

The background of the entire image is a top-down view of an Easter Sunday High Tea menu. It features several dark grey, rectangular slate tiles arranged in a staggered pattern. On these tiles are various pastries: some are round with a white cross on top, others are round with a dark filling and a purple leaf garnish, and some are shaped like carrots with green stems. There are also small round tarts with a dark filling and a purple leaf garnish. The overall aesthetic is elegant and modern.

EASTER HIGH TEA



SISKO x SOFITEL

S O F I T E L
HOTELS & RESORTS

MELBOURNE ON COLLINS

PICTURED: EASTER SUNDAY HIGH TEA WITH SISKO CHOCOLATE



EASTER SUNDAY HIGH TEA WITH SISCO CHOCOLATES

The true Melbourne Masters of fine chocolate are collaborating with the Pastry Chefs from Sofitel to bring you the ultimate luxe Easter chocolate experience at Sofitel Melbourne On Collins.

Bringing together the iconic Sisko hot chocolate experience through a lace chocolate egg with handcrafted marshmallows, hot cross scones & artisanal sweet treats; the creative Chocolatier's & Sofitel's Chef David Hann have formed the perfect round up for an irresistible Easter high tea.

Set as a buffet style in a luxurious setting at No35 located on the 35th floor, with breathtaking views of the city skyline, marble top tables and a decadent French couverture chocolate fountain, savour this Easter with a high tea unlike any other.

Menu

Hot cross scones
Served with strawberry preserve,
lemon curd & vanilla cream

Layered coconut buttercream pandan
with chocolate flower

Carrot wafer cone with orange
& white chocolate mousse

White chocolate egg with salted caramel crumb,
vanilla & mango mousse (CN, GF)

Ash pavlova with raspberry caramel & chocolate (GF)

Chocolate & berry mousse with caramel sable

Vanilla & couverture chocolate crème brûlée (GF)

Chocolate nest tart

Berry panna cotta (GF)

Assorted macarons (CN)

**Sisko French couverture chocolate fountain
with seasonal fruits
&
Handcrafted marshmallows**





Sandwiches

Roast beef, green tomato
& horseradish wrap

Cucumber & cream cheese (V)

Free range crushed egg, mayonnaise
& chervil (V)

Pulled chicken with Asian slaw,
pickled red onion

Tasmanian smoked salmon
with sour cream & chives

Savoury

Mushroom & spinach quiche (V)

Sweet potato & cashew nut empanada with spicy red
capsicum relish (v)

Chicken & sweetcorn Blanquette (GF)

Mini Moroccan lamb pie

Beverages

Sisko lace egg hot chocolate
with handcrafted marshmallows

Espresso Coffee

Cappuccino
Latte
Long Black
Short Black
Flat White

Madame Flavour Loose Leaf Tea

Madame's English Breakfast
French Earl Grey
Rajasthani Chai
Sofitel Signature Bien Être
Organic Mint
Signature Tisane Fruits Rouge
Chamomile

Choice of free flowing Rococo Premium Cuvée
Or free flowing Taittinger Champagne





Times

First High Tea - 12:00 noon concluding at 2:00pm
OR

Second High Tea - 3:00pm concluding at 5:00pm

Price

\$99 per adult including free flowing Rococo Premium Cuvée

\$129 per adult including Free flowing Taittinger Champagne

\$70 children between 6-11 years

\$45 children between 3-5 years

Bookings

For more details:

Contact Restaurant Reservations

Phone. 61 (0) 3 9034 7900

Email H1902-re13@sofitel.com

Prepayments are required for booking confirmations.

Please note prepayments are non refundable and non transferrable.



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