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| Zucchini beignets  | 10 |
| Garlic aioli | |
| Ahi tuna   | 15 |
| Pickled fresno chili, avocado, radish, smoked ponzu | |
| Spanish octopus  | 17 |
| Boudin blanc, escarole, calamari, cotija | |
| Braised pork belly | 16 |
| Anson Mills grits, broccoli rabe, mostarda | |
| Seared scallops | 17 |
| Corn puree, purslane, pancetta | |
| Shell pasta & cheese  | 14 |
| Point Reyes toma, white cheddar, parmesan, lavash breadcrumb | |
| Fried calamari | 13 |
| Salsa verde, aioli dipping sauces | |
| Cauliflower steak   | 10 |
| Black onion oil, Calabrian chili vinaigrette | |
| Lamb meatballs | 13 |
| Ras al hanout, Israeli couscous, Greek Yogurt | |
| Crispy duck confit | 16 |
| Bitter greens, braised fennel, pickled cherry vinaigrette | |

SALADS

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| Waldorf salad   | 16 |
| Pink lady apple, walnuts, romaine, celery leaves, Yoghurt | |
| Green goddess salad   | 15 |
| Bibb lettuce, avocado, pistachio, heirloom cherry tomato | |
| Tuscan kale salad  | 16 |
| Frisée, arugula, pomegranate, lardon vinaigrette | |
| Caesar salad   | 14 |
| Sweet baby gem, Caesar, parmesan, croutons | |
| Farmers market chopped salad   | 15 |
| Seasonal vegetables, dried cherry, sunflower seeds, lemon vin | |

SOUPS

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|--------------------------|----|
| French onion soup | 11 |
| Crouton, Comte | |
| Soup du jour | 9 |

Gluten free. Please advise your server of any food allergies.


Suitable for vegetarians. Please ask your server if suitable with your diet preferences



A gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients. De-Light by Sofitel reflects the innovative array of well-balanced low-calorie meals to help you meet your wellness goals in delicious style.

FLATBREADS

All Flatbreads are available vegetarian

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| Spring Vegetables | 16 |
| Favas, English peas, goat cheese, mint pesto | |
| Provençal  | 15 |
| Tomato, mozzarella, caramelized onion | |
| Forestière | 16 |
| Wild mushroom, bacon, parmesan, arugula, truffle | |
| Shaved Asparagus | 16 |
| Lardon, farm egg, gana padano | |

PLATES

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|--|----|
| Vegetable tagine  | 18 |
| Israeli couscous, squash, garbanzo, apricot, cauliflower, chermoula | |
| Linguine alle vongole | 29 |
| Clams, wine sauce | |
| 1/2 grilled Maine lobster  | 49 |
| Asparagus, sun dried tomato, corn, pomme purée | |
| Seared ahi tuna   | 28 |
| Sumac, Greek yogurt, forbidden rice, cucumber fennel salad | |
| Pan seared steelhead salmon   | 29 |
| Smahed fingerling, snap peas, crème fraiche Dill pistou | |
| Grass fed filet mignon  | 48 |
| Fall vegetable fricassée, Anson Mills grits, Bordelaise | |
| Le jardin burger | 17 |
| Point Reyes toma, pickled grilled onion, tomato, romaine slaw, served with French fries | |
| Braised lamb shank  | 32 |
| Piperade, shishito, salsa verde | |
| Poulet rôti  | 29 |
| Fava, English peas, faro, mushroom puree, chicken jus | |
| Cowboy ribeye | 98 |
| Creamed Kennebec potato, wood roasted rainbow carrot, garlic chips, Bordelaise | |