

*"Nothing brings people together
like good food"*



S O F I T E L
HOTELS & RESORTS

سوفيتل دبي داون تاون
DUBAI DOWNTOWN

Breakfast

Continental Breakfast AED105

Seasonal cut fruits
Freshly squeezed fruit juice
Fresh bakery basket with French butter, jam & honey
Selection of fine teas or coffee or hot chocolate soya milk,
Low fat milk, hot or cold milk

Well-being Breakfast AED130

Best Pick

Seasonal detox juice
Selection of raw nuts, wellness gluten free muesli
Seasonal cut fruits
Raw garden vegetables
Poached egg with avocado & rocket leaves
Selection of fine teas or coffee or hot chocolate
Soya milk, low fat milk, hot or cold milk

Arabic Breakfast AED140

Best Seller

Seasonal cut fruits
Freshly squeezed fruit juice
Arabic bread, fresh bakery basket
French butter, dates, honey, black olives, olive oil labneh,
halloumi cheese
Shakshouka (with tomato and onion)
Foul moudamas (broad beans with garlic & lemon juice)
Selection of fine teas or coffee or hot chocolate
Soya milk, low fat milk, hot or cold milk

La Grasse Matinee AED140

Seasonal cut fruits
Freshly squeezed fruit juice fresh bakery basket French butter,
Jam & honey yoghurt, natural or fruit cereals
Fresh farm eggs of your choice (omelet, scrambled, boiled, poached)
Breakfast vegetables
Your choice of veal or chicken sausage & turkey bacon
Selection of fine teas or coffee or hot chocolate
Soya milk, low fat milk, hot or cold milk



Fresh Fruits Platter AED40

Baker's Basket AED45

Croissant, chocolate croissant, raisin Danish, toasts, mini
baguette French butter, jam & honey

Sofi Dairy Selection AED35 each

Yoghurt low fat, natural or with fruit yogurt, labneh,
halloumi cheese



Bircher Muesli AED35

Our very own recipe with brown oats, caramelized walnuts,
honey, raisins, orange, yoghurt, fresh cream, grated apple,
banana, pineapple & strawberries

Selection of Cereals AED30

Served with your choice of milk full cream, low fat or soya milk

Fresh Farm Eggs of Your Choice AED45

(Omelet, scrambled, boiled, poached)

Waffles AED55

Served with maple syrup/Nutella

Crepe AED55

Served with maple syrup/Nutella

Cheese Platter AED95

Chef's selection of cheese served with bread basket, crackers,
onion chutney, dry fruits & walnuts



Nuts



Dairy



Vegetarian



Gluten-Free



Spicy

All prices are in U.A.E Dirham and inclusive of 7% Municipality fees, 10% Service charge and 5% VAT

STARTERS

Lentil Soup AED25

Traditional smooth lentil soup. Served with lemon wedges & pita bread croutons

Soupe Classique À L'oignon AED 35

Caramelized onion soup. Served with baguette & cheese crouton

Quinoa & Kale Salad AED 50

Lettuce, pomegranate, cherry tomatoes, kale leaves salad, edamame beans with citrushoney mustard dressing

Beetroot and Feta Cheese with Chia Seeds AED 50

Feta cheese, slow cooked beetroot, orange segments, mint, chia seeds, olive oil and lemon vinaigrette dressing

Grilled Halloumi and Couscous AED 60

Grilled halloumi, mixed green lettuce, cherry tomatoes, couscous, zucchini and bell peppers with sumac vinaigrette dressing

Panachée Salad AED65

Avocado slices, palm hearts, asparagus, artichoke hearts, cherry tomatoes, cucumber, sliced mushrooms and sweet corn

Edamame AED40

Steamed and served with seasalt

Buffalo Chicken Strips AED45

Crispy chicken crunch tossed in buffalo spicy sauce

Fried Camembert AED45

Camembert cheese encased in a crunchy coating and served with homemade cranberry chutney

Panachée Salad



Your choice of toppings for any salad

Pan Seared Chicken	AED 12
Tossed Gulf Shrimp	AED 15
Smoked Salmon	AED 18

Quinoa & Kale Salad



HEALTHY BOWLS

Green Amigo Bowl AED 70

White rice bowl with chicken breast, guacamole, steamed vegetables, onions and tomato salsa, served with mushroom and peppercorn jus

Salmon Poke Bowl AED75

Steamed salmon, jasmine rice, steamed vegetables, avocado, edamame, pickled ginger, nori sheets, sesame seeds and asparagus

Quinoa Bowl AED80

Quinoa bowl with roasted steak, hard-boiled egg, sweetcorn, peppers, mix green lettuce and spring onions, served with lime dressing on the side



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SANDWICHES

Chef's Club Sandwich AED50 Best Seller

Toasted dark brown, spinach bread, Dijon mustard, chicken, hard-boiled eggs, turkey bacon, tomato and a special avocado labneh spread

Served with fries

Shrimp Cocktail Wrap AED 55

Tortilla bread, pan seared shrimp, cocktail sauce, crunchy green leaves

Served with fries

Chicken Fajita Wrap AED60

Tortilla bread, marinated chicken breast, cumin, bell pepper, mayo, shredded cheese, crunchy green leaves

Served with fries

Halloumi Avocado Croissant AED 60 Best Pick

Fresh croissant delicately filled with mixed greens, grilled halloumi, fresh avocado

Served with fresh leaf salad

Chicken Avocado Tartine AED 65

Chicken, tomato mayonnaise open face sandwich, covered with avocado slices and vine tomatoes over a French country bread -

Served with fresh leaf salad

Beef Burger AED70

Homemade sesame French brioche burger with Angus beef patty, garden lettuce and tomato (Cheese or without cheese)

Served with fries



Your choice of add-ons

- Hash Avocado AED10
- French Fries AED 10
- Leaf salad AED 10



Chicken Avocado Tartine

Nuts Dairy Vegetarian Gluten-Free Spicy


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PASTA & PIZZA

Choose Your Favorite Pasta

Spaghetti
Penne Rigate
Linguini

Sauce to Accompany

Arrabiata AED60 
Garlic, chilli flakes, parsley, Parmesan cheese and tomato sauce

Bolognese AED65
Rich bolognaise sauce and parmesan cheese

Alfredo AED 70 

Margherita AED60 
Tomato sauce, grated mozzarella and basil

Chicken BBQ AED70
BBQ marinated chicken breast with tomato sauce, grated mozzarella, sliced onion and bell peppers

Pepperoni AED70
Tomato sauce, grated mozzarella, pepperoni, sliced black olives and red chili pepper

Your choice of add-ons

Broccoli	AED 5
Olives	AED 8
Mushroom	AED 8
Chicken	AED 12
Tossed Shrimp	AED 14

Mushroom Risotto AED60 
aroli rice with French truffle oil scented Mushroom chunks, enriched with cream, French butter & parmesan Cheese

 **Gluten Free Pasta Is Available Upon Request**

Spaghetti Alfredo



Margherita



 Nuts  Dairy  Vegetarian  Gluten-Free  Spicy

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PLATS PRINCIPAUX

Oven Roasted Fish Harra AED 55

Fish with bell pepper enhanced tomato sauce

Red Snapper Fillet AED 65

Pan seared red snapper with butter vegetable and lemon butter sauce

Butter Chicken AED 60

Our recipe of boneless tandoori chicken cooked in tomato gravy enriched with cashew and cream served with Indian whole wheat laccha paratha

Chicken Breast AED 90

Roasted free range local grown chicken breast served with roasted vegetables and garden crop thyme jus

Arabic Mix Grill (for 2) AED 120

Lamb Shish Kebab, Chicken Shish Taouk, Lamb Kofta with Arabic pickle, Garlic sauce & Oriental Rice

Side Dish AED 10 each

Steamed white rice

Mashed potato

French fries

Steamed butter vegetables



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DESSERTS

Oven Baked Strawberry Cheesecake AED 40 

Exotic Fruit Cake AED 45

Chocolate and Caramel Cake AED 45

Fruit Plate AED 40 
Selection of seasonal fruits



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Our Finest French Tea Selection

Our Finest French Tea Selection

From Dammann F R È R E S

AED 35

In 1692, King Louis XIV granted to Sieur Dammann the exclusive privilege of selling tea in France. This is the beginning of a long history that led Dammann Frères to set up trading posts around the world to trade teas from the finest gardens.

Strong Breakfast

a gentle Ceylon tea with the unmistakable sparkling and flavor of the island

Brewing Time: 3 To 4 Minutes

Darjeeling B.O.P.2-ND Flush

this outstanding summer plucking has a flowery elegance and a deliciously well balanced aroma

Brewing Time: 3 To 4 Minutes

Earl Grey

a richly aromatic autumn Darjeeling blended with the refreshing citrus aroma of Bergamot

Brewing Time: 3 To 4 Minutes

Anichai

a strong blend from Assam with its famously exotic and powerful spices of ginger, anise, black peppercorns, cloves, cinnamon and fennel

Brewing Time: 3 To 4 Minutes

Gun Powder

a sweet flavor and herbal freshness of this tea fascinates connoisseurs and with its innumerable terroirs and prestigious labels of quality

Brewing Time: 3 To 4 Minutes

Lemon Grass

infusion with extremely refreshing and deliciously vegetal and lemony notes

Brewing Time: 3 To 4 Minutes

The Verte A La Menthe-Toureg

a combination of green tea and mint, this blend consists of gunpowder green tea from china, mint leaves and a natural mint flavor

Brewing Time: 2 To 3 Minutes

Pepper Mint Leaves

the typical, relaxing flavor of mint with a new dimension in freshness with lemon grass

Brewing Time: 4 To 5 Minutes

Mandarin Jasmin

delicate jasmine blossoms diffuse their gentle fragrance over a summer china green tea

Brewing Time: 2 To 3 Minutes

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Chamomile Flowers

A deliciously wholesome infusion with the gentle sweetness of orange petals

Brewing Time: 3 To 4 Minutes

4 Fruits Rouges

Fruity tangy red berries and currants an infusion just like a homemade red fruit jelly

Brewing Time: 2 To 3 Minutes

White D'Anji

Owes its name to the very pale color. its slender shoots are adorned with a lavish covering of white down, giving a bright liquor with enduring green notes and gentle bitterness

Brewing Time: 3 To 4 Minutes

Matcha

Carefully selected Matcha tea, which produces a bitter liquid with strong vegetable notes and an incredible color

Brewing Time: 2 To 3 Minutes

Honey Ginger tea

A soothing and invigorating made from ginger root and raw Honey

Brewing Time: 2 To 3 Minutes

Moroccan Tea

This well balanced, green tea prepared with spearmint leaves offering a lovely cup, savorous evocation of private courtyards and others Moroccan secret gardens.

Brewing Time: 2 To 3 Minutes

Sofitel Finest Coffee Selection

Sofitel Coffee Selection

French Press

Arabica Coffee Beans Served In a Plunger

Espresso

Espresso, Rich and Intense

Americano

Espresso Enlarged with Hot Water

Cappuccino

Espresso Topped with Steamed and Frothed Milk

Espresso Macchiato

Espresso Topped with Milk Froth

Turkish Coffee

Unfiltered Coffee Made From Fine Ground Beans

Café Latte

Espresso Layered Between Hot Milk and Froth

Coffee Add on:

An extra shot Espresso AED 5

An extra shot of Flavors AED 5

Caramel, Vanilla, Hazelnut

Over the Ice Selection

Iced Latte

AED 32

Iced Cappuccino

AED 32

Iced Americano

AED 32

Regular Iced Tea

AED 38

Lemon Iced Tea

AED 38

Passion Fruit Iced Tea

AED 38

BEVERAGES

SOFT DRINKS

25

Pepsi
Pepsi Diet
7 Up
7 Up Free
Mirinda
Soda Water
Tonic Water
Ginger Ale

ENERGY DRINK

35

FRESH JUICES

35

Orange Juice
Water Melon Juice
Lemon Mint Juice
Lemonade

MINERAL WATER

Evian (Small)	25
Evian (Large)	35
Badoit (Small)	25
Badoit (Large)	35

Mocktail and Cocktail are available upon requests.



LA PÂTISSERIE

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