Sauté!

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

ROAST QUAIL
Half quail, poached quail egg, butternut squash mousseline, micro greens, hazelnut

SCALLOP & MUSSEL BRANDADE
Chilled rockfish soup,
rouille mayo, baguette crisp

FLORAL TARTLET (VEG)
Eggplant caviar, mushrooms,
asparagus, truffle ricotta

MAIN COURSE

LAMB SHANK NAVARIN
Served with home-made gnocchi, artichoke

BEEF MEDALLION
Paris potato mash, glazed endive,
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
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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 Alternatively)

RED BERRY PANNACOTTA
Sable cookie

DECONSTRUCTED LEMON TART
Meringue, spiced crumble, sorbet

CALLEBAUT COUVERTURE BROWNIE (GF)
Hazelnut, spiced crumble, mascarpone Chantilly cream