



# Antipasti



## PROSCIUTTO SAN DANIELLE & MOZZARELLA DI BUFALA

Sourdough rye fett'unta with garlic

\$28

## CAESAR SALAD

Poached egg, Cantabria anchovy, crisp pancetta, & bagna cauda crostini

\$20



## ASPARAGUS ALLA VENETA

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

\$18



## SUMMER PANZANELLA

Heirloom cherry tomatoes, stone fruits, basil pesto, burrata

\$24



## GOURGETTE & EGGPLANT FRITTI

Sicilian oregano, herb labneh

\$20

## GRILLED OCTOPUS

Confit potatoes, chipotle aioli, shaved celery, spring onion, lime

\$26



## BABY GEM SALAD

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

\$18



# 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



## PICI CARBONARA

Guanciale, pecorino, egg yolk & black pepper

\$24

## SPAGHETTI CACIO E PEPE

Pecorino, parmesan, & crushed black peppercorn

\$20

## BAKED LUMACONI ALLA NORMA

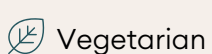
Ricotta filled pasta, smoked eggplant and tomato sauce, fresh basil

\$24

## SQUID INK TONNARELLI & CRAB

Bottarga, aglio e olio, chilli pesto, cherry tomato

\$32



Vegetarian




Pork



Nuts

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








# 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 BIANCA (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** \$42  
Creamy polenta, cipollini onion, horseradish gremolata
-  **CIDER GLAZED PORK PLUMA** \$40  
Cannellini beans braised with lardo, onion agrodolce, smoked chilli and cider syrup
- POLLO AL DIAVOLA** \$32  
Spiced spring chicken, charred scallion & burnt lemon
- ROASTED COD & CAPONATA** \$42  
Tomato and eggplant agrodolce, brown butter and pine nut 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** **\$12**  
Pecorino cheese & rosemary
-  **MIXED GREEN SALAD** **\$14**  
Shaved vegetables & herb dressing
-  **BROCCOLINI** **\$14**  
Anchovy, garlic, chilli, red wine vinegar
-  **HEIRLOOM TOMATO SALAD** **\$18**  
Roasted peppers, shaved red onion, capers, taggiasca olives, whipped feta, oregano
-  **POLENTA ALIGOT** **\$16**  
Polenta “fondue”, roasted hen of the woods mushrooms, spinach



# Dessert

-  **CANNOLI SICILIANI** \$15  
Ricotta cheese with candied orange peel, amarena cherry, pistachio
- RASPBERRY LYCHEE SENSATION** \$14  
Raspberry cream, lychee jelly, raspberry sorbet
- THE CLIFF TIRAMISU** \$14  
Light mascarpone cheese cream, marsala wine, coffee syrup, lady biscuit
- TORTA MOUSSE AL CIOCCOLATO** \$15  
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	\$10
 CHOCOLATE BROWNIE SERVED WITH VANILLA ICE-CREAM	\$10



# Beverages

## WINE

### SPARKLING

La Pieve Pergolo Prosecco Treviso Extra Dry	GLS \$17
Champagne Taittinger Brut Reserve	GLS \$27

### WHITE

Soave Classico DOP Giacomo Montessoror	GLS \$16
Sauvignon Blanc DOC Le Monde	GLS \$19
Pinot Grigio Zonin, Friuli	GLS \$18
Barone Ricasoli Torricella Toscana IGT Chardonnay Umbria IGP	GLS \$27
Paolo e Noemia d'Amico	GLS \$25

### ROSÉ

Masseria Altemura Zinzula Rosé, Puglia	GLS \$18
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### RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	GLS \$18
Chianti Zonin, Tuscany	GLS \$19
Craggy Range Te Kahu, Gimblett Gravels	GLS \$27
Pinot Nero Umbria IGP	GLS \$23
Paolo e Noemia d'Amico	GLS \$30
Amarone DOCG Giacomo Montessoror	GLS \$145

### SWEET

Castello Del Poggio Moscato, Piedmont	GLS \$18
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## SIGNATURE MOCKTAIL

### MANGO DELIGHT \$14

Mango Juice, Mango Puree, Coconut Milk

### BERRY FIZZ \$14

Strawberry Puree, Lime Juice, Soda Water

### PASSION FRUIT LEMONADE \$14

Passion Fruit Puree, Lemon Juice, Sprite

### GRAPPA

Barberino	\$22
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### SPARKLING

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

## SIGNATURE COCKTAIL

### BAY BREEZE \$22

Vodka, Pineapple, Cranberry & Lime

### MOSCOW MULE \$22

Vodka, Lime & Ginger Beer

### WHITE RUSSIAN \$22

Vodka, Coffee Liqueur & Fresh Cream

### DARK & STORMY \$22

Dark Rum, Lime & Ginger Beer

### RUM PUNCH \$22

Dark Rum, Pineapple, Passion Fruit & Soda

### CUBA LIBRE \$22

White Rum, Lime & Cola

### TEQUILA SUNRISE \$22

Tequila, Raspberry Syrup, Orange

### MARGARITA \$22

Tequila, Orange Liqueur & Lime

### GUADALUPE \$22

Tequila, Grapefruit & Soda

### NEGRONI \$22

Gin, Campari & Red Vermouth

### TOM COLLINS \$22

Gin, Lime & Soda

### ITALIAN GIN & TONIC \$22

Gin, Campari & Tonic

## SPRITZERS

### CLIFF SPRITZ \$20

Lychee Liqueur, Rose Wine & Soda

### APEROL SPRITZ \$20

Aperol, Prosecco & Soda

### HUGO SPRITZ \$20

Elderflower Liqueur, Prosecco & Soda



# 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	