

*"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 AED 102

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 AED 126

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 AED 136

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 AED 136

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 AED 40

Baker's Basket AED 45

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

Sofi Dairy Selection AED 35 *each*

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

Bircher Muesli AED 35

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

Selection of Cereals AED 30

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

Fresh Farm Eggs of Your Choice AED 45

(Omelet, scrambled, boiled, poached)

Waffles AED 55

Served with maple syrup/Nutella

Crepe AED 55

Served with maple syrup/Nutella

Cheese Platter AED 95

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 3.5% 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 45

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

Beetroot and Feta Cheese with Chia Seeds AED 45

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

Grilled Halloumi and Couscous AED 55

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

Panachée Salad AED60

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 65

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

Salmon Poke Bowl AED70

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

Quinoa Bowl AED 75

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 AED45 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

ShrimpCocktail Wrap AED 50

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

Served with fries

Chicken Fajita Wrap AED55

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

Served with fries

HalloumiAvocado Croissant AED 55 Best Pick

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

Served with fresh leaf salad

Chicken Avocado Tartine AED 60

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 AED 55 
Garlic, chilli flakes, parsley, Parmesan cheese and tomato sauce

Bolognese AED 65
Rich bolognaise sauce and parmesan cheese

Alfredo AED 70 

Margherita AED 60 
Tomato sauce, grated mozzarella and basil

Chicken BBQ AED 70
BBQ marinated chicken breast with tomato sauce, grated mozzarella, sliced onion and bell peppers

Pepperoni AED 70
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 AED 55 
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 50

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 55

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

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 115

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 35 

Exotic Fruit Cake AED 45

Chocolate and Caramel Cake AED 45

Fruit Plate AED 40 
Selection of seasonal fruits

Oven Baked Strawberry Cheesecake



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BEVERAGES



250

1050

1100

CHAMPAGNE BRUT

Moët & Chandon Brut Imperial NV

Laurent-Perrier Brut NV

CHAMPAGNE ROSÉ

Moët & Chandon Rosé

Laurent-Perrier Rosé NV

1800

2100

SPARKLING WINE

DB Family, Australia

50

225

Pierlant, Brut, France

250

Prosecco Valdo Edizione NV

300

WHITE WINE

DB Family

50

225

Sauvignon Blanc, Australia

Wolf Blass Eagle-Hawk

55

250

Chardonnay, Australia

Danzante

65

300

Pinot Grigio, Italy

Rawson's Retreat

325

Semillion - Chardonnay, Australia

Charton La Fluer

400

Sauvignon Blanc, France

Les Fondettes, Sancerre

575

Sauvignon Blanc, France

Chablis 'Saint Martin'

1000

Domain Laroche, Chardonnay, France

RED WINE

DB Family

50

225

Cabernet Sauvignon, Australia

Wolf Blass Eagle-Hawk

55

250

Merlot, Australia

Cent'anni Baccolo

65

300

Corvina, Italy

Château Grand Renom, Bordeaux

375

Bordeaux Blend, France

Nicolas Rossignol, Bourgogne

650

Pinot Noir, France

Château Teyssier, Grand Cru

1000

Saint-emilion, Merlot, France

ROSÉ WINE

Santa Julia

50

225

Syrah, Argentina

Cuvée Serpolet, Henri Fabre

275

Côtes De Provence, France

BEVERAGES

VODKA

Smirnoff Red	50	950
Ciroc	60	1450
Grey Goose	65	1500
Belvedere	65	1500

GIN

Bombay Sapphire	50	950
Hendricks	60	1250

RUM

Bacardi Blanc	50	950
Captain Morgan Spiced	60	1300

TEQUILLA

Patron Silver	60	1200
Don Julio Blanco	85	1850
Patron Respado	100	2000

SCOTCH WHISKEY

Red Label	50	950
Black Label	60	1300
Chivas Regal 12	60	1250
Chivas Regal 18	115	2600

BORBOUN WHISKEY

Jim Beam	55	1000
Jack Daniel No.7	60	12000

COGNAC & ARMAGNAC

Hennessy V.S.O.P	90	
Hennessy X.O	185	

BEER BOTTLE

Stella Artois, <i>Belgium</i>	50	
Heineken, <i>Holland</i>	50	
Corona, <i>Mexico</i>	55	
Peroni, <i>Italy</i>	55	

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	
SELECTION OF TEAS	28
SELECTIN OF COFFEE	
Espresso	20
Espresso <i>(Double Shot)</i>	27
French Press <i>(Small)</i>	21
French Press <i>(Large)</i>	32
Cappuccino	32
Café Latte	32
MINERAL WATER	
Evian <i>(Small)</i>	25
Evian <i>(Large)</i>	32
Badoit <i>(Small)</i>	25
Badoit <i>(Large)</i>	32

Mocktail and Cocktail are available upon requests.