

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 low-calorie recipes that will enchant your palate and energize your soul.

BREAKFAST

Serving from 06.00 am - 11.00 am

ASIAN 270

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

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 300

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

220

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

240

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. sova milk, buttermilk, hot or cold milk

BALINESE 230

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	100
Croissant, pain au chocolat, pain aux raisins, fruit danish, baguette served with butter and jam selection	
FRUITS AND CEREALS	120
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	65
PLAIN OR LOW-FAT Your choice of additions : banana, apple, strawberries, honey or maple syrup	
FRESHLY SQUEEZED JUICES	90
APPLE, WATERMELON OR CARROT	
DETOX Carrot, papaya, kale, celery, cabbage, ginger, lemon	
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	145
SMOKED SALMON Two poached eggs, toasted bagel, cream cheese, red onions, capers, cherry tomatoes and asparagus	160
SMASHED AVOCADO 2 eggs, poached or fried, cherry tomatoes, feta, capers, sourdough	145









BREAKFAST A LA CARTE

		ITIES

PANCAKE STACK Fresh cream, maple syrup, strawberries, powdered sugar	110
CHOCOLATE BRIOCHE FRENCH TOAST >>>> Hazelnut chocolate sauce, banana, fresh cream, powdered sugar	110
WAFFLES Blueberry cheesecake sauce, vanilla ice cream, powdered sugar	110
BREAKFAST EGGS	
THREE EGG OMELETTE Choice of mushrooms, ham, onions, cheese, or capsicums cherry tomatoes and roasted baby potatoes	120
*Egg White option available	
EGGS ANY STYLE Two eggs cooked your way, cherry tomatoes and roasted baby potatoes	110
SIDES	55
PORK BACON BEEF BACON CHICKEN SAUSAGES MUSHROOMS SPINACH	
INDONESIAN DESAMEAST SPECIALITIES	

INDONESIAN BREAKFAST SPECIALITIES

LONTONG SAYUR White chicken curry, rice cake, vegetable coconut gravy, shrimp cracker, potato chips, sambal and acar	155
BUBUR AYAM © Chicken rice porridge, fried shallots, spring onions, egg, chili soy, fried soy beans, tongcay and cak kwe	130





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 well-balanced, low calorie, portion controlled meals to help you meet your health and weight goals in delicious style.

LUNCH - DINNER

Serving from 11.00 am - 11.00 pm

LOCAL FLAVOUR

APPETIZERS SATE CAMPUR 🥟 🔕 145 Mix grilled beef, chicken and fish skewer served with peanut sauce and rice cake 125 GADO-GADO 🌾 💯 Mixed steamed vegetable salad, boiled egg, soybean cake, peanut sauce 145 AYAM PELALAH SALAD 🕣 🔇 Balinese spicy shredded chicken, melinjo crackers SOUP GARANG ASEM IGA 🕦 185 Traditional beef ribs soup, belimbing wuluh, green tomato and chili SOTO AYAM 🕚 170 Classic Indonesian aromatic soup, shredded chicken, boiled egg, glass noodle, sambal Gr Gluten-free ✓ Vegetarian ✓ Vegan **Tork** >>> Nuts Lactose free

Notice:



MAIN COURSE IGA BAKAR KONRO Grilled beef ribs, sweet soya marination, sambal Ijo, steamed rice	225
NASI GORENG BUNTUT © © Beef oxtail fried rice, green chili, crackers emping	185
SOP BUNTUT BATAVIA © © Classic beef oxtail soup, potatoes, leek, carrot, tomato, sambal ijo, steamed rice	185
AYAM BETUTU © >> (3) Balinese marinated chicken, cassava leaf, sambal matah, steamed rice	170
BEBEK GORENG MADURA © Fried marinated duck, crispy galangal, fresh vegetable, sambal bebek, steamed rice	215
PEPES IKAN © Grilled Balinese marinated fish in banana leaf, turmeric, chili, steamed rice	170
BAKMIE GORENG UDANG NUSA Stirfried Hokkien noodle, jumbo tiger prawn, fresh salad, pickle, sambal, emping	215
DESSERT BUBUR SUMSUM ♥ © Sweet coconut rice porridge, palm sugar, pandan	95
DADAR GULUNG Coconut stuffed crepes, pandan, caramel, coconut ice cream	95
ES CAMPUR ⊙ Mixed fruit, avocado, jack fruit, young coconut, condensed milk, sugar syrup	105
SEASONAL SLICED FRUIT V Seasonal sliced tropical fruit, lime	95



ASIAN FLAVOUR

APPETIZER DIM SUM BASKET Assorted steamed dim sum, pao, spicy soya	125
PLA GOONG © © Spicy Thai shrimp salad, onion, coriander, nam pla sauce	145
CRISPY DUCK SPRING ROLL Duck, chili, zesty spring roll, coriander salad, sesame cayenne barbeque sauce	165
SOUP LOBSTER LAKSA Singaporean laksa soup, half lobster, coconut broth, chili	245
PHO BO © Vietnamese rice noodle in beef broth, fresh chili, lettuce, lime	165
SWEET CORN SOUP Chinese style corn soup, scallion, soy sauce	125
MAIN COURSE PORK RIBS XO SAUCE () Wok fried pork ribs, pok coy, crispy garlic, XO sauce, steamed rice	215
BARRAMUNDI HONGKONG STYLE Steamed barramundi, superior sauce, coriander, lime, steamed rice	185
SHANGHAI CHILI GARLIC PRAWN (3) Stir fried prawn, spicy garlic sauce, spring onion, chili flakes, steamed rice	245
BLACK PEPPER BEEF © Stir fried beef in black pepper sauce, capsicum, onion, steamed rice	195
PAD THAI 💯 🔕 Classic stir fried kwetiaw, prawn, bean sprout, fish sauce, tamarind, crushed nuts	185
HAINAN CHICKEN RICE Poached or roasted chicken, broth, fragrant rice, soya, ginger, garlic, chili garlic dipping sauce	195



SIDES DISHES GARLIC POK COY	55
SAUTEED KAILAN (3)	55
BUTTERED RICE	55
SCALLION EGG FRIED RICE (3)	55
STEAMED RICE V	45
DESSERT MANGO PUDDING Chinese style mango pudding, vanilla crumb	110
INDIAN FLAVOUR	
APPETIZER SAMOSA CHAAT	120
Homemade deep-fried samosa, stuffed with potato green peas, mint chutney, yoghurt	
Homemade deep-fried samosa, stuffed with potato green peas, mint chutney, yoghurt VEGETABLES KEBAB Deep fried mixed vegetable, mint chutney	110
VEGETABLES KEBAB 🎾	110 135













MAIN COURSE BUTTER CHICKEN Classic Indian chicken curry, tomato butter gravy, paratha	195
LAMB ROGANJOSH >>> Braised lamb with Indian aromatic spices, jeera rice	225
GOAN FISH CURRY >>> Snapper fillet, onion and tomato gravy, coconut milk, mustard seed rice	185
PALAK PANEER © > Indian cottage cheese, smooth spinach gravy	155
ALOO GOBI MASALA © D Mixed vegetable curry	135
DHAL MAKHANI © Indian black lentil with tomato gravy	135
JEERA RICE © Steamed Indian rice	60
PARATHA 🕙	60
WESTERN FLAVOUR	
APPETIZER CHARCUTERIE PLATTER Pate, terrine, rillettes, homemade cured beef, bread and condiment	245
ORGANIC TOMATO AND RICOTTA 🕑 🌮 Bedugul organic tomato, sundried tomato jam, soft ricotta, paprika and hazelnut oil	165
SMOCKED SALMON CARPACCIO Inhouse smoked salmon carpaccio, horseradish cream, watercress, crunchy garlic bread	195
GRILLED JUMBO PRAWN AND AVOCADO Tiger prawn, avocado and coriander puree, cherry tomato, confit capsicum, balsamic reduction	165 on
Gluten-free ○ Vegetarian ✓ Vegan → Pork ➢ Nuts ③ Lactose free	



CRISPY CHICKEN CEASAR SALAD FINE Breaded chicken breast, romaine salad, slow cooked eggs, bacon crumble, brioche thyme crout	130 tons
GARDEN FRESH SALAD ♥ ⊕ Shaved vegetable, asparagus, carrot, celery, beetroot, radish, cauliflower, mixed garden leaf	120
SOUP WILD MUSHROOM CAPPUCCINO Sauteed mushroom, garlic croutons	120
LOBSTER AND SAFFRON BISQUE Lobster fricassee, bisque reduction, saffron cloud, crouton thermidor	185
GOURMET SANDWICH GOURMET BEEF BURGER Black Angus beef, crispy bacon, tomato, onion ring, lettuce, aged cheddar and smocked paprika, mayo, fries	220
HOMEMADE PASTRAMI SANDWICH Beef pastrami, caramelized onions, sauerkraut, melted cheese, bechamel, toasted sourdough, f	195 Fries
CLUB SANDWICH 🥽 Marinated grilled chicken, crispy bacon, tomato, Iceberg, cheddar cheese, fries	185
MAIN COURSE 3 HOURS BRAISED LAMB SHANK Seared parmesan polenta, Mediterranean ratatouille, lamb jus	350
WAGYU BEEF CHEEKS BOURGUIGNON Stewed beef cheek, carrot, mushroom, truffle mashed potato	275
PAN SEARED SALMON STEAK Sour dough, local farm aspargus, Grenobloise	295
BUTTERED SAFFRON POACHED BARRAMUNDI Grilled zucchini, zucchini puree, saffron reduction	270



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 ¼ Portion ½ Portion	245 325
Chinese Peking Duck ¼ Portion ½ Portion	325 450
Pork Rack 3 rack 6 rack	290 465
Mushroom truffle cream Black pepper jus ③ Natural jus ③ Chimichurri ③ Bearnaise Gribiche ③	35
SIDE DISHES Creamy spinach Truffle and parmesan potato steak	60

G Gluten-free ∨ Vegetarian ✓ Vegan

Sauteed broccoli persillade (9)

Asparagus and mushroom fricassee 🔇

Grilled baby carrot 🚳 Potato gratin cassolette

Mac and cheese

rork Pork



Nuts Lactose free



DESSERT CHOCOLATE THEATRE Chocolate light mousse, hazelnut cremeux, chocolate biscuit	125
CHEESE PASSION Cheese cake, passion fruit puree, Britannia biscuit	135
CARAMELIA Chocolate snickers, peanut, caramel	125
EXOTIC FRUIT PANNACOTTA Coconut cream, pineapple, papaya	125
MANGO PARFAIT Mango coulis, crackers, tuille	125
CHEESE PLATER The best selection of cheese from import and local producer condiments, bread and assorted crackers	250
GELATO 4 Selections of gelato and sorbet	110
VEGETARIAN MENU	
APPETIZER VEGETABLE SPRING ROLL	110
Javanese vegetable spring roll, sweet chili sauce	
GADO-GADO >>> © Assorted mixed vegetable, egg, tofu, peanut sauce, crackers melinjo	120
OVEN BAKED BEETROOT SALAD Herbed baked beetroot, pomelo, tomato cherry, seared halloumi, mixed baby Bedugul leaf, lemon dressing	120
VEGETARIAN CAESAR SALAD Romaine lettuce, fresh time croutons, caesar dressing, parmesan cup	120
GREEK SALAD Cucumber, capsicum, heirloom tomato, red onions, feta cheese and fresh coriander	120
ORGANIC TOMATO AND RICOTTA © D Bedugul organic tomato, sundried tomato jam, soft ricotta, paprika and hazelnut oil	165

Notice:



MAIN COURSE

INDIAN SPECIALITY (come with naan bread)

ALOO GOBI ADRAKI >>> Potato curry, cauliflower, ginger flavoured	140
PALAK PANEER >>> Indian cottage cheese cooked with spinach gravy	155
YELLOW DAL TADKA >>> Indian traditional lentil curry, topped with dry chili and garlic	140
CHINESE SPECIALITY	
TOFU AND MUSHROOM STIR FRIED Vegan tofu and mixed Chinese mushroom, sesame sauce, steamed rice	140
SAUTEED SPRING VEGETABLES Mixed of green beans, soya beans, asparagus, baby carrot, roasted sesame sauce	140
SWEET CORN SOUP (3) Chinese style sweet corn soup, scallion, soy sauce	125
WESTERN SPECIALITY	
MUSHROOM RISOTTO WITH TRUFFLE OIL Rich traditional risotto, mixed wild mushroom, white truffle oil	160
BUTTERNUT SQUASH RAVIOLI Homemade ravioli, roasted and purred butternut squash, shallot in heavy parmesan cream, hazelnut white wine sauce	160
VEGETARIAN HACHI PARMENTIER Mediterranean thin ratatouille, mash potato, oven baked gratin, sourdough tartine	160









