in-room *Dining*

MENU

SOFITEL

سوفيتل دبي داون تاون

DUBAI DOWNTOWN

A La Carte Breakfast

CONTINENTAL BREAKFAST 105

Seasonal Cut Fruits Freshly Squeezed Fruit Juice Fresh Baked Viennoiserie (N) French Butter, Jam Honey Selection of Sofitel Teas/ Coffee or Hot Chocolate Full Fat Milk/ Low Fat Milk or Soya Milk - Hot or Cold

VEGAN BREAKFAST 90

Seasonal Cut Fruits Freshly Squeezed Fruit Juice Soy Milk Oat Meal with Dry Nuts Scrambled Avocado Topped with Tofu served on Toasted Homemade Ciabatta Bread.

LA GRASSE MATINEE 140

Seasonal Cut Fruits Freshly Squeezed Fruit Juice Fresh Baked Viennoiserie (N) French Butter, Jam Honey Yoghurt, Natural or Fruit Cereals (N) - Choice of Cornflakes/ Frosties/ Choco Pops/ All-Bran or Honey Smacks Fresh Farm Eggs of Your Choice (Omelet/ Scrambled/ Boiled or Poached) Served With Hash Brown Potato, Baked Beans, (Plum Tomatoes or Sautéed Button Mushrooms) Choice of (Chicken Sausage/ Beef Sausage or Crispy Turkey Bacon) Selection of Sofitel Teas/ Coffee or Hot Chocolate or (Full Fat Milk/ Low Fat Milk or Soya Milk) - Hot or Cold

ORIENTAL BREAKFAST 140

Seasonal Cut fruits freshly Squeezed Fruit Juice, Fresh Baked Viennoiserie (N) and Arabic Bread (N) French Butter, Dates, Honey, Black Olives, Olive Oil Labneh, Halloumi Cheese Shakshuka (with Tomato and Onion) Foul Madams (Broad Beans with Garlic Lemon Juice) Selection of Sofitel Teas/ Coffee or Hot chocolate full Fat Milk/ Low Fat Milk or Soya Milk - Hot or Cold

WELL-BEING BREAKFAST 130

Our Bakers Healthy Special Selection served with Honey Selection of Raw Nuts (N) Warm Oatmeal with Macerated Apricot, Red Currants and Caramelized Banana Seasonal Cut Fruits Egg White Omelet with Blanched Green Asparagus, Grilled Cherry Tomato and Baby Spinach Plain Yoghurt or Fruit Yoghurt Selection of Fine Teas/ Coffee or Hot Chocolate Full Fat Milk/ Low Fat Milk or Soya Milk - Hot or Cold Choice of Detox Juice or Smoothie.

COLD CUTS PLATTER 70

Cold Cuts of Veal, Beef and Chicken Served with Capers, Pearl Onion, Gherkins, French Butter and Grilled Country Bread.

SELECTION OF CEREALS 35

Choice of Corn Flakes, All-Bran, Frosties, Coco Pops or Honey Smacks Served with your Choice of Full Cream Milk, Low Fat Milk or Soya Milk.

BIRCHER MUESLI 45

Our Very Own Recipe with Brown Oats, Caramelized Walnuts, Honey, Raisins, Orange, Yoghurt, Fresh Cream, Grated Apple, Banana, Pineapple & Strawberries.

BAKER'S BASKET 45

Freshly Baked Viennoiserie, Served with Jams, Honey and French butter.

BELGIUM WAFFLES 55

Served with Candied Banana and Nutella

BUTTERMILK PANCAKES 55

Pancakes Served with Maple Syrup, Apple Apricot Compote, Mix Berries and Powdered Sugar

FRENCH TOAST 55

French Toast Served with Chantilly Cream, Powdered Sugar and Mixed Berries

TWO EGGS PREPARED ANY STYLE (GLUTEN FREE) 55

Two Eggs Any Style Served with 2 Side Dish of your Choice (Mushroom, Hash Brown, Baked Beans, Plum Tomatoes, Sauteed Mushrooms, choice of Chicken Sausage/ Beef Sausage/ Veal Bacon).

EGG BENEDICT 55

Toasted English Muffin Topped with Two Poached Eggs and Hollandaise Sauce with Turkey Ham and Asparagus and Sauteed Spinach and Grilled Tomato

BREAKFAST CHEESE PLATTER 95

Emmental, Brie, Cheddar and Goats Cheese Served with Fig Compote, Cherry Compote, Grapes and Baguette

Choice of Plain Yoghurt/ Fruit Yoghurt or Granola Yoghurt 30

ALL PRICES ARE IN AED AND INCLUSIVE OF SERVICE CHARGE, MUNICIPALITY FEE, TOURISM FEE, AND VAT.

All-Day Menu

Soups

LENTIL SOUP (VEGAN) 40
Served with Lemon Wedges, Cumin, Garlic and Croutons

WILD MUSHROOM CREAM SOUP 40
Sautéed Mixed Mushroom, Truffle Oil, Cream Chervil

SHRIMP BISQUE SOUP 55
Shrimp, Scallions and Vegetables

SOUP CLASSIQUE A L'OIGNON 55
Caramelized Onion Soup, Served with Baguette Cheese Crouton

Snacks & Mezzeh

ARABIC COLD MEZZEH 65
Homemade Hummus, Moutabel, Tabouli and Fattoush, Served with Arabic Bread

ARABIC HOT MEZZEH 65
Cheese rolls, spinach fatayer, meat samboussek, lamb kibbeh with tahina sauce

FRIED CALAMARI 70
Crispy Cajun Calamari and Lime Aioli

VEGETABLE SPRING ROLLS (VEGAN) 55
Deep Fried Spring Rolls and Sweet Chili Sauce

EDAMAME (VEGAN) 50
Steamed Edamame Beans Served with Togarashi Salt

CHICKEN TENDERS 60
Fried Chicken Tenders, Served with French Fries

SMOKED CHICKEN POP CORN 60
Chicken Pop Corn, smoked over oak and basted with spicy Buffalo sauce.

GOUGERES 55
Crispy Choux Dumpling Filled with Emmental Cheese & Veal Ham

Salads

PANACHE SALAD (VEGAN) 65
Avocado, Palm Hearts, Asparagus, Artichoke, Cherry Tomatoes, Cucumber, Sliced Mushrooms Sweet Corn
Served with Lemon Dressing

CAESAR SALAD 70
Baby Gem Lettuce, Quail Egg, Parmesan, Cherry Tomatoes, Croutons, Capers, Caesar Dressing
Add grilled chicken +10 aed | Prawns +15 aed

NIÇOISE SALAD 70
Seared Tuna Loin, Gem Lettuce, Black Olives, Cucumber, Bell Pepper, Potato, Cherry Tomato, Chives, Beans, Radish, Quail Egg with Lemon Dressing

THE CLASSIC BURRATA 75
Burrata Cheese, Datterino Tomatoes, Basil Pesto with Balsamic Reduction

MIXED LEAVES SALAD (VEGAN, GLUTEN FREE) 45
(Baby Gem. Roquette. Baby Spinach. Compressed Watermelon. Walnuts. Avocado Lemon Dressing)

QUINOA & KALE SALAD (VEGAN, GLUTEN FREE) 60
Quinoa, Avocado, Roasted sweet pepper, fresh pear, toasted hazelnut cherry tomatoes, cucumber, lemon dressing

THAI PAPAYA SALAD 65
Lettuce, green papaya, mango, shrimps, peanuts, long beans, cucumber, bell pepper, cherry tomatoes.

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Sandwiches & Burgers

CHICKEN CLUB SANDWICH 80
Grilled Chicken, Turkey Ham, Melted Cheddar, Avocado Puree, Boiled Eggs, Lettuce, Tomato, Mustard Mayonnaise, Served with Steak Fries

CHICKEN AND AVOCADO 70
Slow Cooked Chicken Breast, Tomato, Mayonnaise, Avocado, Vine Tomato, French Country Bread Served with Green Salad

CROQUE MONSIEUR 65
French Cheese and Turkey Ham Toasty Topped with Cheese Bechamel Served with French Fries

BEEF BURGER 120
220g Black Angus Beef Patty, Beef Bacon, Melted Cheddar, Lettuce, Tomato, Tempura Onion Rings and Burger Sauce Served with French Fries

SMOKED BRISKET 115
Smoked brisket, French country bread, caramelized onion Coleslaw, BBQ sauce, topped with Emmental cheese and French Fries

VEGETABLE PANINI (VEGAN) 70
panini bread, Pesto and tapenade olive spread smoked eggplant, Zucchini grill, bell pepper, tomato served with green salad

SMOKED SALMON CIABATTA 80
Brown Ciabatta, Smoked Atlantic Salmon, Chive Crème Fraiche, Wild Rocket, Shallots and Capers Served with Petit Salad

HALLOUMI & AVOCADO CROISSANT 60
Fresh Croissant Filled with Mixed Greens, Grilled Halloumi and Fresh Avocado Served with Side Salad

Pasta

MUSHROOM RISOTTO 95
Carnaroli rice with mushroom, parmesan cheese and truffle hint, cooking cream.

PENNE POMODORO 70
Tomato sauce, onion, shallots, carrot Brunoise fresh herbs parmesan.

PENNE ALFREDO 75
Creamy parmesan sauce with chicken and sauté mushrooms

LASAGNA BOLOGNESE 80
Classic Homemade Lasagna Bolognese

SPAGHETTI BOLOGNESE 90
Ground Beef, tomato sauce, onion, shallots, carrot Brunoise fresh herbs.

CREAMY CHEESE & SPINACH RAVIOLI 120
Ravioli pasta stuffed with spinach and cheese tossed in butter and topped with parmesan cheese.

PARMIGIANA DI MELANZANE (V) (D) 55
Fresh Croissant Filled with Mixed Greens, Grilled Halloumi and Fresh Avocado Served with Side Salad

Pizza

PIZZA MARGHERITA 70
Tomato Sauce, Shredded Mozzarella and Cherry Tomato

PIZZA PROVENCAL 75
Mozzarella Cheese, Tomato Sauce, Bell Pepper, Mushroom, Onion, Artichoke, Cherry Tomato, Olives and Basil

SPICY SALAMI 80
Beef Pepperoni, Tomato, Chili and Aged Parmesan Cheese

FOUR CHEESE PIZZA 80
Cheese Base, Gorgonzola cheese, Mozzarella, Reblochon Goat cheese.

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Main courses

ARABIC MIXED GRILL 170
Lamb Kofta, Chicken Shish Tawouk, Lamb Chops Served with French Fries Or Oriental Rice

BEEF TENDERLOIN 199
Parsnip Purée, Morel Mushroom Jus, Asparagus, Broccolini Baby Carrots and Potato Cake

COQ AUX SPĀTZLE 140
Corn fed chicken breast served with spätzle homemade pasta saluted forest mushrooms and creamy moral sauce.

SALMON FILLET 125
Fragrant Rice, Roasted Broccoli Vegetables in Vierge Sauce

SEABASS FILLET (LOCALLY SOURCED) 125
Served with Coscos, Steamed Vegetable, Saffron Aioli and Candied Vine Tomato

SALMON POKE BOWL 80
Steamed Salmon, Jasmine Rice, Asian Vegetables, Avocado, Edamame Beans, Pickled Ginger, Nori, Sesame Seeds and Soya Sauce

SEAFOOD GRILL 195
Tiger Prawns, Omani Lobster Tail, Seabass Fillet, Calamari, Lemon Garlic Butter and Potato Cake, vegetables

RATATOUILLE AU QUINOA (V) 80
Braised Aubergine, Zucchini and Peppers Sautéed with Tri-color Quinoa

Rice & Curry

BUTTER CHICKEN 95
Tandoori Chicken Thigh, Rich Tomato and Cashew Gravy Served with Steamed Rice Or Paratha

CHICKEN BIRYANI 95
Served with Raita, Indian Pickles and Roasted Papadum

VEGETABLE BIRYANI (V) 80

DAL MAKHANA (V) 70
Urad and Rajma Dal Cooked with Special Indian Spices Topped with Cream and Butter Served with Steamed Basmati Rice and Papadum

KADAI PANEER (V) 75
Tandoori Paneer Served in a Rich Tomato and Onion Gravy Served with Steamed Basmati Rice Or Paratha

Desserts

DATE & PECAN NUT PIE 70
Rich maple syrup, dates paste, roasted peanut and crunch tart base, served with ice cream.

CHOCOLATE CAKE 55
Chocolate Fondant Cake Served with Vanilla Ice Cream

SEASONAL CUT FRUITS (VEGAN,GLUTEN FREE) 55
Seasonal Fresh Fruit Platter Served with Passionfruit Yoghurt Dip

CRÈME BRULÉE 55
Classic Vanilla Crème Brulee Served with Cinnamon Cronuts

CHEESE CAKE 55
Oven Baked Cheese Cake with Lotus Biscuit Base and Salted Caramel

ICE CREAM SCOOP 15 per scoop
Please Ask for Today's Selection

CARROT CAKE 60
Carrot Cake served with Berries

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Low-Calorie Gastronomy

Give in to the temptation of gourmet cuisine without comprising your healthy lifestyle goals. De-light was developed by Sofitel Quiberontha-Lassa Sea & Spa, an expert in nutrition and wellness, located on France's invigorating Atlantic coast. Inspired low-calorie dishes have been created through innovative culinary techniques and an unwavering commitment to refined tastes and textures. Sofitel chefs worldwide are applying these principles and spreading delight, allowing you to dine healthily while enjoying magnifique blends of fine French and local culinary traditions.

DELIGHT BREAKFAST 125
390 calories coffee, Sugar-free low Fat Plain Yoghurt (100 Calories) Organic Fruit Platter (120 Calories) Whole Wheat Toasts (105 Calories) Light Butter (45 Calories) Sugar-Free Fruit Jam (20 Calories).

QUINOA & KALE SALAD (STARTER) (VEGAN) 65
160 Calories (Anti-Aging Detox).

SEA BASS FILLET (MAIN COURSE) 135
260 Calories Served With Seasonal Garden Vegetables, Lemon Olive Oil

DIET STRAWBERRY PANA COTTA (DESSERT) 60
125 Calories

Kids Menu

THE "I DON'T KNOW" 60
Fish Fingers and Fries

THE "I'M NOT HUNGRY" 45
Chicken Tenders with Fries

THE "I DON'T CARE" 45
Mini Beef Burger with Fries

THE "I DON'T WANT THAT' 45
Mac and Cheese

THE "I WANT TO GO HOME" 45
Mini Margarita Pizza

THE "I WANTED WHAT SHE HAS" 45
Grilled Cheese and Turkey Ham Sandwich with Fries

THE "I WANT ICE CREAM" 30
Two Scoop of Chocolate, Vanilla or Strawberry Ice Cream

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SOFITEL DUBAI DOWNTOWN

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