IN-ROOM DINING MENU

swissôtel SYDNEY

GRÜEZI!

Welcome to that part of the day when you just want to relax in the comfort of your own room with a wonderful meal and lovely glass of your favourite beverage. You may be a little weathered from the hustle and bustle of the day to search for that popular local eatery, or hesitant to brave the city streets. Perhaps you prefer not to leave the comforts of the luxurious Swissôtel bed. Now, however, you can enjoy truly extraordinary meals in the comfort of your Swissôtel room and still feel great.

On the back of four successful editions, the latest in-room dining menu continues to push the envelope to incorporate today's culinary trends while at the same time, reinvent all-time favourites. To ensure you experience the very best Swissôtel has to offer, we have created dishes that reflect our Swiss roots – high quality, well balanced and delicious to enhance the vitality and quality of life for all our guests.

This menu also reaffirms Swissôtel Sydney's commitment in using seasonal and locally sourced produce across the dishes. It gives us the opportunity to celebrate some of the best produce grown in this country while preparing each dish with sustainability in mind. Items marked with the Vitality symbol also offer a range of nutritious selections to help maintain your mental and physical wellbeing while on the road.

Life is a Journey and we hope this menu encourages you to Live It Well. We wish you a pleasant meal and an enjoyable stay with us.

Warmest Regards,

Lorraine Mercuri
General Manager

DINING AT SWISSÔTEL SYDNEY

IN-ROOM DINING

Swissôtel Sydney offers a wide variety of in-room dining choices for you to enjoy 24/7 within the comfort of your room. A $9 delivery charge applies.

BREAKFAST	6:00am to 11:00am
ALL DAY DINING	11:00am to 11:00am
LATE NIGHT DINING	11:00am to 6:00am

JPB RESTAURANT

Jpb is a modern Australian restaurant offering a range of seasonally inspired and locally sourced dishes in the heart of Sydney's CBD. Our menu showcases the flavour, colour and texture of the meals that are cooked from the heart with the integrity of each ingredient in mind.

Breakfast: Weekdays 6:00am to 10:30am | Weekends 6:30am to 11:00am
Dinner: Tuesday to Saturday 5:30pm to 09:00pm
Closed on Monday and Sunday

Phone: +61 (2) 9238 8888 | Email: jpb.sydney@swissotel.com

CROSSROADS BAR

Crossroads Bar is Sydney's best kept secret. Intimate pods provide exclusive entertaining spaces and an atmosphere of sophistication providing privacy and seclusion from the buzz of Sydney CBD. Crossroads Bar is the perfect location for a post shopping leisurely high tea, a quick bite to eat before seeing a show at the State Theatre or an informal business lunch with colleagues.

Monday to Thursday & Sunday: 8:00am to 11:00pm
Friday & Saturday: 8:00am to 12:00am

Phone: +61 (2) 9238 8888 | Email: crossroads.sydney@swissotel.com

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ALCOHOLIC BEVERAGES
Sparkling Wine & Champagne 18
White Wine 18
Red Wine 19
Rosé & Dessert Wine 20
Beer & Cider 21

BREAKFAST MENU

EXPRESS BREAKFAST TO TAKE AWAY

Choose one of the express breakfast options below and have it delivered to your door within 25 minutes or simply pick it up from Jpb Restaurant. All served in a take-away box along with tea, coffee or fresh juice.

Mini Ham and Cheese Croissants P 15
Three double-smoked ham and cheddar cheese croissants

VITALITY
Fruit Salad GF, LF, V 15
Chunky seasonal fruits with passionfruit coulis

VITALITY
Natural Yoghurt and Granola V 15
Wild berries, house-made granola and Swissôtel Sydney rooftop honey

SIMPLY NUTRITIOUS

Feel like something nice and healthy? Made from fresh and natural ingredients that taste as good as they look.

VITALITY
Seasonal Fresh Fruits V, GF, LF 18
Seasonal selection of fresh fruits with melon, pineapple and berries

Crunchy Swiss Bircher Muesli V 18
Yoghurt, Bilpin Granny Smith apple, oats and sultanas

BREAKFAST MENU

BREAKFAST SPECIALITIES

The Australian LF, P 35
Your choice of fruit juice, seasonal fruits, bakery basket with a selection of pastries and breads, cold cut meats and sliced cheeses. Your choice of cereals: Special K, Coco Pops, Rice Bubbles, toasted fruit and nut muesli or Nutri-Grain with full, skim, soy or almond milk. Two free range eggs prepared according to your preference, double smoked bacon, gourmet sausage, roasted tomato, sautéed mushroom, hash browns with toasted sourdough. Choice of specialty espresso coffee, loose leaf tea by T2 or hot chocolate

Swiss Indulgence LF, P 35
Your choice of fruit juice, bakery basket with a selection of pastries and breads, seasonal fruits and crunchy bircher muesli. Three egg Swiss cheese omelette, double smoked bacon, gourmet sausage, roasted tomato, sautéed mushroom, hash browns with toasted sourdough. Choice of specialty espresso coffee, loose leaf tea by T2 or hot chocolate

Vitality Kick GF, LF, V 33
Your choice of fruit juice, bircher muesli, seasonal fruits, egg white omelette with tomato, mushroom, capsicum and green shallots with wholemeal toast. Your choice of cereals: Special K, Just Right, toasted nut and fruit muesli or Nutri-Grain with full, skim, soy or almond milk. Choice of specialty espresso coffee or loose leaf tea by T2

The Continental GF, LF, V 25
Your choice of fruit juice, seasonal fruits, bakery basket with a selection of pastries and breads, cold cut meats and sliced cheeses. Your choice of cereals: Special K, Coco Pops, Rice Bubbles, toasted nut and fruit muesli or Nutri-Grain with full, skim, soy or almond milk. Choice of specialty espresso coffee, loose leaf tea by T2 or hot chocolate

Allow us to fulfill your needs. Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances. To order, use the speed dial buttons: **#In-Room Dining** or **#Swiss Service** on your in-room phone.

GF = gluten free, LF = lactose free, V = vegetarian, D = dairy, P = contains pork,
= chef recommended, = Vitality dish, = Swiss dish

BREAKFAST MENU

BREAKFAST FAVOURITES

Blueberry Pancakes V 20
Maple syrup and chantilly cream

Waffles V 20
Wild berry compote and double cream

The Big Brekkie P 25
Two free range eggs prepared according to your preference, double smoked bacon, gourmet sausage, roasted tomato, sautéed mushroom, hash browns with toasted sourdough

Build Your Own Benedict 25
Two free range poached eggs on an English muffin with your choice of ham, spinach or smoked salmon, finished with hollandaise sauce

Smashed Avocado on Toast LF 24
With two free range poached eggs on sourdough served with salsa verde

Build Your Own Omelette P 24
Three free range eggs or egg whites served with toasted sourdough and hash browns. With your choice of four of the following items: double smoked bacon, ham, gourmet sausage, smoked salmon, capsicum, onion, mushroom, spinach, tomato, Swiss cheese

Rice Congee GF, LF, V 18
Rice porridge with shiitake and boiled egg, green onions, pickled vegetables, fried shallots, soy sauce and chilli on the side
Add chicken 7
Add fish 7
Add pork 7

BREAKFAST MENU

SOMETHING TO ADD ON

Gourmet sausage GF, LF, P 7
Double smoked bacon GF, LF, P 9
Sautéed button mushrooms V, GF 7
Oven roasted tomatoes V, GF, LF 7
Traditional baked beans V, GF, LF 7
Tasmanian smoked salmon GF, LF 9
Hash browns V, LF 7

BREAKFAST BEVERAGES

Fruit Juices 7
Apple, orange, pineapple, tomato, cranberry

VITALITY
Freshly Squeezed Juice 12
Apple, orange, pineapple, green vitality juice

Fresh Fruit Smoothies 12
Swissôtel Sydney rooftop honey and yoghurt
with your choice of banana or strawberry

Virgin Mary 8
Tomato juice, lemon juice, worcestershire sauce,
Tabasco sauce and celery

Bloody Mary 18
Vodka, tomato juice, lemon juice, worcestershire sauce,
Tabasco sauce and celery

Classic Mimosa 18
Sparkling wine, freshly squeezed orange juice

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BREAKFAST MENU

SOMETHING TO DRINK

Full cream, skim, soy or almond milk available upon request

Glass of Milk 5

Hot Chocolate 6

Chai Latte 6

Milkshake 10
Banana, caramel, chocolate, strawberry, vanilla

Coffee Specialties 6
Latte, cappuccino, flat white, mocha

Espresso 5
Long black, macchiato, piccolo

Loose Leaf Tea by T2 7

Black Tea
English Breakfast
Earl Grey
Darjeeling
Chai

Green Tea
Jasmine Green
Gorgeous Geisha
Gunpowder Green

Herbal Tea
Peppermint
Chamomile
Lemongrass and Ginger
Sleep Tight – Lemonbalm, jasmine flower, lavender, rose petals
Relax – Chamomile, juniper berries, lemon balm, hibiscus, lemongrass

ALL DAY DINING MENU

ALL DAY BREAKFAST

The Big Brekkie P 30
Two free range eggs prepared according to your preference, double smoked bacon, gourmet sausage, roasted tomato, sautéed mushroom, hash browns with toasted sourdough

STARTERS & SALADS

Garlic & Herb Bread V 9
Foccacia bread, garlic and fresh herbs

VITALITY
Sydney Rock Oysters GF, LF 5 each / 24 for half-dozen
Your choice of natural, Mignonette, or Kilpatrick

VITALITY
Seasonal Soup of the Day 19
With char-grilled sourdough

Grilled pita bread with hummus and roast capsicum dip V 19

Marinated goats cheese, slow cooked beetroot, green apple and balsamic dressing V 24

VITALITY
Quinoa, faro and black lentil salad with cherry tomato, roast butternut pumpkin, radish, avocado, toasted pine nut and white wine vinaigrette V, GF, LF 24
Add grilled chicken 8
Add five grilled prawns 12.5

Caesar Salad P 25
Romaine lettuce, parmesan cheese, toasted herb croutons, double smoked bacon, free range egg and classic Caesar dressing
Add complimentary white anchovies
Add grilled chicken 8
Add five grilled prawns 12.5

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ALL DAY DINING MENU

BURGERS & SANDWICHES

The Club P 32
Chicken tenderloin, double smoked bacon, fried egg, tomato, lettuce, mayonnaise on toasted white bread, served with fries

The Burger 32
Angus beef patty, Swiss cheese, shredded lettuce, tomato, and gherkin with burger sauce on a sesame seed milk bun, served with fries
Add bacon 3
Add avocado 5
Add second patty 9

Reuben sandwich 30
House-made corned beef, sauerkraut, Swiss cheese, dill pickles, Russian dressing on rye bread, served with fries

VITALITY
Grilled vegetable sandwich V 25
Grilled capsicum, zucchini, pumpkin, sundried tomato and spanish onion on Turkish bread with roast capsicum hummus

Chicken burger 29
Slow cooked chicken, pickled kohlrabi and carrot slaw on a brioche bun with mint aioli, served with fries

ALL DAY DINING MENU

CHEFS SELECTIONS

Fish and Chips 34
Herb crumbed fish fillet served with crushed peas, tartare sauce, fries and garden salad

Southern Style Fried Chicken Maryland 32
Corn bread and tangy ancho chilli slaw

Chilli and Prawn Pasta 34
Sautéed prawn cutlets with long red chilli cherry tomato and spring onion with linguini in a white wine cream sauce

VITALITY
Poke Bowl 36
Soba noodles, Tasmanian salmon, avocado, edamame, spring onion, carrot, kale, soy and sesame dressing

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ALL DAY DINING MENU

MAIN MEALS

Salmon Fillet 38
Tasmanian salmon fillet with orzo pasta, shaved fennel and kohlrabi
served with a pine nut and orange segment dressing

VITALITY
Grilled Corn Fed Chicken Breast GF, DF 38
Served with roof top honey roasted carrots and parsnips,
roast chat potato and jus

180gm Grain Age Beef Fillet GF 48
Served with mixed mushroom ragu, potato rosti and green beans

Herb Crumbed Amelia Park Lamb Cutlets 41
Served with Middle Eastern spiced cous cous pearls,
grilled red capsicum and mint yoghurt

VITALITY
Roast pumpkin DF, V 32
Sesame infused pumpkin, miso cauliflower, puffed wild rice
green beans with a soy and sesame oil

SIDES

Farmers garden salad
Chips with truffle aioli
Wedges with sour cream and sweet chilli sauce
Steamed jasmine rice
Broccolini with toasted almonds
VITALITY
Vitality coleslaw

Additional Sides for 10

ALL DAY DINING MENU

ASIAN FARE

Wonton Noodle Soup 30
Chicken broth, pork wontons, char sui pork, egg noodle,
choy sum, green shallot and red chilli

Roast Duck P, LF 38
Served with duck broth, ginger rice coriander and green onion

Honey Soy Pork with Fried Rice 29
Fried pork tenderloin with broccoli, garlic and shallot in
a soy and honey sauce

Tofu and Vegetable Fried Egg Noodle 28
Choy sum, broccoli and tofu, tossed in egg noodles with sweet soy
Add 5 prawns 10

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ALL DAY DINING MENU

DESSERTS

Selection of ice cream and sorbet V 4 per scoop

Swiss and Australian Cheese board V 28
Selection of three cheeses, quince paste, crackers and fruit

Swiss Chocolate Cake GF 17
Swiss chocolate, Chantilly cream, hazelnuts

Lemon and lime curd tart V 18
Raspberry coulis, freeze dried raspberries,

Orange crème brûlée 18
Pistachio ice cream,

Seasonal fresh fruit V, GF, LF 18
Seasonal selection of fresh fruit with melon, pineapple and berries

LATE NIGHT DINING MENU

LATE NIGHT

Caesar Salad P 25
Romaine lettuce, parmesan cheese, toasted herb croutons,
double smoked bacon, free range egg and classic Caesar dressing

Farmers Garden Salad GF, LF, V 19
Mixed green lettuce, tomato, cucumber, onion, radish, house dressing

Butter Chicken 29
Steamed rice and papadums

Angus Beef Cottage Pie 29
Sweet potato mash

Reuben Sandwich 30
House-made corned beef, sauerkraut, Swiss cheese, dill pickles,
Russian dressing on rye, served with potato crisps

Toasted Croque Monsieur 30
Double smoked ham, cheese, béchamel, dijon mustard on sourdough,
served with potato crisps

Seasonal fresh fruit V, GF, LF 19
Seasonal selection of fresh fruit with melon, pineapple and berries

Cheese Board V 29
Selection of three cheeses, quince paste, crackers

Swiss Chocolate Cake GF 17
Swiss chocolate, Chantilly cream, raspberries

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KIDS MENU

STARTING LIFE ON THE RIGHT FOOT

Swissôtel Kid's Pancakes V 12
Fresh fruit and Swissôtel Sydney rooftop honey

Two Eggs Any Style P 15
Double smoked bacon, gourmet sausage and breakfast potatoes

VITALITY Seasonal fresh berries and yoghurt V 9

VITALITY Banana and passionfruit smoothie V 9

RE-ENERGISE YOUR PLAY TIME

VITALITY Tomato Soup V 10
Served with dinner roll and butter

VITALITY Kid's farmers garden salad V 9

VITALITY Steamed Fish GF, LF 12
With vegetables and potatoes

Swissôtel Kid's Burger 12
Beef burger with cheese, tomato sauce, served with fries

Grilled Free Range Chicken GF, LF 14
Seasonal vegetables and rice

Grilled Chicken Pasta 14
Olive oil, parmesan

THE SWEET FINISH TO YOUR DAY

Cookies and milk V 6
Fresh fruit cup V 5
Strawberry milkshake V 5

NON ALCOHOLIC BEVERAGES

HOT OR COLD

Full cream, skim, soy, almond or lactose free milk available upon request

Glass of Milk 5
Hot Chocolate 6
Chai Latte 6
Milkshake 10
Banana, caramel, chocolate, strawberry, vanilla
Coffee Specialties 6
Latte, cappuccino, flat white, mocha
Espresso 5
Long black, macchiato, piccolo

Loose Leaf Tea by T2 7

Black Tea
English Breakfast
Earl Grey
Darjeeling
Chai

Green Tea
Jasmine green
Gorgeous Geisha
Gunpowder green

Herbal Tea
Peppermint
Chamomile
Lemongrass and Ginger
Sleep Tight – Lemon balm, jasmine flower, lavender, rose petals
Relax – Chamomile, juniper berries, lemon balm, hibiscus, lemongrass

SOFT DRINKS

Soft Drink 6
Coke, Coke Zero, Diet Coke, Ginger Ale, Soda, Sprite, Tonic

Mineral Water
San Pellegrino Sparkling 500ml / 1000ml 9 / 13
Aqua Panna Still 500ml / 1000ml 9 / 13

SPARKLING AND CHAMPAGNE

NV Dal Zotto "Pucino" Prosecco 60
King Valley, VIC

Tennuta Monticello Prosecco 14 / 65
Veneto, ITA

42 Degrees South Premium Cuvée 15 / 65
Coal River Valley, TAS

Veuve Ambal Blanc de Blanc 13 / 62
Burgundy, FRA

NV Veuve Cliquot 28 / 140
Reims, FRA

Ruinart Blanc de Blanc 180
Reims, FRA

NV Veuve Clicquot Rose 170
Reims, FRA

Dom Pérignon 420
Épernay, FRA

NV Krug Grande Cuvée 650
Reims, FRA

WHITE WINE

All Saints Moscato 12 / 22 / 55
Rutherglen, VIC

Tai Nui Sauvignon Blanc 12 / 23 / 58
Marlborough, NZ

De Bortoli Legacy Semillon Sauvignon Blanc 10 / 18 / 41
Riverina, NSW

Ra Nui Pinot Gris 69
Marlborough, NZ

Indigo Estate Pinot Grigio 13 / 24 / 64
Beechworth, VIC

RockBare Chardonnay 14 / 39 / 63
Mclaren Vale, SA

Pikes "Traditionale" Riesling 77
Yarra Valley, VIC

Giesen Estate Riesling 15 / 28 / 74
Marlborough, NZ

Pinot Grigio 64
Veneto, ITA

Tyrrells Hunter Valley Semillon 58
Hunter Valley, NSW

Krinklewood Verdello 61
Hunter Valley, NSW

RED WINE

Josef Chromy Pepik Pinot Noir 14 / 22 / 65
Relbia, TAS

Keith Tulloch 'Perdiem' Merlot 54
Hunter Valley, NSW

Side by Side Malbec 14 / 26 / 68
Langhorne Creek, SA

De Bortoli Legacy Cabernet Merlot 10 / 18 / 41
Riverina, NSW

Philip Shaw 'The Idiot' Shiraz 64
Orange, NSW

Rymil Classic Cabernet Sauvignon 17 / 32 / 84
Coonawarra, SA

Robert Oastley Signature Series GSM 14/ 27 / 69
McLaren Vale, SA

RED WINE

Rockburn Devil's Staircase Pinot Noir 75
Central Otago, NZ

Thorn Clark Shiraz 13 / 25 / 62
Barossa Valley, SA

Hentley Farm Villain & Vixen Grenache 69
Barossa, SA

Tenuta Carretta Barbera d'Alba DOC 92
Piemonte, ITA

ROSÉ

Grecia Rosato Negroamaro Rosé 68
Puglia, ITA

Mirabeau 'La Comtesse' Rosé 13 / 64
Hunter Valley, NSW

DESSERT WINE

Frogmore Creek Iced Riesling 15 / 65
Coal Valley, TAS

Robert Stein 'Reserve Range' Harvest Gold 68
Mudgee, NSW

BEER & CIDER

LOCAL & NOT SO LOCAL BEER

James Boags Premium 375ml 10
Australia

James Boags Premium Light 375ml 9
Australia

Heineken 330ml 10
Holland

Kirin 330ml 10
Japan

AUSTRALIAN CRAFT BEER

Little Creatures Pale Ale 330ml 11
Fremantle, WA

Little Creatures Bright Ale 330ml 11
Fremantle, WA

Kosciuszko Pale Ale 330ml 11
Jindabyne, NSW

White Rabbit Dark Ale 330ml 11
Healesville, VIC

INTERNATIONAL CIDER

Kirin Apple Cider 330ml 11
Japan

swissôtel SYDNEY

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