

Mother's Day

AT NO35 RESTAURANT

Nº35





plans

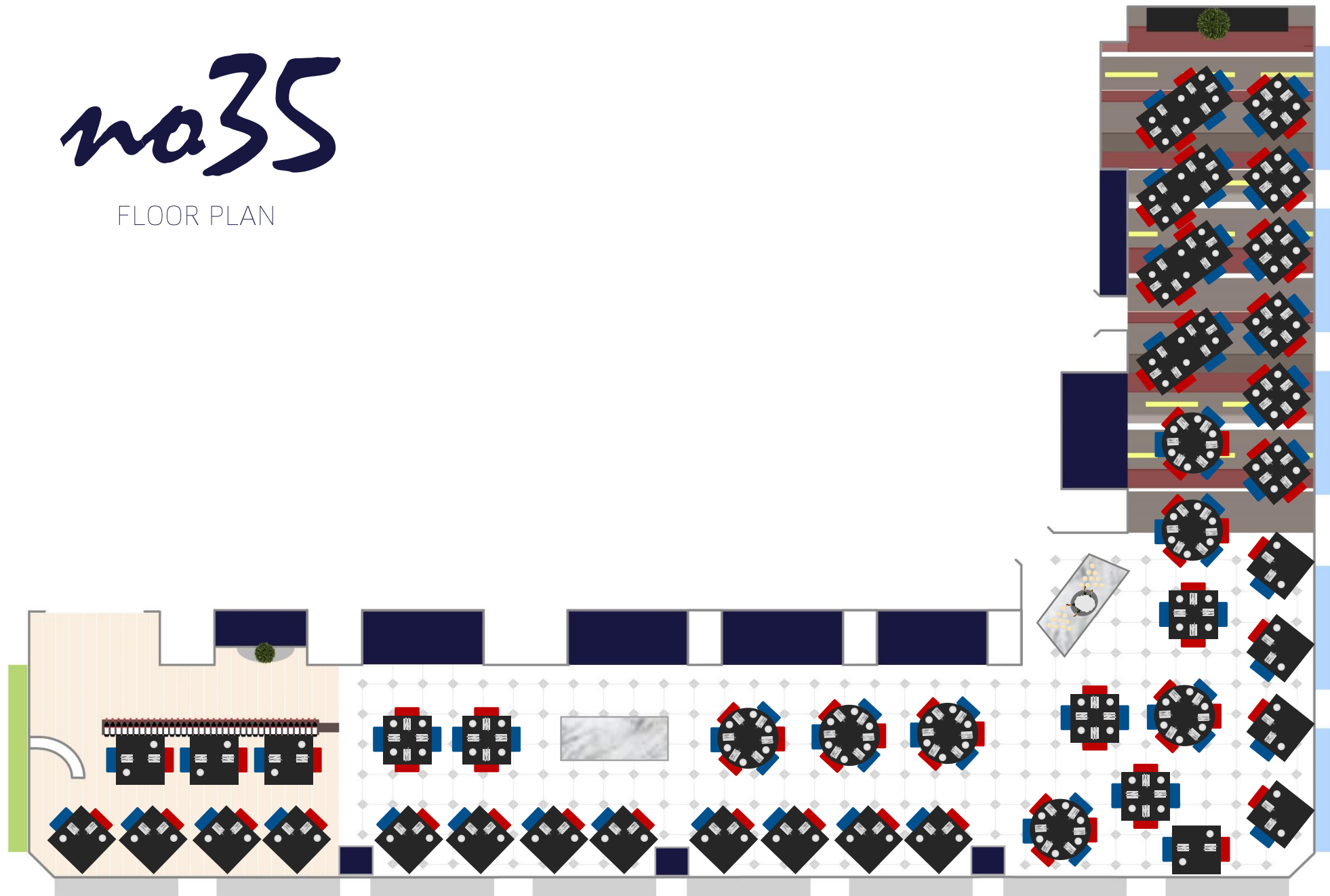
NO35 RESTAURANT



no35

FLOOR PLAN

MOUNTAIN VIEW



BAY VIEW

CITY VIEW

OUR
offers





brunch

PRICE

\$175 per person*

\$45 - Children 3 - 5 years

\$75 - Children 6 - 11 years

Includes brunch and a
full beverage package and glass
of Taittinger Champagne

*Prepayment required. No Accor Plus offers apply.



menu

HOT MENU

Leek and potato soup
Harissa baked market fish
Peri peri spiced potato wedges
Roasted root vegetables
Steamed rice with edamame
Spinach and ricotta ravioli
Honey peppered beef
Smoked salmon and chive scrambled egg
Sofitel mixed grill
Baked Tasmanian salmon in puff pastry
Roasted high country leg of pork with apple sauce
Roasted Gippsland beef 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
Lemon pepper chicken
Quinoa, pomegranate, pumpkin salad
Artichoke and slow roasted tomato with herb dressing
Turkey terrine
Roasted carrot, baby beetroot, kale, mustard dressing
Chat potato, roasted capsicum salad, mango dressing
Green salad with cucumber and cherry tomato
Country terrine
Mixed olives

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



menu

DESSERTS

Brandy crème brûlée
Chocolate tofu mousse with berry compote
Cherry panna cotta
Tropical fruit salad
Dark chocolate cheesecake
Apple crumble
Strawberry mousse cake
Chocolate opera cake
Spiced apple and pear jelly
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

LOCATION:

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SOCIAL:

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

