

# Easter

AT NO35 RESTAURANT

Nº35









# *plans*

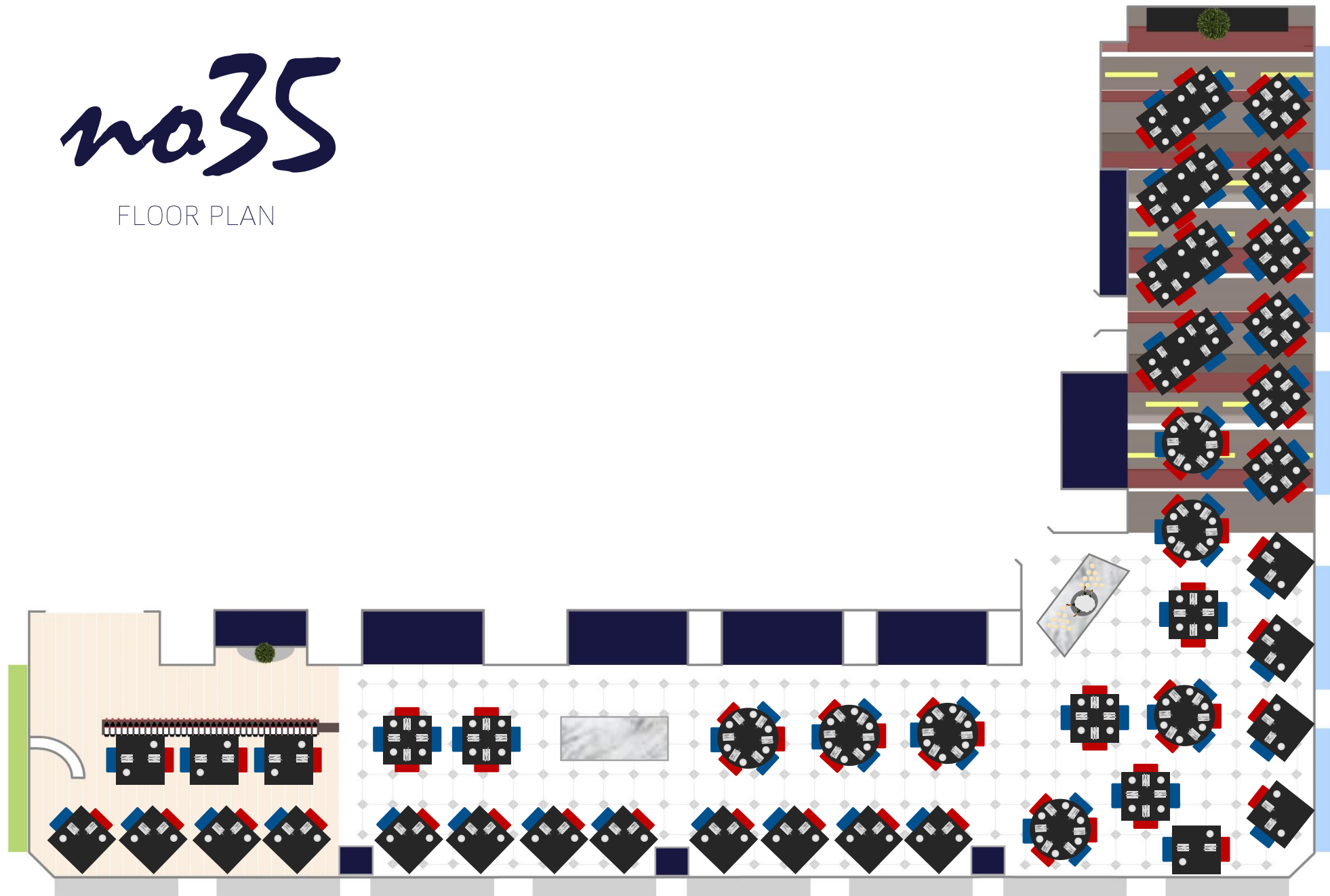
NO35 RESTAURANT



# no35

FLOOR PLAN

MOUNTAIN VIEW



BAY VIEW

CITY VIEW

OUR  
*offers*







# brunch

PRICE

\$140 per person\*

\$40 - Children 3 - 5 years

\$70 - Children 6 - 11 years

Includes brunch and a  
full beverage package

\*Prepayment required. Accor Plus receives 15% off.



# menu

## HOT MENU

Honey pumpkin soup  
Sweet sour chicken  
Teriyaki miso glazed Kingfish  
Paprika baked chat potato with garlic and rosemary  
Seasonal steamed vegetables  
Egg fried rice with shrimp  
Lemon pepper spiced chicken  
Fusilli with chorizo and corn in arrabiata sauce  
Smoked salmon and chive scrambled egg  
Sofitel mixed grill  
Baked Tasmanian salmon in puff pastry  
Roasted leg of pork  
Roasted lamb with thyme and garlic

## COLD MENU

South Australian oysters  
Australian king prawns  
Peking duck and egg noodle salad  
Seafood salad with Thousand Island dressing  
Smoked salmon platter with lemon  
Sliced beef pastrami, sliced prosciutto and flat pork sopressa  
Homemade salmon terrine  
Black bean corn and chorizo salad  
Artichoke and slow roasted tomato with herb dressing  
Country maison terrine  
Roasted baby root vegetables  
Gluten free pasta salad with avocado cherry tomato  
Pumpkin, eggplant and asparagus with dukkha dressing  
Green salad with cucumber and cherry tomato  
Chicken terrine  
Mixed olives

\*Please note some menu items are subject to change without notice





# menu

## DESSERTS

Vanilla bean crème brulee  
Orange and poppy seed cake  
Milk chocolate and cherry panna cotta  
Tropical fruit salad  
Apple and berry crumble  
Pandan and lemon Swiss roll  
Walnut chiffon cake  
Banana cake  
Sherry trifle  
Coconut tartlet  
Assorted Cheese

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OUR

*Team*



# international chefs



MARTIN

*horsley*

British born, Martin Horsley skilfully combines his classical training with more modern methods, and places an emphasis on using only the finest and freshest local produce to create memorable dishes.



DAVID

*hann*

Welsh born, David Hann has honed his skills internationally and now serves as Sofitel's Pastry Chef, handcrafting the most amazing desserts and cakes for all occasions.





THEIR  
*talents*







READY TO  
*look*



# *contact*

To speak with our Restaurant Reservations or to book, please contact:

Restaurant Reservations on +61 3 9653 7744 OR  
email [H1902-RE13@sofitel.com](mailto:H1902-RE13@sofitel.com)

## **LOCATION:**

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## **WEBSITE:**

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## **SOCIAL:**

[@sofitelmelbourneoncollins](https://www.instagram.com/sofitelmelbourneoncollins)

