



SOFITEL
LUXURY HOTELS



SOFITEL SINGAPORE SENTOSA RESORT & SPA



*The table is set, and the wine
poured. Let the celebrations begin.
Trust us, it's going to be a
magnifique festive experience.*



*Sugar and spice,
and everything nice,
combined with a sprinkle
of Christmas magic...*

Noel Interlude

LE BAR

1st to 31st December 2015

12 noon till 5.30pm

Sugar and spice, and everything nice, combined with a sprinkle of Christmas magic and a dash of festive cheer; Noel Interlude at Le Bar presents lazy afternoons as they should be enjoyed, for the whole month of December.

It was Anna Maria Russell, the seventh duchess of Bedford, who invented the afternoon tea. She got into the habit of requesting for a mid-afternoon snack of tea, bread and cake to break up the long hours between lunch and dinner. Soon, what had started as an informal snack time turned into an elaborate social event, with all of Russell's friends invited to join in the indulgence.

The afternoon tea was thus born.

During this festive month, savour a selection of festive-themed pastries, each lovingly made in-house daily at our Chocolaterie. They promise to be as much a treat for the eyes as they are for the palate. Those with a sweet tooth will enjoy the Fondue 55% chocolate that pairs perfectly with a platter of fresh fruits while children will not be able to resist the Little Royals set with favourites like cupcake, jelly and cheesecake.

Afternoon Tea à la Française
\$98* for 2 persons

*All prices are in SGD and subject to 10% service charge and 7% GST





*Give in to temptation and
have a taste...*

Yuletide Feasts

KWEE ZEEN

Give in to temptation and have a taste... or two... or three... It's a buffet after all

Fete de Noel

KWEE ZEEN

24th December 2015, Christmas Eve Dinner
6.30pm till 10pm

Eat the world in a single night. There's sashimi, done like the Japanese do; prosciutto, giving a taste of Italy; Foie gras, loved by the French; oysters from Ireland and Australia. A Thai shrimp papaya salad will give the tastebuds a kick; lobsters taste better eaten Boston-style. If that's not enough, round off the meal with a generous selection of 32 different cheeses. What's more, we promise the Taittinger Champagne won't stop flowing.
\$168* per adult with free flow Taittinger Champagne or \$138* per adult without alcohol
\$68* per child (5 - 11 years)

Yuletide Brunch

KWEE ZEEN

25th December 2015, Christmas Day Brunch
12.30pm till 3.30pm

Wake up to the aroma of rustic breads fresh out of the oven paired with fluffy eggs, then go straight from breakfast to lunch with a live noodle station, grilled meats from the tandoori section and a satisfying wood fire pizza. And desserts - who can forget the desserts? On top of the usual fresh baked goodies from Chocolaterie, we've added yule logs, a spicy gingerbread cake and a traditional English fruit cake just for Christmas day.
\$238* per adult with free flow Taittinger Champagne or \$198* per adult without alcohol
\$88* per child (5 - 11 years)

*All prices are in SGD and subject to 10% service charge and 7% GST





*The festive season
is about love, after all...*

Tete-a-tete

THE GARDEN A Private 4 - Course Dinner

A meal shared with a special someone simply tastes better.
The festive season is about love, after all.

24th December 2015, Christmas Eve Dinner 6pm till 10pm
25th December 2015, Christmas Day Brunch 12 noon till 3pm
31st December 2015, New Year's Eve Dinner 6pm till 10pm

APPETIZER

Marinated salmon, scallop, prawn, whelk,
asparagus, zucchini, basil sponge,
cranberry dressing

SOUP

Lobster bisque
shrimps ravioli, coconut foam

MAIN

Sous vide turkey roulade with chestnut stuffing,
foie gras, parsnip & apple purée, brussels sprout,
baby carrot, giblet sauce

DESSERT

Malt jivara yule cake, chestnut and black berry, chocolate sponge, cream

BEVERAGE

Blanc de blanc, white wine, red wine,
finished with rosé, soft drinks, juices, coffee, tea

\$148* per adult with wine pairing or \$128* per adult without alcohol

*All prices are in SGD and subject to 10% service charge and 7% GST





Le Bar

LE BAR

1st to 31st December 2015

12 noon till 10pm

Christmas Amuse Bouche Menu

COLD SELECTION

Smoked Salmon Roulade
seaweed, cranberry dressing
\$16*

Foie Gras and Crab Terrine
grape jelly, brioche
\$28*

Fine de Claire Oyster (half a dozen)
red wine and shallot vinegar,
sesame-yuzu sauce
\$30*

Seafood Tower (for 2)
sweet shrimp, mussel, scallop,
clam, snow crab leg, whelk, Marie Rose,
garlic mayonnaise, soya chili sauce
\$120*

HOT SELECTION

Lobster Bisque
shrimp ravioli, walnut, cream
\$14*

Sous Vide Turkey Breast
stuffing, Brussels sprout,
giblet-cranberry sauce
\$22*

Russian Salmon Coulibiac
asparagus, citrus sour
cream sauce
\$14*

Seared Duck Breast
braised chestnut,
cinnamon-blueberry sauce
\$22*

SWEETS

Christmas Pudding
brandy sauce
\$12*

Traditional English Fruit Cake
vanilla sauce
\$12*

Christmas Roll Cake
summer berries compote
\$12*

Christmas Pralines and Truffles
\$12*

New Year's Eve Count Down

LE BAR

31st December 2015

10.30pm till 1am

Free flow of Taittinger Champagne, red wine, white wine, beer, selection of bespoke cocktails, soft drinks,
music and live band.

\$201.60* per adult

*All prices are in SGD and subject to 10% service charge and 7% GST

The Grand Finale

KWEE ZEEN

31st December 2015, New Year's Eve Dinner
6pm till 10pm

It's the time for no-holds-barred celebrations. The wine is flowing freely, and the counters buckling under the weight of food. Sample a large variety of delicacies from the sea, help yourself to our cheeses and end the night on a sweet note with desserts prepared in-house by the Chocolaterie.

\$168* per adult with free flow Taittinger Champagne or \$138* per adult without alcohol
\$68* per child (5 - 11 years)

... join the Party

LE BAR

Post-meal, adjourn to Le Bar - the night is still young! With a drink (or two) in hand from the free-flow selection, groove to the beats from the live band, say a last au revoir to 2015, and bonjour to 2016.

New Beginnings

KWEE ZEEN

1st January 2016, New Year's Day Brunch
12.30pm till 3.30pm

It's the first meal of a new year, so make it good. Nothing can beat fresh-baked breads and the live stations where food is cooked upon order in front of your eyes, done just the way you like.

\$168* per adult with free flow Taittinger Champagne or \$138* per adult without alcohol
\$58* per child (5 - 11 years)

*All prices are in SGD and subject to 10% service charge and 7% GST





Delish Delights

GIFT VOUCHERS

It's true, what they say, the way to a person's heart is through the stomach. So treat those dearest to you to a scrumptious meal, made better with an unlimited flow of bubbly.

Magnifique Sunday Taittinger Champagne Brunch

Whether it's an intimate meal for two or a large table for family or corporate get-togethers, we've got dining vouchers to suit your needs.

Please contact +65 6708 8310 or email H9474@sofitel.com for your personal gift to be arranged.



*Combined with a sprinkle of
Christmas magic and a dash of
festive cheer...*

Festive Goodies

Order from 1st December 2015 to 24th December 2015

Sugared treats, good wine and some festive goodies,
beautifully wrapped to send to those who matter.

THE HAMPER

Classique \$248 nett

Christmas fruit cake, Christmas pudding, Santa Claus chocolate figurine,
Christmas cookies, ginger bread man, Stollen, chocolate praline, macarons,
French red wine.

Infinite \$398 nett

Christmas fruit cake, Christmas pudding, Santa Claus chocolate figurine,
Christmas cookies, ginger bread man, panettone, mince pie, ginger bread house,
Stollen, macarons, foie gras pâté, mixed fruit mostarda, chocolate praline box,
Taittinger Champagne.

SWEET TREATS

Chocolaterie

Fine chocolates and macarons made in-house at our Chocolaterie,
the perfect gift for those with a sweet tooth.

Please contact +65 6708 8310 or email H9474@sofitel.com
for your personal gift to be arranged.



S O F I T E L
L U X U R Y H O T E L S

*Life is Magnifique
in Singapore!*

SOFITEL SINGAPORE SENTOSA RESORT & SPA

GENERAL ENQUIRIES
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KWEE ZEEN
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LEBAR

Cocktail & Stories

LE BAR
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The Garden
Conscious Dining

THE GARDEN
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