



# EASTER SUNDAY HIGH TEA WITH SISKO 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

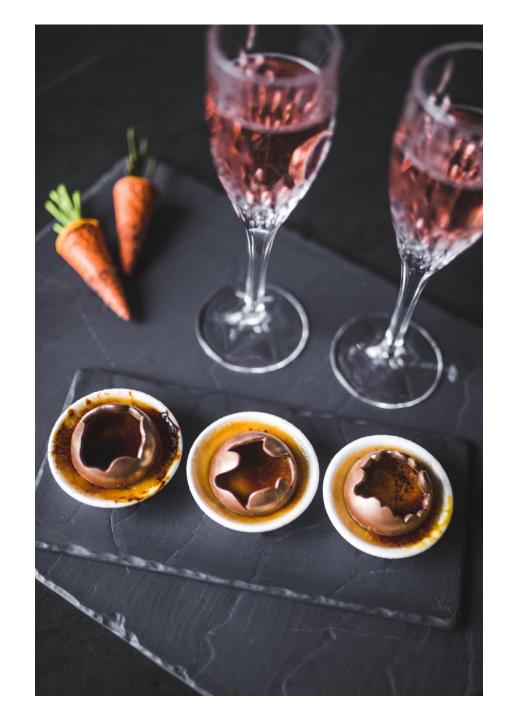
#### **Espresso Coffee**

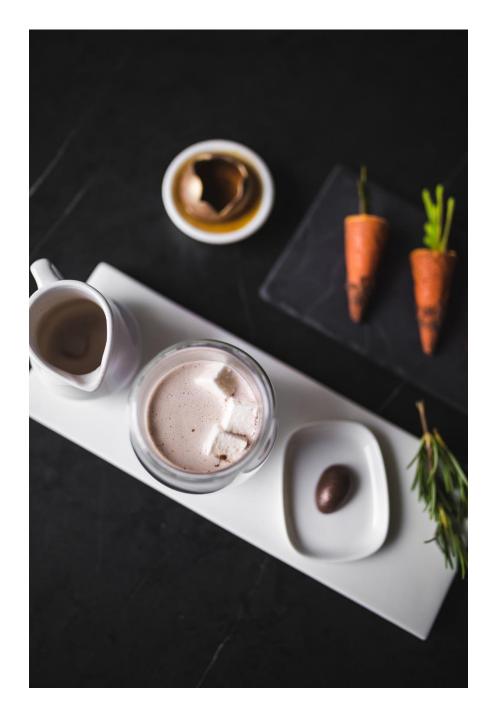
Cappuccino Latte Long Black Short Black Flat White

#### **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.



