



TERRACOTTA WARRIORS AND HIGH TEA

This High Tea has been inspired by *Terracotta Warriors: Guardians of Immortality* Melbourne Winter Masterpieces exhibition at the National Gallery of Victoria





high tea

Sofitel Melbourne On Collins and
Dulux®, collaborated on an Asian
infused High Tea buffet.

PRICE

\$99 per person

\$45 – Children 3 – 5 years

\$70 – Children 6 – 11 years

Includes buffet high tea and a glass of
sparkling wine

\$118 per person

With flowing sparkling wine

*Prepayment required. Accor Plus not applicable.



menu

SWEET

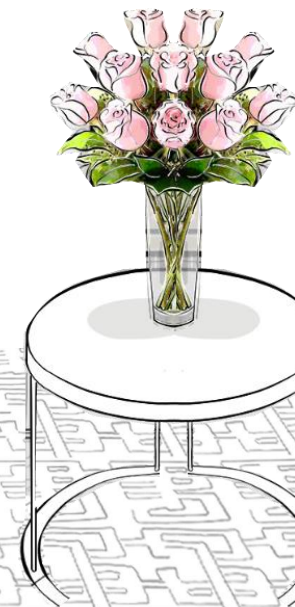
Red bean curd and white chocolate bombe
on coconut shortbread (ngi)
Strawberry and yuzu tartlet
Crisp wonton with chocolate, ginger and pineapple
Salted coconut sago with palm sugar caramel (ngi, ndi)
Pandan crème brûlée (ngi)
Pineapple and lime friand (cn, ngi)
Black sesame and matcha macarons (cn, ngi)
Steamed custard buns
Matcha tartlet
Chocolate opera (cn)

Scones with blackberry preserve and lemon curd

CHOCOLATE FOUNTAIN

Dulux Mint Twist
Dulux Symphony Red
Dulux Midas Touch
Dulux China White

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish.



menu

SANDWICHES

Cantonese style char siu glazed leg ham
Hoisin roasted chicken, spring onion, coriander wrap
Crushed egg, sriracha, watercress (v)
Smoked salmon, teriyaki glaze, toasted sesame
Sweet chilli cream cheese, five spice
roasted water chestnuts (v)

HOT

Sweet corn and lemongrass soup (ngi, ndi, vg)
Char siu pork bun
Prawn and chive wonton
Sticky lemon, chilli and ginger beef,
pickle cucumber (ngi, ndi)

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish.



gluten free

SWEET

Red bean curd and white chocolate bombe
on coconut shortbread (ngi)

Matcha tartlet (ngi)

Pineapple and lime friand (cn, ngi)

Strawberry and yuzu tartlet (ngi)

Salted coconut sago with palm sugar caramel (ngi, ndi)

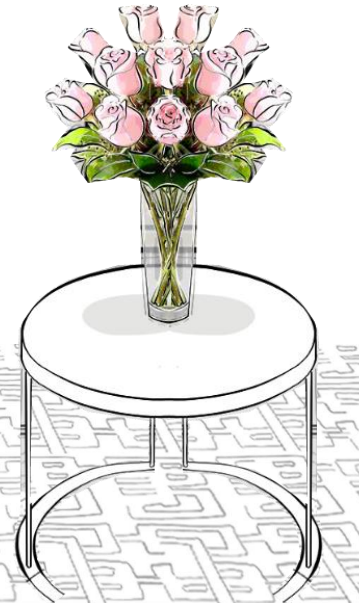
Pandan crème brûlée (ngi)

Panna cotta (ngi)

Black sesame and matcha macarons (ngi, cn)

Scones with blackberry preserve and lemon curd (ngi)

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish.



gluten free

SANDWICHES

Sichuan pepper mayonnaise, glazed
leg ham on white bread

Roasted chicken, spring onion, coriander on white bread

Crushed egg, sriracha, watercress on white bread (v)

Smoked salmon, teriyaki glaze,
toasted sesame on white bread

Sweet chilli cream cheese, five spice roasted
water chestnuts, on white bread (v, cn)

HOT

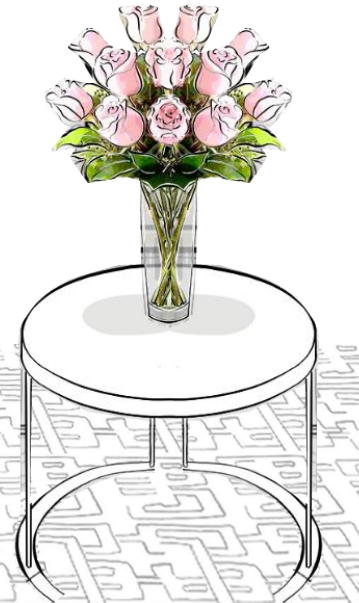
Sweet corn and lemongrass soup (ngi, ndi, v, vg)

Chilli salt and pepper squid (ngi, ndi)

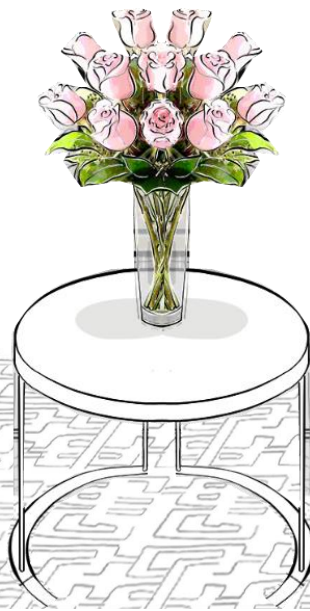
Vegetable gow (ngi, v)

Sticky lemon, chilli and ginger beef,
pickle cucumber (ngi, ndi)

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish.



CHOCOLATE
fountains

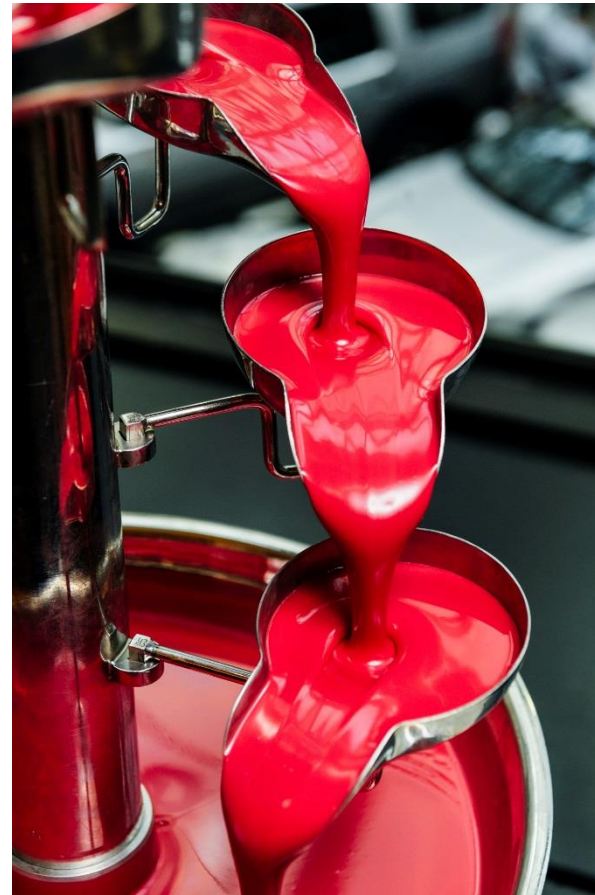




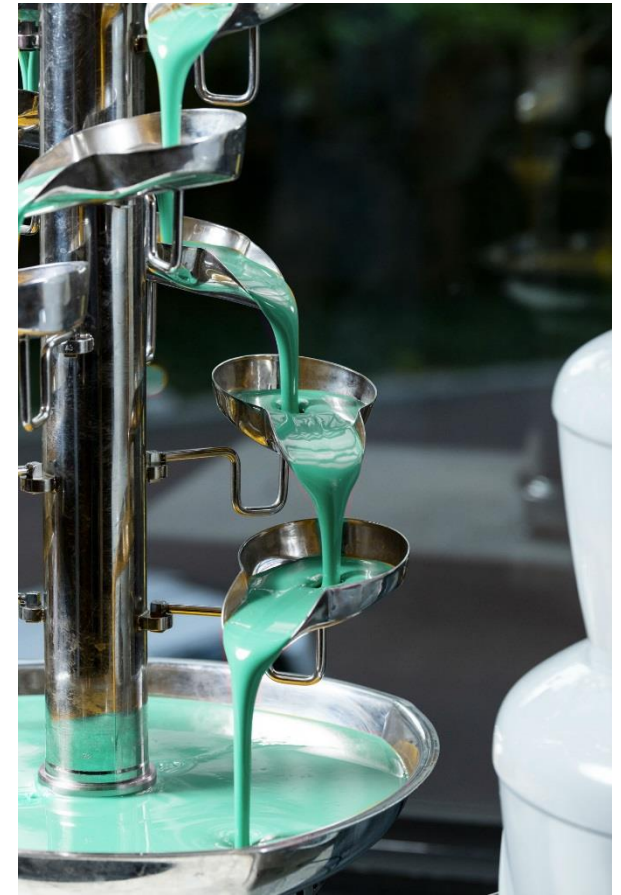
Midas Touch



China White



Symphony Red

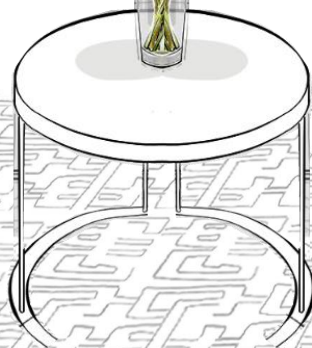


Mint Twist



OUR

Team



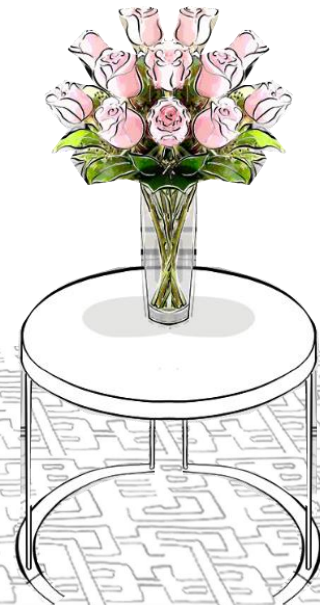
international pastry chef



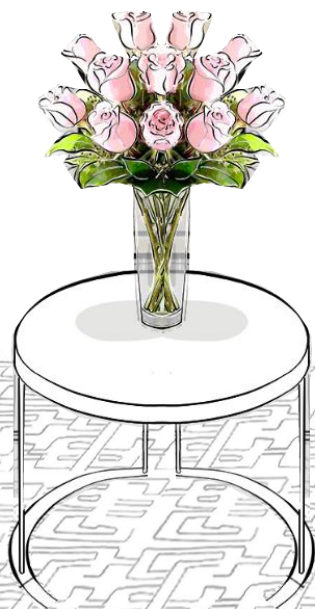
DAVID

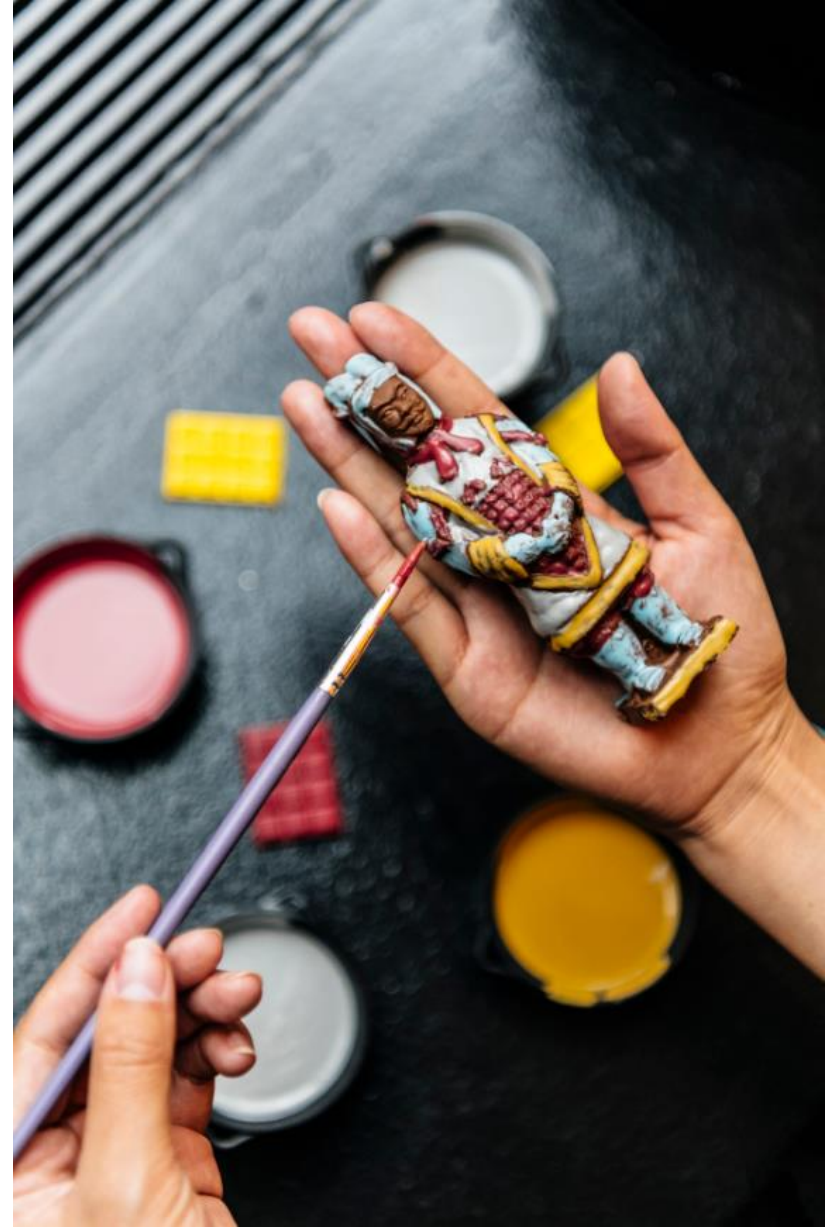
hann

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.



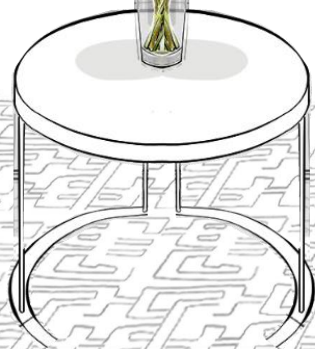
OUR
talents







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:

Sofi's Lounge, Lobby Level, Sofitel Melbourne On Collins
25 Collins Street, Melbourne VIC 3000

WEBSITE:

www.sofitel-melbourne.com.au

SOCIAL:

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

