



Sofia A La Carte Menu

Antipasti

- Slow cooked wagyu beef carpaccio on field greens, confit tomatoes, anchovies, crispy capers, balsamic vinegar parmesan fondue, nitrogen raspberry, sea salt flakes **(G)**
- Seasoned beef tartare, Dijon mustard, garlic oil, balsamic red beetroot, slow cooked chicken yolk, parsnip chips **(G)**
- Pan seared Foie gras escalope, brioche, apple spiced purée, orange gel, 'vin cotto' reduction, puffed amaranth
- Seared salmon with mango, 'scapece style' marinated zucchini in white balsamic, mango salsa, pickled red onion **(G)**
- Field Vegetable salad, butter lettuce, radicchio, carrots, fennel, radish, cherry tomatoes, baked pumpkin, avocado, balsamic dressing, parmesan shavings **(V) (G)**
- Caesar salad, Romaine lettuce, green mango, Caesar dressing, sautéed shrimps, Parma ham, boiled egg, butter croutons, parmesan shavings, baked walnuts **(P) (N)**
- Citrus seafood salad, mixed lettuce, orange, pomegranate, smoked salmon, sautéed squid, mango clams, prawns, scallops and baby octopus, cherry tomatoes, celery, garlic oil, sesame creamy dressing **(G) (N)**
- * 5g caviar tartare + ¥148
* 10g caviar tartare + ¥268

5J Iberic Ham Platter

- 50g 5J Iberic ham Acorn feed
100g 5J Iberic ham Acorn feed
150g 5J Iberic ham Acorn feed



Soup

- Creamy mushroom soup, black garlic, sautéed chanterelle, lemon milky foam **(V) (G)**
- Seafood soup composition, king prawns, shrimps, crawfish, baby octopus, squid roll, mango clams, scallops **(G)**
- Sweet pumpkin soup, pumpkin, shrimps, baked almond **(G) (N)**

Pasta & Risotto

- Burrata stuffed tortellini, pistachio pesto, eggplant purée, Mediterranean bread crumbs, seasoned tomato salad infusion, basil **(V) (N)**
- Duck tortelli, smoked potato cream, seasonal mushroom, potato chips, light demi glaze
- Homemade lobster chitarra, slow cooked Boston lobster, kaffir lime zest
- Tagliatelle with Wagyu beef M8+ ragout, Parmigiano Reggiano 26 months
- Squid ink Gragnano Calamarata, sautéed baby squid, smoked provola sauce
- Parmigiano Reggiano risotto, 24-26 months Parmigiano Reggiano, scampi carpaccio, lemon citronette, micro cress **(G)**
- Porcini mushroom risotto, black truffle paste, deep fried button mushroom, truffle oil **(V) (G)**

Main Course

- Pan-seared pacific cod, rosemary flavored chickpeas and mash, Kalamata & baked almond crust, white wine butter sauce **(P) (N)** 318
- Norwegian salmon, green peas and mint purée, sautéed peas, creamy yogurt sauce, puffed rice 248
- New Zealand baby lamb rack, sweet burned eggplant purée, eggplant 'caponata', lamb demi-glaze **(N)** 428
- Wagyu oyster blade M9+, seared mushrooms, roasted corn purée, demi-glaze. 788
- Angus Tenderloin 250 days, sautéed spinach, asparagus, truffle aioli, demi-glaze 588
- Wagyu striploin M9+, braised vegetable purée, caramelized baby onion, mustard seeds, demi-glaze 988

Sharing for 2

WAGYU BEEF

- Australian Wagyu Entrecote M 4/5+, Grilled mix vegetables, baked tomatoes, mashed potato purée, gratin with parmesan, beef demi-glaze (800g) 1488
- Wagyu T-bone M 4/5+ Rosemary roasted crispy potatoes, sautéed mix mushrooms with garlic, beef demi-glaze (700g) 1288
- Australian Wagyu BBQ glazed Tomahawk M 6/7+ Grilled mix vegetables, rosemary roasted crispy baby potatoes, potato gratin with truffle beef demi-glaze (1200g) 1988

SEAFOOD

- Grilled Spiny lobster in Mediterranean style (per 100g) Reduced lobster sauce, side dishes on choice: field salads, grilled mix vegetables, rosemary roast crispy potatoes, potato gratin with truffle and foie gras 348
- Grilled Boston Lobster Mediterranean bread crumbs, roasted cauliflower, lobster reduced bisque Demi-glaze (500g) 688

Artisanal Pizza

- Margherita pizza, buffalo mozzarella, basil leaves **(V)** 168
- Ham & Mushrooms pizza, Button mushrooms, buffalo mozzarella, Praga ham **(P)** 198
- 4 Cheese pizza, Gorgonzola, taleggio, 26 months parmesan cheese, pecorino 8 months **(V)** 288
- Norcina pizza, porcini mushrooms, mozzarella, Italian sausage, truffle paste **(P)** 288
- Parma ham pizza, prosciutto, buffalo mozzarella, rocket salad, parmesan shavings **(P)** 25g 5J ham supplement + ¥198 **(N)** 258
- Speck ham & gorgonzola pizza Tomato, buffalo mozzarella, gorgonzola, pinenuts, speck, basil leaves **(P) (N)** 248
- Seafood pizza, mozzarella, squid, octopus, prawns, scallops 218
- Calzone pizza, mozzarella, ham, mushrooms, garlic oil 198

(P) Contains Pork; (G) Gluten Free; (V) Vegetarian; (N) Contains Nuts

All-inclusive price. The menu is supervised by Sanya pricing bureau and the complaint hot line is 12358.

Please highlight any specific food allergies or intolerances to our team before ordering.

We endeavor to source for local and sustainable ingredients whenever possible.