

Saute!



Atelier

BY SOFITEL

LA TABLE MENU

\$88 per person

For twelve gourmands or more, enjoy a delicious feast prepared carefully by our chefs.

Choose two dishes from each course to be served alternatively. Bon Appétit!

ENTRÉE

LÉGUMES (GF)

Baby beetroot, leeks vinaigrette, smoked corn hummus

CÊPES MUSHROOM SOUP (GF)

Quail breast, crumbed chestnut, truffle ricotta

SALMON CELERIAC TARTLET

House-made gravlax, celeriac and spanner crab remoulade

MAIN COURSE

SLOW COOKED ANGUS BEEF CHEEK

Truffle linguine, roasted heirloom carrots

BEEF MEDALLION

Paris potato mash, bok choy, oyster mushroom, shallot red wine sauce

NT BARRAMUNDI

Parmesan crust, ratatouille, potato fondant in braised rosemary jus

DESSERT

RED BERRY PANNACOTTA

Sable cookie

DECONSTRUCTED LEMON TART

Meringue, spiced crumble, sorbet

CALLEBAUT COUVERTURE BROWNIE (GF)

Hazelnut, spiced crumble, mascarpone Chantilly cream



Bon Appétit!

Atelier

BY SOFITEL

LA TABLE DU CHEF MENU

\$100 per person

For twelve gourmands or more, enjoy a delicious sharing feast prepared carefully by our chefs. Choose two dishes from each course. Bon Appétit!

ENTRÉE

ATELIER CHARCUTERIE

Artisan cured meats, condiments

PISSALADIÈRE

Onion and anchovies flatbread, rocket leaves, aged parmesan

PACIFIC OYSTERS

Shallot vinegar, lemon wedge



MAIN COURSE

Chefs selection, 3 assorted side dishes for the table

WHOLE BEEF TENDERLOIN

Peppercorn jus, vineyard tarragon butter, confit garlic purée

WHOLE MARKET FISH NICOISE 1KG

Virgin olive oil & white wine, lemon thyme, grapevine tomato, brown mushrooms, shallots

ROASTED CHICKEN HERBES DE PROVENCE

Whole free-range chicken, watercress salad, charred lemon

DESSERT

(Served Alternately)

RED BERRY PANNACOTTA

Sable cookie

DECONSTRUCTED LEMON TART

Meringue, spiced crumble, sorbet

CALLEBAUT COUVERTURE BROWNIE (GF)

Hazelnut, spiced crumble, mascarpone Chantilly cream

