

*“Nothing brings people
together like good
food”*



SOFITEL
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 AED 130

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 AED 140

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 AED 140

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 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 citrus honey 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 AED 65

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

Quinoa & Kale Salad



Panachée Salad



Your choice of toppings for any salad

Pan Seared Chicken AED 12

Tossed Gulf Shrimp AED 15

Smoked Salmon AED 18

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 -

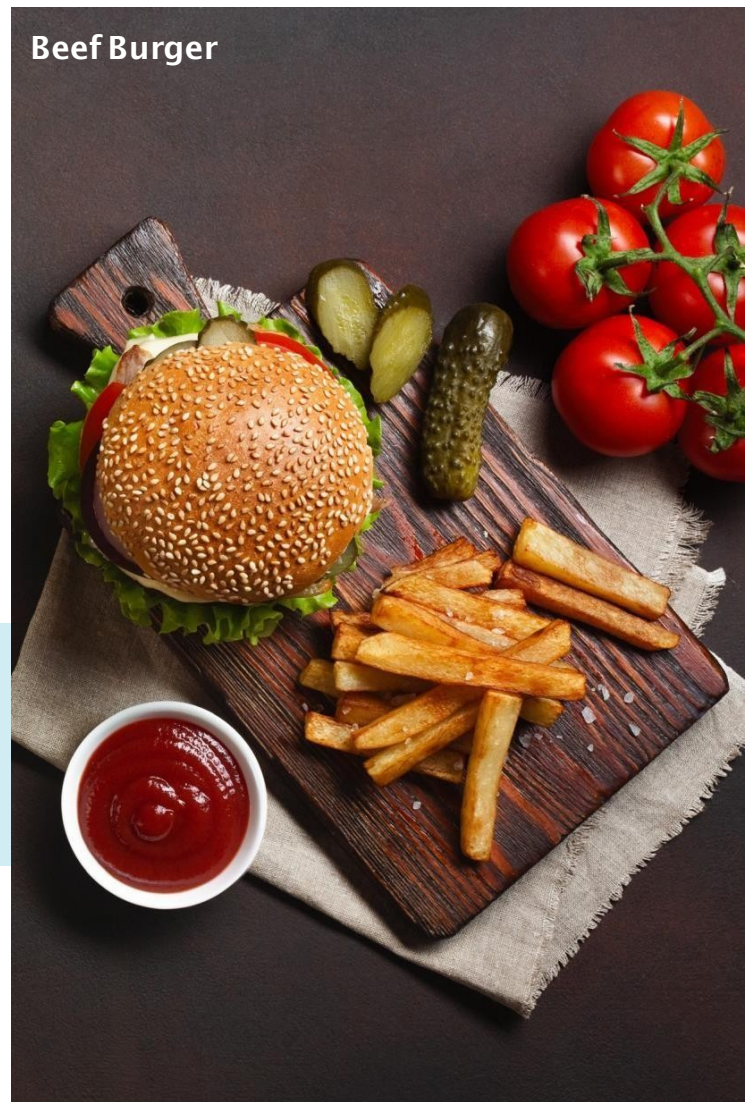
Served with fresh leaf salad

Beef Burger AED70

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

Served with fries

Beef Burger



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 60

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

Bolognese AED 65

Rich bolognese 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 60

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 AED60

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



 Nuts  Dairy  Vegetarian  Gluten Free  Spicy

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DESSERTS

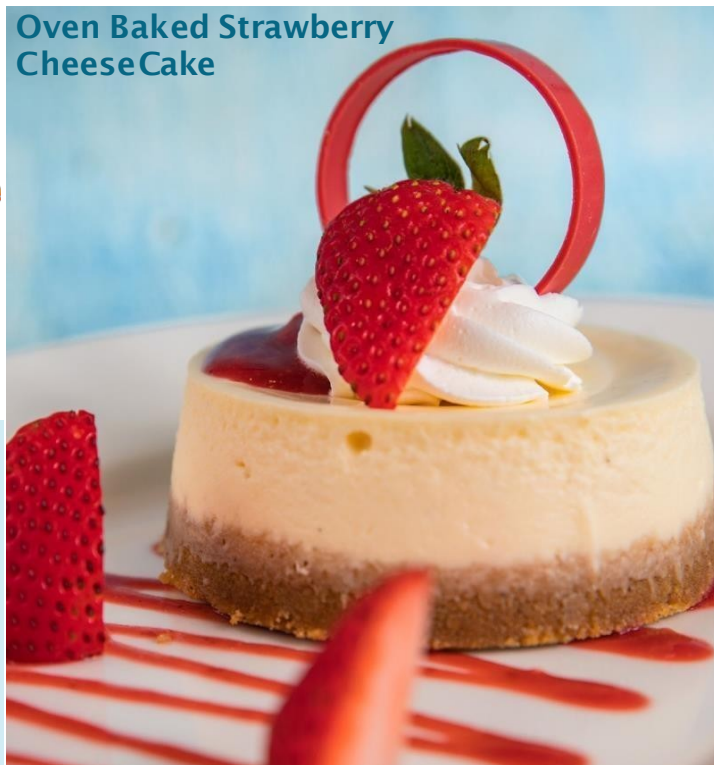
Oven Baked Strawberry Cheesecake AED 40 

Exotic Fruit Cake AED 45

Chocolate and Caramel Cake AED 45

Fruit Plate AED 40 
Selection of seasonal fruits

Oven Baked Strawberry Cheesecake



 Nuts  Dairy  Vegetarian  Gluten Free  Spicy

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BEVERAGES



CHAMPAGNE BRUT

Moët & Chandon Brut Imperial NV

Laurent-Perrier Brut NV

250

1050

1100

CHAMPAGNE ROSÉ

Moët & Chandon Rosé

Laurent-Perrier Rosé NV

1800

2100

SPARKLING WINE

DB Family, Australia

Pierlant, Brut, France

Prosecco Valdo Edizione NV

50

225

250

300

WHITE WINE

DB Family

Sauvignon Blanc, Australia

Wolf Blass Eagle-Hawk

Chardonnay, Australia

Danzante

Pinot Grigio, Italy

Rawson's Retreat

Semillion - Chardonnay, Australia

Charton La Fleur

Sauvignon Blanc, France

Les Fondettes, Sancerre

Sauvignon Blanc, France

Chablis 'Saint Martin'

Domain Laroche, Chardonnay, France

50

225

55

250

65

300

325

400

575

1000

RED WINE

DB Family

Cabernet Sauvignon, Australia

Wolf Blass Eagle-Hawk

Merlot, Australia

Cent'anni Baccolo

Corvina, Italy

Château Grand Renom, Bordeaux

Bordeaux Blend, France

Nicolas Rossignol, Bourgogne

Pinot Noir, France

Château Teyssier, Grand Cru

Saint-emilion, Merlot, France

50

225

55

250

65

300

375

650

1000

ROSÉ WINE

Santa Julia

Syrah, Argentina

Cuvée Serpolet, Henri Fabre

Côtes De Provence, France

50

225

275

BEVERAGES

VODKA

Smirnoff Red
Ciroc
Grey Goose
Belvedere



50
60
65
65



950
1450
1500
1500

GIN

Bombay Sapphire
Hendricks

50
60

950
1250

RUM

Bacardi Blanc
Captain Morgan Spiced

50
60

950
1300

TEQUILLA

Patron Silver
Don Julio Blanco
Patron Respado

60
85
100

1200
1850
2000

SCOTCH WHISKEY

Red Label
Black Label
Chivas Regal 12
Chivas Regal 18

50
60
60
115

950
1300
1250
2600

BORBOUN WHISKEY

Jim Beam
Jack Daniel No.7

55
60

1000
12000

COGNAC & ARMAGNAC

Hennessy V.S.O.P
Hennessy X.O

90
185

BEERBOTTLE

Stella Artois, *Belgium*
Heineken, *Holland*
Corona, *Mexico*
Peroni, *Italy*



50
50
55
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 (Double Shot)	27
French Press (Small)	21
French Press (Large)	32
Cappuccino	32
Café Latte	32
MINERAL WATER	
Evian (Small)	25
Evian (Large)	32
Badoit (Small)	25
Badoit (Large)	32

Mocktail and Cocktail are available upon requests.