

## GIVE IN TO THE TEMPTATION OF GOURMET CUISINE

Without compromising your healthy lifestyle goals. Savor exquisite, nutritionally balanced dishes featuring fresh seasonal ingredients and offering memorable dining experiences. De-Light was developed by Sofitel Quiberon Thalassa Sea \& Spa an expert in nutrition and wellness located on France's Invigorating Atlantic coast. Innovative culinary techniques and an unwavering commitment to refined tastes and textures have inspired lowcalorie recipes that will enchant your palate and energize your soul.

## BREAKFAST <br> Serving from $06.00 \mathrm{am}-11.00 \mathrm{am}$

Freshly squeezed fruit juice - 110 kcal
Orange, watermelon, apple, carrot, tomato
Asian pear, natural yogurt, maple syrup, crushed pistachio - 160 kcal

## Frittata - 120 kcal $\&$

Green shallots, peanut oil, garlic, red pepper, egg, egg whites, bean sprouts, edamame, soy sauce, sesame seeds

Total kcal: 390.0

## WESTERN

French-pressed coffee, decaffeinated, leaf teas, sweetener - 0 kcal

Freshly squeezed fruit juice - 110 kcal
Orange, watermelon, apple, carrot, tomato
Low-fat plain yogurt - 160 kcal
Fresh strawberries
Frittata - 120 kcal
Green shallots, peanut oil, garlic, red pepper, eggs, bean sprouts, edamame soy sauce sesame seeds

Omelette - 80 kcal
Spinach, onion, cherry tomatoes
Total kcal: 313.8


CONTINENTAL BREAKFAST

## FRUIT JUICE

Orange, pineapple, apple, guava, or tomato

## YOUR CHOICE OF CEREALS

Rice crispies, corn flakes, bran flakes, chocolate flakes, served with full cream or low-fat or soya milk

## THE FRENCH BAKERY

Croissant, chocolate croissant, artisan apple turnover, baguette

## YOUR CHOICE OF BEVERAGES

French-pressed coffee, decaffeinated, espresso, leaf teas, hot chocolate. soya milk, buttermilk, hot or cold milk

FRENCH BREAKFAST

## FRUIT JUICE

Orange, pineapple, apple, guava or tomato

## YOUR CHOICE OF CEREALS

Rice crispies, corn flakes, bran flakes, chocolate flakes, served with full cream, low-fat or soya milk

## THE FRENCH BAKERY

Croissant, chocolate croissant, artisan apple turnover, baguette

## TWO EGGS COOKED YOUR WAY

Sunny side up, soft boiled, poached, scrambled or omelette, classic or egg white, caramelized cherry tomatoes, roasted baby potatoes

## YOUR CHOICE OF TWO SIDE DISHES

Pork bacon, beef bacon, turkey ham, chicken or pork sausages, sautéed mushrooms, steamed vegetables

## YOUR CHOICE OF BEVERAGES

French press coffee, decaffeinated, espresso, leaf teas, hot chocolate, soya milk, buttermilk, hot or cold milk

BALINESE

## FRUIT JUICE

Orange, pineapple, apple, guava or tomato

## NASI KUNING

Balinese yellow coconut rice, ayam sambal pelalah, telor sambal, perkedel kentang, turmeric and dry coconut

## YOUR CHOICE OF BEVERAGES

French press coffee, decaffeinated, espresso, leaf teas, hot chocolate, soya milk, butter milk, hot or cold milk

BREAKFAST A LA CARTE

## VIENNOISERIES <br> Croissant, pain au chocolat, pain aux raisins, fruit danish, baguette served with butter and jam selection

FRUITS AND CEREALS

## CEREALS

Your choice of cereal | Cornflakes, Special K, Coco Pops,
all brand, muesli, served with fresh full cream milk, skim milk or soya milk
HOMEMADE BIRCHER MUESLI
Fresh apple

## SEASONAL SLICED FRUITS AND BERRIES

YOGURTS

## PLAIN OR LOW-FAT

Your choice of additions : banana, apple, strawberries, honey or maple syrup

## FRESHLY SQUEEZED JUICES

APPLE, WATERMELON OR CARROT
DETOX
Carrot, papaya, kale, celery, cabbage, ginger, Iemon

## ANTI-AGING

Tomatoes, parsley, spinach, apple, carrots, celery

## ENERGY

Apple, orange, pineapple, watermelon, lemon, mint

## BREAKFAST SPECIALITIES

## EGGS BENEDICT

Two poached eggs, muffins, ham, Hollandaise sauce, chives, cherry tomatoes, asparagus

SMOKED SALMON
Two poached eggs, toasted bagel, cream cheese, red onions, capers, cherry tomatoes and asparagus

SMASHED AVOCADO
2 eggs, poached or fried, cherry tomatoes, feta, capers, sourdough

## BREAKFAST A LA CARTE

## SWEET SPECIALITIES

PANCAKE STACK
110
Fresh cream, maple syrup, strawberries, powdered sugar
CHOCOLATE BRIOCHE FRENCH TOAST ..... 110
Hazelnut chocolate sauce, banana, fresh cream, powdered sugar
WAFFLES ..... 110
Blueberry cheesecake sauce, vanilla ice cream, powdered sugar

## BREAKFAST EGGS

## THREE EGG OMELETTE

Choice of mushrooms, ham, onions, cheese, or capsicums cherry tomatoes and roasted baby potatoes
*Egg White option available
EGGS ANY STYLE
Two eggs cooked your way, cherry tomatoes and roasted baby potatoes

SIDES

PORK BACON
BEEF BACON
CHICKEN SAUSAGES
MUSHROOMS
SPINACH

## INDONESIAN BREAKFAST SPECIALITIES

LONTONG SAYUR ©
White chicken curry, rice cake, vegetable coconut gravy, shrimp cracker, potato chips, sambal and acar

## BUBUR AYAM ©

Chicken rice porridge, fried shallots, spring onions, egg, chili soy, fried soy beans, tongcay and cak kwe


ENJOY YOUR DINING EXPERIENCE WITH DE-LIGHT BY SOFITEL

A gastronomic adventure in healthy eating. De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients and tempting flavours.

Developed exclusively by Thalassa Sea \& Spa, the recognised nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating an innovative array of wellbalanced, low calorie, portion controlled meals to help you meet your health and weight goals in delicious style.

## LUNCH - DINNER

## Serving from $11.00 \mathrm{am}-11.00 \mathrm{pm}$

## LOCAL FLAVOUR

## APPETIZERS

$\begin{array}{ll}\text { SATE CAMPUR O O O } \\ \text { Mix grilled beef, chicken and fish skewer served with peanut sauce and rice cake } & 145\end{array}$
Mix grilled beef, chicken and fish skewer served with peanut sauce and rice cake

GADO-GADO Q 125
Mixed steamed vegetable salad, boiled egg, soybean cake, peanut sauce
AYAM PELALAH SALAD © ©
Balinese spicy shredded chicken, melinjo crackers

## SOUP

GARANG ASEM IGA ©
Traditional beef ribs soup, belimbing wuluh, green tomato and chili

## SOTO AYAM ©

Classic Indonesian aromatic soup, shredded chicken, boiled egg, glass noodle, sambal

MAIN COURSE
IGA BAKAR KONRO © ..... 225
Grilled beef ribs, sweet soya marination, sambal ljo, steamed rice
NASI GORENG BUNTUT © © ..... 185
Beef oxtail fried rice, green chili, crackers emping
SOP BUNTUT BATAVIA ..... © © ..... 185Classic beef oxtail soup, potatoes, leek, carrot, tomato, sambal ijo, steamed rice
AYAM BETUTU © \& © ..... 170Balinese marinated chicken, cassava leaf, sambal matah, steamed rice
BEBEK GORENG MADURA © ..... 215
Fried marinated duck, crispy galangal, fresh vegetable, sambal bebek, steamed rice
PEPES IKAN ©170
Grilled Balinese marinated fish in banana leaf, turmeric, chili, steamed rice
BAKMIE GORENG UDANG NUSA ©215
Stirfried Hokkien noodle, jumbo tiger prawn, fresh salad, pickle, sambal, emping
DESSERT
BUBUR SUMSUM ${ }^{\text {® }}$ ..... 95
Sweet coconut rice porridge, palm sugar, pandan
DADAR GULUNG ..... 95
Coconut stuffed crepes, pandan, caramel, coconut ice cream
ES CAMPUR ..... 105
Mixed fruit, avocado, jack fruit, young coconut, condensed milk, sugar syrup
SEASONAL SLICED FRUIT $\varphi$ ..... 95Seasonal sliced tropical fruit, lime
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## ASIAN FLAVOUR

## APPETIZER

DIM SUM BASKET 125
Assorted steamed dim sum, pao, spicy soya

PLA GOONG © © 145
Spicy Thai shrimp salad, onion, coriander, nam pla sauce

CRISPY DUCK SPRING ROLL ©
Duck, chili, zesty spring roll, coriander salad, sesame cayenne barbeque sauce

## SOUP

LOBSTER LAKSA
Singaporean laksa soup, half lobster, coconut broth, chili

## PHO BO © ©

Vietnamese rice noodle in beef broth, fresh chili, lettuce, lime

SWEET CORN SOUP $\downarrow$
Chinese style corn soup, scallion, soy sauce

## MAIN COURSE

PORK RIBS XO SAUCE ©
Wok fried pork ribs, pok coy, crispy garlic, XO sauce, steamed rice

## BARRAMUNDI HONGKONG STYLE ©

185
Steamed barramundi, superior sauce, coriander, lime, steamed rice

## SHANGHAI CHILI GARLIC PRAWN (Q)

Stir fried prawn, spicy garlic sauce, spring onion, chili flakes, steamed rice

## BLACK PEPPER BEEF ©

Stir fried beef in black pepper sauce, capsicum, onion, steamed rice

## PAD THAI O

Classic stir fried kwetiaw, prawn, bean sprout, fish sauce, tamarind, crushed nuts

## HAINAN CHICKEN RICE ©

Poached or roasted chicken, broth, fragrant rice, soya, ginger, garlic, chili garlic dipping sauce
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SIDES DISHES ..... 55
SAUTEED KAILAN © ..... 55
BUTTERED RICE ..... 55
SCALLION EGG FRIED RICE © ..... 55
STEAMED RICE $\vee$ ..... 45
DESSERTMANGO PUDDING110
Chinese style mango pudding, vanilla crumb
INDIAN FLAVOUR
APPETIZER
SAMOSA CHAAT ©120Homemade deep-fried samosa, stuffed with potato green peas, mint chutney, yoghurt
VEGETABLES KEBAB Q ..... 110
Deep fried mixed vegetable, mint chutney
CHICKEN TIKKA ..... 135Marinated chicken leg, onion, coriander, chutney
SOUP110
Rich aromatic Indian soup
© GF Gluten-free
Nuts
MAIN COURSE BUTTER CHICKEN Q ..... 195
Classic Indian chicken curry, tomato butter gravy, paratha
LAMB ROGANJOSH Q ..... 225Braised Iamb with Indian aromatic spices, jeera rice
GOAN FISH CURRY ..... 185
Snapper fillet, onion and tomato gravy, coconut milk, mustard seed rice
PALAK PANEER ..... 155
Indian cottage cheese, smooth spinach gravy
ALOO GOBI MASALA (v) ..... 135
Mixed vegetable curry
DHAL MAKHANI ..... 135
Indian black lentil with tomato gravy
JEERA RICE ..... 60
Steamed Indian rice
PARATHA60
WESTERN FLAVOUR
APPETIZER
CHARCUTERIE PLATTER245
Pate, terrine, rillettes, homemade cured beef, bread and condiment
ORGANIC TOMATO AND RICOTTA ..... 165Bedugul organic tomato, sundried tomato jam, soft ricotta, paprika and hazelnut oil
SMOCKED SALMON CARPACCIO195Inhouse smoked salmon carpaccio, horseradish cream, watercress, crunchy garlic bread
GRILLED JUMBO PRAWN AND AVOCADO ©165Tiger prawn, avocado and coriander puree, cherry tomato, confit capsicum, balsamic reduction
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CRISPY CHICKEN CEASAR SALAD
130
Breaded chicken breast, romaine salad, slow cooked eggs, bacon crumble, brioche thyme croutons
GARDEN FRESH SALAD © ..... 120Shaved vegetable, asparagus, carrot, celery, beetroot, radish, cauliflower, mixed garden leaf
SOUP
WILD MUSHROOM CAPPUCCINO ..... 120
Sauteed mushroom, garlic croutons ..... 185
Lobster fricassee, bisque reduction, saffron cloud, crouton thermidor
GOURMET SANDWICH
GOURMET BEEF BURGER ..... 220
Black Angus beef, crispy bacon, tomato, onion ring, lettuce, aged cheddar and smocked paprika, mayo, fries
HOMEMADE PASTRAMI SANDWICH ..... 195
Beef pastrami, caramelized onions, sauerkraut, melted cheese, bechamel, toasted sourdough, fries
CLUB SANDWICH « ..... 185
Marinated grilled chicken, crispy bacon, tomato, Iceberg, cheddar cheese, fries
MAIN COURSE
3 HOURS BRAISED LAMB SHANK ..... 350
Seared parmesan polenta, Mediterranean ratatouille, Iamb jus
WAGYU BEEF CHEEKS BOURGUIGNON ..... 275Stewed beef cheek, carrot, mushroom, truffle mashed potato
PAN SEARED SALMON STEAK ..... 295Sour dough, local farm aspargus, Grenobloise
BUTTERED SAFFRON POACHED BARRAMUNDI ..... 270
Grilled zucchini, zucchini puree, saffron reduction
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## BUTCHERS SIGNATURE

Selection from dry aged beef (base on availability)
Beef Tenderloin 200g ..... 450
Beef Rib Eye 300g ..... 580
Beef Striploin 250g ..... 425
Chinese Roasted Chicken
$1 / 4$ Portion ..... 245
$1 / 2$ Portion ..... 325
Chinese Peking Duck
$1 / 4$ Portion ..... 325
$1 / 2$ Portion ..... 450
Pork Rack
3 rack ..... 290
6 rack ..... 465
SAUCES ..... 35Mushroom truffle creamBlack pepper jus ©Natural jus ©Chimichurri@
Bearnaise
Gribiche ©
SIDE DISHES ..... 60

Creamy spinach
Truffle and parmesan potato steak
Asparagus and mushroom fricassee ©
Grilled baby carrot ©
Potato gratin cassolette
Sauteed broccoli persillade ©
Mac and cheese
pan Asian Dining
DESSERT
CHOCOLATE THEATRE Q ..... 125
Chocolate light mousse, hazelnut cremeux, chocolate biscuit
CHEESE PASSION ..... 135
Cheese cake, passion fruit puree, Britannia biscuit
CARAMELIA ..... 125
Chocolate snickers, peanut, caramel
EXOTIC FRUIT PANNACOTTA ..... 125Coconut cream, pineapple, papaya
MANGO PARFAIT125Mango coulis, crackers, tuille
CHEESE PLATER ..... 250The best selection of cheese from import and local producercondiments, bread and assorted crackers
GELATO ..... 110
4 Selections of gelato and sorbet
VEGETARIAN MENU
APPETIZER
VEGETABLE SPRING ROLL (0) ..... 110
Javanese vegetable spring roll, sweet chili sauce
GADO-GADO Q120Assorted mixed vegetable, egg, tofu, peanut sauce, crackers melinjo
OVEN BAKED BEETROOT SALAD120Herbed baked beetroot, pomelo, tomato cherry, seared halloumi,mixed baby Bedugul leaf, lemon dressing
VEGETARIAN CAESAR SALAD120Romaine lettuce, fresh time croutons, caesar dressing, parmesan cup
GREEK SALAD120
Cucumber, capsicum, heirloom tomato, red onions, feta cheese and fresh coriander
ORGANIC TOMATO AND RICOTTA ..... (ㄷ) 8165Bedugul organic tomato, sundried tomato jam, soft ricotta, paprika and hazelnut oil

## MAIN COURSE

## INDIAN SPECIALITY (come with naan bread)

ALOO GOBI ADRAKI ..... 140Potato curry, cauliflower, ginger flavoured
PALAK PANEER Q ..... 155Indian cottage cheese cooked with spinach gravy
YELLOW DAL TADKA ..... 140Indian traditional lentil curry, topped with dry chili and garlic
CHINESE SPECIALITY
TOFU AND MUSHROOM STIR FRIED © ..... 140
Vegan tofu and mixed Chinese mushroom, sesame sauce, steamed rice
SAUTEED SPRING VEGETABLES ©140
Mixed of green beans, soya beans, asparagus, baby carrot, roasted sesame sauce
SWEET CORN SOUP (Q) ..... 125Chinese style sweet corn soup, scallion, soy sauce
WESTERN SPECIALITY
MUSHROOM RISOTTO WITH TRUFFLE OIL160Rich traditional risotto, mixed wild mushroom, white truffle oil
BUTTERNUT SQUASH RAVIOLI160Homemade ravioli, roasted and purred butternut squash,shallot in heavy parmesan cream, hazelnut white wine sauce
VEGETARIAN HACHI PARMENTIER160Mediterranean thin ratatouille, mash potato, oven baked gratin, sourdough tartine
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