently nurtured and slow fermented.

PORK AND FENNEL SALAMI DE PALMA

This traditional cured salami from the Tuscany region in Italy, is produced using a combination of 100% Australian pork cheek, belly, and shoulder meat which is then salted, and marinated in garlic and fennel. It is then left to naturally slow cure for 3 months.

CAPOCOLLO KUROBUTA

A 3-month slow-cure combined with the sweetness of rare breed Kurobuta pork neck creates our luscious and unique whole muscle capocollo.

JAMON SERRANO GRAN RESERVA REDONDO IGLESIAS AGED 18+ MONTHS

Serrano has a nice dry texture and a perfectly balanced flavour with aspects of porkiness, salinity, sweetness, and earthiness. Raw hams are buried in Mediterranean Sea salt for 10 days, then rinsed and moved to post-salting rooms then onto curing bodegas. Jamon serrano loses approximately 38% water content concentrating flavour and giving a dry yet unctuous texture





Fromage Platter

All Day Dining | 10:30am - 10:00pm

Fromage Platter

Fig jam, vanilla compressed apple, lavosh

42

SAINT AGUR, AUVERGNE, MONTS DU VELAY, FRANCE, COW'S MILK

Blue moulds that are cultured on rye bread and crumbled into the curds just before hooping. After three months maturation, the cheese develops a rich creamy texture and distinctive blue flavour.

WOOMBYE TRIPLE TRUFFLE CREAM BRIE, QUEENSLAND, AUSTRALIA, COW'S MILK

To make this decadent cheese, carefully selected wheels of triple cream brie are cut in half and just the right amount of Italian black summer truffle is added to create a thin straight layer of truffle in the middle. The wheels are returned to the maturation room where they are carefully turned by hand every day. The white mould rind grows to cover the entire surface of the cheese concealing the truffle layer inside. During this maturation, the truffle layer concealed inside perfumes the cheese layers above and below.

LA COURONNE COMTÉ, BOURGOGNE-FRANCHE-COMTÉ, FRANCE, COW'S MILK

This hard-cooked raw milk cheese is made at small dairies or fruiteries using the milk from several herds of Monbéliarde cows. This cheese was matured in the damp underground cellars of Marcel Petite at Fort Saint Antoine high in the mountains that border France and Switzerland in the Franche-Comte.

Salads & Soups

All Day Dining | 10:30am - 10:00pm

Caprese Salad (gf, v, nf) 250cal Heirloom tomato, buffalo mozzarella, basil oil	26
Beetroot & Orange Salad (vg, cn, gf, df) Roasted pistachio, vegan feta, rocket, pomegranate molasses	28
Caesar Salad (nf) Cos lettuce hearts, Ortiz anchovies, soft boiled egg, crispy bacon, brioche crouton, Caesar dressing Add Chicken	28 8
Classic French Onion Soup (nf) Caramelised onions cooked in beef stock, Gruyère, baguette crouton	28
Prawn Laksa Noodle Soup (df, cn) Hokkien noodle, beansprout, puffed tofu, chilli, lime	32
Risoni Minestrone (vg, nf, gf) Tomato, cannellini beans, risoni pasta, seasonal vegetables & herbs	26



Beetroot & Orange Salad



Sandwiches & Burgers

All Day Dining | 10:30am - 10:00pm

- | | |
|--|-----------|
| Club Sandwich ^(nf)
Grilled chicken breast, bacon, fried egg, lettuce, tomato, Swiss cheese, aioli | 32 |
| Wagyu Beef Burger ^(nf)
Cos lettuce, tomato, caramelised onion, cheese, house made barbeque sauce | 36 |
| Chickpea & Beetroot Burger ^(vg, df)
Cos lettuce, tomato, hummus, sauerkraut, cucumber pickle | 32 |

Mains

All Day Dining | 10:30am - 10:00pm

- | | |
|--|-----------|
| La Lonica Chicken Supreme (gf, nf, contains sesame)
Barbequed hispi cabbage, shitake mushroom, miso emulsion | 42 |
| Mediterranean Style Salmon (gf, nf)
Spinach, semi dried tomato, green olive, salmon pearls | 44 |
| Fish & Chips (nf)
Tempura battered fish, thick cut chips, tartare sauce, lemon | 36 |
| Ten Day Dry Aged Duck Ragu Gnocchi (nf)
Duck leg ragu, cavolo nero, pecorino | 42 |
| Pork Cutlet 300g (nf, gf,df)
Radicchio, pickled onions, compressed apple, prune | 46 |
| Burrito Rice Bowl (gf, vg, nf, df)
Black bean, avocado, sweetcorn, grilled capsicum, coriander, lime | 32 |
| Vegetable Korma (vg, gf, nf, df)
Basmati rice, pappadum | 32 |



Vegetable Korma



Grill

All Day Dining | 10:30am - 10:00pm

- O'Connor Pasture Fed MS2+ Scotch Fillet 300g** **68**
- O'Connor Grain Fed Tenderloin 200g** **52**
- Rangers Valley Black Onyx Striploin MS3+ 250g** **68**
- Free Range Cowra Lamb Cutlets** **58**

All dishes served with wilted spinach, confit cherry vine tomato, Dijon mustard, wholegrain mustard

Sides		Sauces	
Garden Salad <small>(vg, gf)</small>	12	Mushroom	5
Pomme Frites Truffle salt, aioli	12	Peppercorn	5
Desiree Pomme Purée <small>(gf, v)</small>	16	Red wine	5
Steamed Seasonal Vegetables <small>(vg, gf)</small> Lemon oil	16	Béarnaise	5
Grilled Broccolini <small>(vg, df, gf)</small> Chili oil, crispy shallot, sesame	16		
Steamed Rice <small>(vg, gf)</small>	8		

Stone Baked Pizza

All Day Dining | 10:30am - 10:00pm

Margherita ^(v)

Mozzarella di bufala, basil, olive oil, parmesan

26

Diavola

Hot salami, fior di latte, oregano, jalapeño

28

Zucchini & Pesto ^(v)

Zucchini, pesto, capsicum, feta, rocket

28



Zucchini & Pesto



Coconut Chicken Goujons with chips

Le Petit Guest Menu

All Day Dining | 10:30am - 10:00pm



Ham & Cheese Toasted Sandwich Ham, Emmental cheese, shoestring fries	18
Mini Margarita Pizza San Marzano tomato, mozzarella, basil	22
Cheese Burger Cos lettuce, Roma tomato, shoestring fries, tomato ketchup	24
Spaghetti Napolitana Napoli sauce, parmesan, parsley	22
Spaghetti Bolognese Beef mince ragu, San Marzano tomato, parmesan	24
Coconut Crumbed Chicken Tenders Chicken tenders rolled in desiccated coconut, shoestring fries, tomato sauce	24
Grilled Fish of the Day Steamed jasmine rice, mixed seasonal vegetables	26

Dessert

All Day Dining | 10:30am - 10:00pm

- | | |
|--|-----------|
| Chocolate & Pistachio Lamington ^(gf, cn)
Chocolate sponge, pistachio supreme cream, pistachio & cocoa nib crumb | 21 |
| Raspberry & Vanilla Bean Tart ^(gf)
Baked coconut cream, raspberry cremeux, vanilla bean mousse | 21 |
| Blueberry Cheesecake ^(cn)
White chocolate & cream cheese set custard, crunchy almond crumb, blueberry cream | 21 |
| Seasonal Fruit Plate ^(gf, df, vg, nf)
Chef's selection of freshly sliced fruits | 16 |



Blueberry Cheesecake



Late Night

10:00pm - 6:00am

(v)	vegetarian
(gf)	gluten free
(vg)	vegan
(df)	dairy free
(nf)	nut free
(cn)	contains nuts

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Spinach & Ricotta Tortellini

Appetizers

Late Night | 10:00pm - 6:00am

Freshly Shucked Oyster ^(gf, nf, df) Mignonette, lemon	<i>½ Dozen</i> 36 <i>Dozen</i> 72
Spiced Duck Croquettes ^(nf, df) Pickled radish, hoisin aioli	26
Spinach & Ricotta Tortellini ^(v, nf) Beurre noisette, morel mushroom, fried sage, parmesan	<i>Entrée</i> 28 <i>Main</i> 38
Risoni Minestrone ^(vg, nf, gf) Tomato, cannellini beans, risoni pasta, seasonal vegetables & herbs	26
Continental Breakfast ^(nf) Selection of cereal, toast, juice, tea or coffee, two pieces of whole fruits	26

Mains

Late Night | 10:00pm - 6:00am

Fish & Chips ^(nf) Tempura battered fish, thick cut chips, tartare sauce, lemon	36
Club Sandwich ^(nf) Grilled chicken breast, bacon, fried egg, lettuce, tomato, Swiss cheese, aioli	32
Wagyu Beef Burger ^(nf) Cos lettuce, tomato, caramelised onion, cheese, house made barbeque sauce	36
Chickpea & Beetroot Burger ^(vg, df) Cos lettuce, tomatoes, hummus, sauerkraut, cucumber pickle	32
Margherita ^(v) Mozzarella di bufala, basil, olive oil, parmesan	26
Caesar Salad ^(nf) Cos lettuce hearts, Ortiz anchovies, soft boiled egg, crispy bacon, brioche crouton, Caesar dressing add chicken	28 8
O'Connor Pasture Fed Ms2+ Scotch Fillet 300g Wilted spinach, confit cherry vine tomato, Dijon mustard, wholegrain mustard	68



Charcuterie

Late Night | 10:00pm - 6:00am

Charcuterie

Celeriac & truffle remoulade, house-made pickles, grilled sourdough

STONE AXE FULL BLOOD WAGYU BRESAOLA MBS 9+

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CAPOCOLLO KUROBUTA

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48

Fromage Platter

Late Night | 10:00pm - 6:00am

Fromage Platter

Fig jam, vanilla compressed apple, lavosh

SAINT AGUR, AUVERGNE, MONTS DU VELAY, FRANCE, COW'S MILK

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42

Dessert

Late Night | 10:00pm - 6:00am

- | | |
|--|-----------|
| Chocolate & Pistachio Lamington <small>(gf, cn)</small>
Chocolate sponge, pistachio supreme cream, pistachio & cocoa nib crumb | 21 |
| Raspberry & Vanilla Bean Tart <small>(gf)</small>
Baked coconut cream, raspberry cremeux, vanilla bean mousse | 21 |
| Blueberry Cheesecake <small>(cn)</small>
White chocolate & cream cheese set custard, crunchy almond crumb, blueberry cream | 21 |
| Seasonal Fruit Plate <small>(gf, df, vg, nf)</small>
Chef's selection of freshly sliced fruits | 16 |



Chocolate & Pistachio Lamington



Beverages

Available 24 hours a day, 7 days a week

Wine & Champagne

Beverages

Champagne & Sparkling

Louis Roederer Brut Collection

Reims, FRA

Offering an explosion of ripe, delicate fruit with intense notes of yellow fruit from the Pinot Noir complemented by sweet citrus fruits, and delicate notes of white flowers from the Chardonnay.

The nose opens up to reveal autolytic characters and evolves towards smoky, roasted notes and freshly baked pastries.

42% Chardonnay, 40% Pinot Noir, 18% Meunier

Billecart-Salmon Rosé

Aj, FRA

With its subtle and gourmet aromas, this cuvée is a reference point amongst rosé champagnes. It will be a pleasant companion to your happiest moments with its sparkling colour, its amazing finesse and its great intensity.

This cuvée unveils a subtle aroma leading to an elegant, delicate bouquet of fine notes of red berries and zest of citrus fruits. A pale yet radiant pink colour adorned with warm glints of gold.

40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier

Veuve Ambal Blanc de Blancs

Multi-Regional, FRA

Thorn-Clarke Brut

Barossa Valley, SA



32 | 189

315

18 | 85

15 | 65

Rosé

Domaines Ott BY. OTT Rosé

Côtes de Provence, FRA

White

Tar & Roses Pinot Grigio

Goulburn Valley, VIC

Kanta Riesling

Adelaide Hills, SA

Shaw & Smith Sauvignon Blanc

Adelaide Hills, SA

Moillard-Grivot Bourgogne

Burgundy, FRA

Red

Robert Stein Shiraz

Mudgee, NSW

De Beurapaire 'Perceval' Pinot Noir

Rylstone, NSW



18 | 90

14 | 64

16 | 75

17 | 82

19 | 93

17 | 75

16 | 78



18 | 90

15 | 66

22 | 105

275

205

380

176

Bowen Estate Cabernet Sauvignon

Coonawarra, SA

Lavau Côtes-du-Rhône Villages Grenache Syrah

Rhône Valley, FRA

Château Mont-Redon Lirac

Rhône Valley, FRA

Reserve

2014 Clos Cantenac Grand Cru,

Saint Emilion, FRA

2018 Yarra Yering Under Hill,

Yarra Valley, VIC

2018 Penfolds Yattarna

Australia

2016 Tyrrell's 'Vat 1' Semillon

Hunter Valley, NSW

Beer & Cider

Beverages

Sydney Brewery Lager	11
Sydney Brewery Pilsner	11
Sydney Brewery Pale Ale	11
Stone & Wood Pacific Ale	12
James Squire's Pale Ale	12
Heineken	12
Sydney Brewery Cider	12





Cocktails

Beverages

Daiquiri Pampero Blanco Rum, lime, sugar	22
Boulevardier Campari, Oscar 697 Vermouth, Bulleit Rye	22
French Martini Ketel One vodka, Chambord, pineapple juice	22

Non-Alcoholic

Beverages

Soft Drinks

Coca-Cola, Coca-Cola no sugar, Sprite, Sprite with lemon, dry ginger ale, tonic water, lemon lime bitters, soda water

6

Fruit Juice

Orange, apple, ruby grapefruit, pineapple, mango, cranberry, tomato

7

Wellness Juices

12

Anti-Aging - Pineapple, Pear, Green Apple, Lemon, Mint

Pineapple is a rich source of antioxidants and vitamin C and its consumption will leave your skin feeling smoother and younger.

Detox - Green Apple, Celery, Pear, Silverbeet, Lemon, Ginger

The fibre and antioxidant content of green apples stimulates the digestive system, and aids in the elimination of toxins.

Energising - Beetroot, Green Apple, Carrot, Ginger, Lime

Nitrates found in beetroot aid in the increase of athletic performance and oxygen use by up to 20% when consumed 2 to 3 hours prior to training.

Water

CAPI Still

500ml

750ml

8

10

CAPI Sparkling

500ml

750ml

8

10

TWG Tea Selection

English breakfast, earl grey, grand jasmine, organic sencha, waterfruit green tea, moroccan mint, chamomile

7

Barista Coffee By Vittoria

Espresso, long black, macchiato, flat white, latte, cappuccino

7


French press | 6

Chai latte | 7

Hot chocolate | 6

*Alternative milk options are available on request.

Almond, oat, soy, lactose free

The background is a dark, rich red with intricate, swirling patterns of lighter red and white, resembling marbled paper or a close-up of a natural material. A thin, white, curved line starts from the right edge and sweeps across the middle of the page towards the left.

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SOFITEL
SYDNEY DARLING HARBOUR