
FROM THE MAKER SERIES:

NO35 WITH PHILIPPE MOUGHEL & MOSAIQUE WINES

TUESDAY 30 JUNE 2026

Four-course set menu
with matched Mosaïque wines

6PM arrival for 6:30PM start

\$240 PER PERSON

\$216 ALL Accor+ Explorer members

MENU

AMUSE-BOUCHE

matched with Champagne Waris-Hubert 1er Cru Grauves

VELOUTÉ DE COURGE BUTTERNUT

Butternut squash velouté, prawn tortellini, sarriette

matched with 2023 Domaine Nicolas Mariotti Bindi Patrimoine 'Albore' Vermentino

ROCKLING À LA GRENOBLOISE

Rockling Grenobloise, fennel purée, quinoa & bread sauce

matched with 2023 Chateau Thieuley, Bordeaux Blanc 'Generation 3' White

SELLE D'AGNEAU RÔTIE

Roasted lamb saddle, shank rilette, eggplant, spiced oil & jus

matched with 2019 Chateau Grand-Puy Ducasse

BABA AU RHUM

Rum baba, chocolate mousse

matched with NV Cidrerie du Leguer, Ratafia de Pomme 18%

Sample menu and subject to seasonal changes.

The dietary alternatives of low gluten and vegetarian can be accommodated. Please advise of any allergies or dietary requirements during the booking process.

Package is prepaid with a 72 hour cancellation policy.

[Secure your reservation](#)

MERCI



No35

Sofitel Melbourne On Collins
Level 35, 25 Collins Street, Melbourne
VIC 3000

T: 03 9653 7744

E: dining.reservations@sofitel.com