





\$135 per person \$40 - Children 3 - 5 years \$70 - Children 6 - 11 years







SWEET

Rum baba
Blueberry and white chocolate 'shell' (ngi)
Strawberry, yuzu and truffle tartlet with dark chocolate dome
Caramel and raspberry opera cake (cn)
Rosewater and raspberry macarons (cn, ngi)
Pink sparkling wine jelly (ngi, ndi)
Coconut crème brûlée (ngi)
Berry and white chocolate turon
Blood peach panna cotta (ngi)

SANDWICHES

Champagne ham, grained mustard on white bread Cucumber and cream cheese, dill, chives on multigrain bread Free range crushed egg, mayonnaise, watercress on white bread (v) Tasmanian smoked salmon, lemon, black pepper on wholemeal bread

SAVOURY

Cumin spiced roast pumpkin quiche (v, ngi)
Savoury chicken and tarragon filo with green
olive and rosemary aioli
Slow cooked Riverina lamb casserole,
caraway and sweet potato (ngi)
Potato and caramelised onion bomba, dill and
artichoke dip (v)

BEVERAGES

Madame Flavour loose leaf tea Espresso coffee Belcolade Hot Chocolate



OUR





international pastry chef

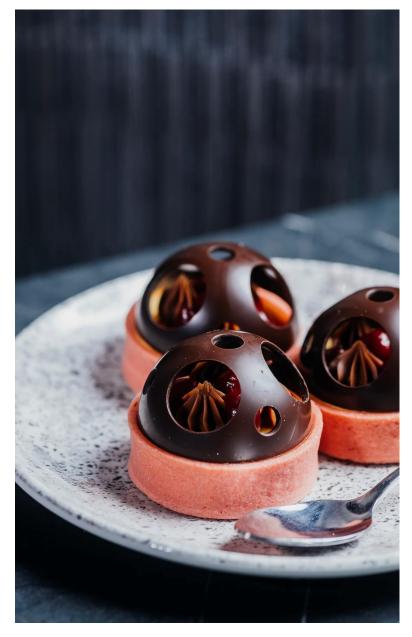


bann

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.

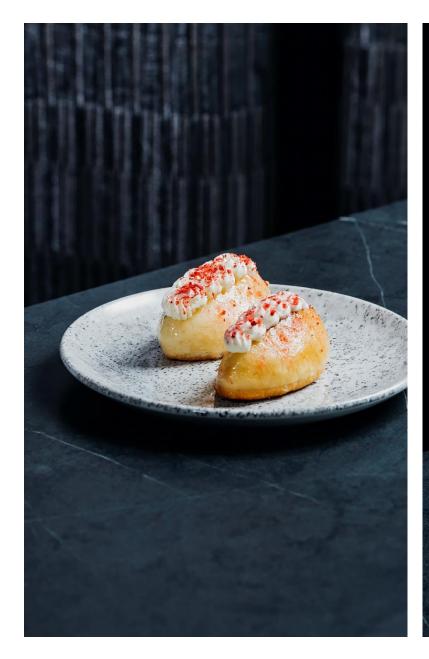
talents









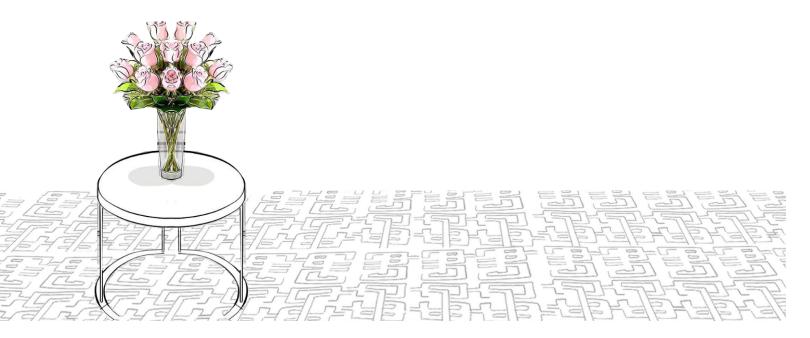






READY TO





contact

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

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