

NESPRESSO

ESPRESSO

with Espresso Forte Grand Cru

5

RISTRETTO

with Ristretto Intenso Grand Cru

5

AMERICANO

with Lungo Forte Grand Cru

5

ESPRESSO MACCHIATO

with Espresso Leggero Grand Cru

6

CAPPUCCINO

with Espresso Forte Grand Cru

6

LATTE

with Ristretto Grand Cru

6

TW G T E A

FRENCH EARL GREY

Black Tea delicately infused with Citrus Fruits and French Blue Cornflowers

6

ENGLISH BREAKFAST

Strong and Full-bodied Black Tea with Light Floral Undertones

6

ROYAL MOROCCAN

Finest Green Tea with an Exceptional Blend of Wild Mints

6

PARIS-SINGAPORE

Green Tea enhanced with Fragrant Cherry Blossoms and Red Fruits

6

SPICE ROUTE

An infusion of Green Tea with Ginger

6

EMPEROR PU-ERH

Matured Tea with a Strong and Earthy Fragrance

6

SENCHA

Grassy Fragrance and Floral Accents

6

JASMINE MONKEY TEA

Blended Green Tea with Sensual Night-blooming Jasmine

6

CHAMOMILE - THEINE FREE

Chamomile Flowers with a Rich Honey Aroma

6

LEMON BUSH - THEINE FREE

Red Tea blended with Wild Citrus Fruits

6

COCKTAILS

WHISKY DRY

Monkey Shoulder and Ginger Ale

16

COSMOPOLITAN

Greygoose Vodka, Cointreau,
Cranberry and Lime Juice

20

GIN FIZZ

Paper Lantern Gin, Lemon Juice,
Sugar and Soda Water

20

CUBA LIBRE

Bacardi Carta, Blanca,
Lime and Coke

20

SIDE CAR

Remy Martin VSOP, Lemon Juice
and Cointreau

20

PALOMA

Don Juillo Blanco, Grapefruit Tonic,
Lime Juice and Agave Syrup

20

BARREL - AGED

RUM OLD FASHIONED

Bacardi Carta Negra, Muscovado Sugar
and Black Walnut Bitters

24

SAZERAC

Absinthe, Russell's Reserve 10 YO Bourbon,
Peychauds Bitters and Angostura Bitters

30

RED WINE

GAYDA T'AIR DOC SYRAH

18

WHITE WINE

GAYDA T'AIR DOC SAUVIGNON BLANC

18

SOFITEL CRAFT BEERS

TROPICANA BOTANICAL PILSNER

13

BANANA SUNDAY SESSION IPA

13

CROCODILE SUNSET ALE

13

CONVERSATION IN BROWN

13

DRAFT BEER

TIGER

Singapore

12/16

BEERS

CORONA EXTRA

Mexico

14

ASAHI

Japan

14

PERONI

Italy

14

STELLA ARTOIS

Belgium

14

LITTLE CREATURES PALE ALE

Australia

16

ERDINGER DUNKEL

Germany

22

ASAHI DRY ZERO

Japan

10

GIN

BOMBAY SAPPHIRE

United Kingdom

15 / 345

VODKA

KETEL ONE

Netherlands

15 / 315

RUM

MOUNT GAY RUM ECLIPSE

Barbados

15 / 310

TEQUILA

DON JULIO BLANCO

Mexico

15 / 315

WHISKY

BALVENIE DOUBLE WOOD 12 YO SINGLE MALT SCOTCH

20 / 420

COGNAC

RÉMY MARTIN VSOP

France

16 / 330

MOCKTAILS

CAFÉ

Seedlip Spice, No. 12 TWG Tea Syrup,
Brewed Coffee, Marmalade

12

BOSQUET

Seedlip Grove, Carrot and Fruits,
Agave Nectar

12

FOOD

CHARCUTERIE PLATTER

Serves 1 or 2-3

Chef's Selection of Five Classic French Cold Cuts
with Cornichons, Cocktail Onions,
Pommery Mustard and Grilled Farmer's Bread

26 / 48

CHEESE PLATTER

Serves 1 or 2-3

Chef's Selection of Four French Cheeses with Olive Tapenade,
Grilled Herb Crostini, Nuts and Dried Fruit

18 / 32

WAGYU SLIDERS

Two Wagyu Beef Patties, Swiss Cheese, House-Made Ketchup,
Red Wine Onion Marmalade, Cornichons, Tomatoes and Sesame Bun

22

SANDWICH PARISIEN

Toasted Baguette, Emmental Cheese, Farmer's Ham,
Mesclun Salad and Fries

18

POTATO FRIES

with Truffle Sea Salt

10

SZECHUAN STYLE CHICKEN WINGS

with Fragrant Oil

12

CRISPY ASIAN TORTILLA (V)

with Guacamole and Coriander

12

V: VEGETARIAN N: CONTAIN NUTS GF: GLUTEN-FREE

All prices are in Singapore dollars and subject to 10% service charge and prevailing goods & services tax