

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

*Entrée*

*- Smoked Atlantic salmon with a fennel and rocket salad, grilled lime and confit garlic aioli*

*Main*

*- 12 hour slow roasted beef rib eye with creamed roasted garlic potatoes, asparagus with smoked tomato tapenade and natural pan juices*

*Alternately served with....*

*- Chicken breast with roasted Pontiac chat potato, green beans and hollandaise sauce*

*Dessert*

*- Caramel chocolate crème brûlée tartlet with whisky sabayon and fruits of the season*

*Freshly brewed espresso coffee and traditional, infused and herbal teas served with petit fours*