



# Antipasti



**PROSCIUTTO SAN DANIELLE & CANTELOUPE**  
Mozzarella di bufala, arugula, aged balsamic

**\$28**

**CRAB COCKTAIL ALLA CAESAR**

Pancetta, avocado, torn sourdough, baby gem wedges, caesar dressing

**\$24**



**SUMMER PANZANELLA**

Heirloom cherry tomatoes, stone fruits, basil pesto, burrata

**\$24**



**BABY GEMS SALAD**

Zucchini, pecorino cheese, toasted walnuts, shaved red onion, lemon vinaigrette

**\$18**

**HOKKAIDO SCALLOP CRUDO**

Citrus, Calabrian chilli, pistachio, mint & olio nuovo

**\$28**



**GOURGETTE & EGGPLANT FRITTI**

Sicilian oregano, herb labneh

**\$20**



**ASPARAGUS ALLA VENETA**

*Vegetarian Option Available*


Prosciutto san Danielle, gribiche, pickled mustard seed, rye croutons

**\$18**



Vegetarian Pork Nuts

Items subject to changes due to seasonal availability. Prices are in SGD and subjected to 10% service charge and 7% GST





# Pasta



## LINGUINE & CLAMS

Pancetta, chilli & white wine

\$24



## ORRECCHIETTE & FENNEL SAUSAGE

Swiss chard, chilli & olive oil bread crumbs

\$24



## GARGANELLI ALLA BOLOGNESE

Classic pork ragu

\$24



## MAFALDE ALLA VODKA

Ribbon pasta in tomato & mascarpone sauce

\$20



## PENNE CARBONARA

Guanciale, pecorino, egg yolk & black pepper

\$22

## SPAGHETTI CACIO E PEPE

Pecorino, parmesan, & crushed black peppercorn

\$20



Vegetarian




Pork



Nuts

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# Pizza

## LA PIZZA ROSSA (TOMATO BASE PIZZA)

-  **MARGHERITA** **\$24**  
Mozzarella, tomato sauce, fresh basil
-  **DIAVOLA** **\$26**  
Mozzarella, spicy salami, pickled Calabrian chillies
-  **HAWAIIAN** **\$26**  
Mozzarella, thin slice pineapple, jalapeno, pancetta
-  **CRUDO** **\$26**  
Mozzarella, prosciutto, arugula
- FRUTTI DI MARE** **\$28**  
Mozzarella, prawn, calamretti, clams, roasted capsicum, taggiasca olives

## LA PIZZA BIANCHA (WHITE BASE PIZZA)

-  **FUNGHI** **\$24**  
Mozzarella, taleggio, mixed mushrooms, garlic shoots
-  **SUNRISE** **\$26**  
Mozzarella, truffle cheese, spring onion, fingerling potatoes, bacon, sunnyside egg
-  **FENNEL SAUSAGE** **\$24**  
Mozzarella, panna, spring onion, fennel sausage, fennel pollen



## Secondi

**BRAISED BEEF CHEEK** \$38  
Creamy polenta, cipollini onion, horseradish gremolata



**SOYA GLAZED PORK PLUMA** \$38  
Shredded cabbage, spring onion, crisp garlic & broccolini

**POLLO AL DIAVOLA** \$28  
Spiced spring chicken, charred scallion & burnt lemon

**ROASTED BARRAMUNDI** \$36  
Spicy tomato marmellata & chick pea puree

**LAMB CHOP SCOTTADITO** \$42  
Charred peppers and cipollini, oregano & feta cheese sauce

**PORCINI RUBBED WAGYU STRIPLOIN** \$62  
Green garlic salsa verde, rocket, parmiggiano



# Contorni



## FRIED FINGERLING POTATOES

Pecorino cheese & rosemary

\$12



## MIXED GREEN SALAD

Shaved vegetables & herb dressing

\$14



## BROCCOLINI

Anchovy, garlic, chilli, red wine vinegar

\$14





# Dessert

**INDIVIDUAL PORTION**

**\$13 EACH | GOOD FOR ONE PERSON**



## **CANNOLI SICILIANI**

Ricotta cheese with candied orange peel, amarena cherry, pistachio

## **RASPBERRY LYCHEE SENSATION**

Raspberry cream, lychee jelly, raspberry sorbet

## **THE CLIFF TIRAMISU**

Light mascarpone cheese cream, marsala wine, coffee syrup, lady biscuit



## **TORTA MOUSSE AL CIOCCOLATO**

Rich dark chocolate mousse, whipped milk chocolate ganache, berries coulis

## **HÄAGEN-DAZS X SOFITEL SINGAPORE SENTOSA**



### **HÄAGEN-DAZS BANANA SPLIT**

**\$14**

Vanilla, Belgium chocolate, strawberry ice-cream  
serve with chantilly cream



### **EXTRAVAGANZA HÄAGEN-DAZS HOLIDAY SUNDAE**

**\$28**

Vanilla, Belgium chocolate, strawberry ice-cream  
served with medley of berries, crunchy bits and  
chantilly cream (serves 2-4)

### **HÄAGEN-DAZS ICE CREAM IN CUP**

**\$10**

Choice of vanilla, Belgium chocolate, strawberry,  
green tea, lime mojito sorbet or pina colada





# Le Petit Prince

## Children Specials

### LUNCH & DINNER

MINI FISH 'N' CHIPS WITH TARTAR SAUCE	\$12
SPAGHETTI BOLOGNESE	\$12
CHICKEN POPCORN WITH TOMATO DIP	\$10
MOZZARELLA CHEESE STICKS (6 PCS)	\$10
 HAM & CHEESE SANDWICH	\$10
FRENCH FRIES WITH KETCHUP	\$6
MARGHERITA PIZZA (KIDS)	\$10

### DESSERT

 BAKED CHEESE CAKE	\$13
 CHOCOLATE BROWNIE SERVED WITH VANILLA ICE-CREAM	\$13





# Beverages

## WINE

### SPARKLING

	GLS	BTL
Santa Margherita Prosecco	\$17	\$80
Champagne Taittinger Brut Reserve	\$27	\$130

### WHITE

Soave Classico DOP Giacomo Montessor	\$16	\$75
Sauvignon Blanc DOC Le Monde	\$19	\$90
Pinot Grigio 'Ca'Stella' DOC	\$17	\$80
Barone Ricasoli Torricella Toscana IGT	\$27	\$130
Chardonnay Umbria IGP		
Paolo e Noemia d'Amico	\$25	\$120

### ROSÉ

Rosé AOC Domaine Chapoutier	\$18	\$85
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### RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	\$18	\$85
Chianti DOCG Bucci Nera Organic	\$20	\$95
Craggy Range Te Kahu, Gimblett Gravels	\$27	\$130
Pinot Nero Umbria IGP	\$23	\$110
Paolo e Noemia d'Amico		
Amarone DOCG Giacomo Montessor	\$30	\$145

### SWEET

Bottega, Moscato Petalo dell Amore	\$18	\$85
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## SIGNATURE MOCKTAIL

### MANGO DELIGHT

Mango Juice, Mango Puree, Coconut Milk	\$14
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### BERRY FIZZ

Strawberry Puree, Lime Juice, Soda Water	\$14
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### PASSION FRUIT LEMONADE

Passion Fruit Puree, Lemon Juice, Sprite	\$14
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### GRAPPA

Barberino	\$22
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### SPARKLING

Rossini	\$21
Kir Reale	\$21
Mimosa	\$21

## SIGNATURE COCKTAIL

### BAY BREEZE

Vodka, Pineapple, Cranberry & Lime	\$22
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### MOSCOW MULE

Vodka, Lime & Ginger Beer	\$22
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### WHITE RUSSIAN

Vodka, Coffee Liqueur & Fresh Cream	\$22
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### DARK & STORMY

Dark Rum, Lime & Ginger Beer	\$22
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### RUM PUNCH

Dark Rum, Pineapple, Passion Fruit & Soda	\$22
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### CUBA LIBRE

White Rum, Lime & Cola	\$22
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### TEQUILA SUNRISE

Tequila, Raspberry Syrup, Orange	\$22
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### MARGARITA

Tequila, Orange Liqueur & Lime	\$22
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### GUADALUPE

Tequila, Grapefruit & Soda	\$22
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### NEGRONI

Gin, Campari & Red Vermouth	\$22
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### TOM COLLINS

Gin, Lime & Soda	\$22
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### ITALIAN GIN & TONIC

Gin, Campari & Tonic	\$22
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## SPRITZERS

### CLIFF SPRITZ

Lychee Liqueur, Rose Wine & Soda	\$20
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### APEROL SPRITZ

Aperol, Prosecco & Soda	\$20
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### HUGO SPRITZ

Elderflower Liqueur, Prosecco & Soda	\$20
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# Beverages

## VERMOUTH & BITTERS

Aperol Martini Vermouth	\$14	\$22
Red / White / Dry	\$14	\$22
Campari	\$14	\$22
Amaro Montenegro	\$14	\$22

## GIN

Gordon's	\$15	\$22	\$180
Bombay Sapphire	\$20	\$35	\$280
Tanqueray 10	\$20	\$35	\$330
Hendricks'	\$22	\$35	\$380

## VODKA

Stolichnaya	\$15	\$20	\$260
Ketel One	\$16	\$25	\$280
Grey Goose	\$20	\$35	\$330

## TEQUILA

Jose Cuervo Reposado	\$14	\$22	\$180
Don Julio Anejo	\$18	\$25	\$280

## RUM

Bacardi Carta Blanca	\$14	\$20	\$180
Myer's Dark Rum	\$18	\$25	\$280

## WHISKY

Jack Daniel Tennessee	\$16	\$25	\$220
Glenmorangie 10 Years	\$19	\$35	\$330
Glenfiddich 12 Years	\$19	\$35	\$330
Macallan 12 Years	\$23	\$38	\$380
Glenlivet 12 Years	\$23	\$38	\$380
Glenlivet 18 Years	\$35	\$65	\$788
Talisker 18 Years	\$38	\$70	\$788
Macallan 18 Years	\$38	\$70	\$888

## BRANDY & COGNAC

Hennessy VSOP	\$25	\$40
Martell VSOP	\$25	\$40
Remy Martin VSOP	\$25	\$40
Martell Cordon Bleu	\$55	\$100
Hennessy XO	\$55	\$100

## LIQUEUR

Sambuca	\$15	\$25
Amaretto	\$15	\$25
Limoncello	\$15	\$25
Grand Marnier	\$15	\$25
Frangelico	\$15	\$25
D.O.M. Benedictine	\$15	\$25
Bailey's Irish Cream	\$15	\$25

## BEER

Menabrea (Draught)	\$15	
Peroni		\$16
Heineken		\$16
Corona		\$16
Tiger		\$16

## SODA

Coke, Diet Coke, Sprite, Ginger Ale, Bitter Lemon, Tonic Water, Soda Water		CAN \$7
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## JUICES

Cranberry, Apple, Lime, Tomato,	\$8
Orange, Pineapple, Watermelon	\$10

## NESPRESSO

Café Noir, Espresso,	
D. Espresso, Macchiato	\$6
Latte, Cappuccino, Flat White,	\$8
Hot Chocolate, Iced Chocolate	

## TWG TEA

English Breakfast	\$9
French Earl Grey	
Moroccan Mint	
Emperor Sencha	
Chamomile	