



S O F I T E L
MELBOURNE ON COLLINS

Where the
Festive Season
Comes to Life



Festive High Tea at No35 Restaurant

Available every Saturday & Sunday from 14 November to 20 December 2026

Celebrate the season with Festive High Tea at No35, where artisan savouries and Christmas pâtisserie are served alongside panoramic Melbourne views.

Menu

SLOW-COOKED TURKEY AND HONEY HAM
Tasmanian raclette cheese custard, brown butter feuilleté

SMOKED SALMON AND CULTURED CRÈME FRAÎCHE
TOASTED SANDWICH
Yarra Valley salmon roe, dill

FLINDERS FERMENTED TRUFFLE AND EGG SANDWICH
Mayonnaise, tarragon

LAMB AND ROSEMARY PITHIVIER
Davidson plum BBQ sauce

SEASONAL LOCAL VEGETABLE TARTLET
Salsa verde, aromatic herbs

SNOWMAN PAVLOVA
Mango, white chocolate mousse, coconut dacquoise

SANTA'S HAT CHEESECAKE
Lime cheesecake mousse, strawberries, sablé

NO-RUM BABA
Vanilla mousse, citrus baba, candied oranges

BÛCHE DE NOËL AU CHOCOLAT
vanilla swiss roll, vanilla buttercream

FRESHLY BAKED PLAIN AND FESTIVE SPICED SCONES
House strawberry and rosella preserve, St. David Dairy cream

Served with a glass of French Sparkling and espresso coffee and tea



Christmas Eve at No35 Restaurant

Thursday, 24 December 2026

Set the scene for Christmas Eve with a memorable dining experience alongside sweeping views across Melbourne.

Shared Lunch Menu

PAINS FRAIS

Artisan bread, cultured butter

HUÎTRES D'APPELLATION

Royal Miyagi oysters, ajo blanco, almond cream, chive oil
Nature, scampi caviar
Tosazu jelly, balsamic pearls

TERRINE DE CANARD AU FOIE GRAS

Confit duck and foie gras terrine, Sauternes and grape chutney, brioche

SAUMON GRAVLAX

New Zealand Ora King salmon gravlax, cultured crème fraîche, finger lime, blini

FILET DE BŒUF WELLINGTON

Eye fillet Beef Wellington, mushroom duxelles, spinach velouté, beef jus

GRATIN DAUPHINOIS

Thinly sliced potatoes baked slowly with garlic, cream and nutmeg

PALATE CLEANSER

Kiwi and lime sorbet, nitrogen flower, Champagne

BÛCHE DE NOËL

Chocolate and caramel yule log, meringue snow

Beverages available on consumption.

Set Dinner Menu

PAINS FRAIS

Artisan bread, cultured butter

HUÎTRES D'APPELLATION

Royal Miyagi oysters, ajo blanco, almond cream, chive oil
Nature, scampi caviar
Tosazu jelly, balsamic pearls

TERRINE DE CANARD AU FOIE GRAS

Confit duck and foie gras terrine, Sauternes and grape chutney, brioche

SAINT-JACQUES THERMIDOR

Hokkaido scallops, Thermidor sauce, chives

FILET DE BŒUF WELLINGTON

Eye fillet Beef Wellington, mushroom duxelles, spinach velouté, beef jus

GRATIN DAUPHINOIS

Thinly sliced potatoes baked slowly with garlic, cream and nutmeg

PALATE CLEANSER

Kiwi and lime sorbet, nitrogen flower, Champagne

BÛCHE DE NOËL

Chocolate and caramel yule log, meringue snow

Served with a Classic Beverage Package.



Christmas Day at No35 Restaurant

Friday, 25 December 2026

Toast to Christmas Day with a set festive menu and seasonal flavours setting the scene for a memorable occasion.

Menu

PAINS FRAIS

Artisan bread, cultured butter

HUÎTRES D'APPELLATION

Royal Miyagi oysters, ajo blanco, almond cream, chive oil
Nature, scampi caviar
Tosazu jelly, balsamic pearls

TERRINE DE CANARD AU FOIE GRAS

Confit duck and foie gras terrine, Sauternes and grape chutney, brioche

SAINT-JACQUES THERMIDOR

Hokkaido scallops, Thermidor sauce, chives

FILET DE BŒUF WELLINGTON

Eye fillet Beef Wellington, mushroom duxelles, spinach velouté, beef jus

GRATIN DAUPHINOIS

Thinly sliced potatoes baked slowly with garlic, cream and nutmeg

PALATE CLEANSER

Kiwi and lime sorbet, nitrogen flower, Champagne

BÛCHE DE NOËL

Chocolate and caramel yule log, meringue snow

Lunch is served with a Premium Beverage Package.

Dinner is served with a Classic Beverage Package.



Christmas Day Buffet Lunch at Sofi's Lounge

Friday, 25 December 2026

Settle in for a lavish Christmas Day at Sofi's Lounge, with a festive buffet showcasing an abundant selection of seasonal favourites.

Menu

Seafood Buffet

Queensland King Prawns
Selection of Sushi & Sashimi
House-Cured Tasmanian Salmon Gravlox
Freshly Shucked Tasmanian Oysters
Condiments & Accompaniments

Three-tiered Stand of Entrées

Wagyu Beef Carpaccio
Deville Hen's Eggs
Burrata Stracciatella
Artisan bread for the table

From the Carvery & Hot Buffet

Applewood-Smoked Turkey Breast
Champagne-Glazed Christmas Ham
Charcoal-Grilled Grass-Fed Beef Tomahawk
Roasted Heritage Pork Ribeye
Western Rock Lobster Wellington
Condiments & Accompaniments

Festive Hot Mains

Steamed Western Australian Murray Cod
Slow-Braised Lamb Shoulder
Wild Mushroom & Black Truffle Agnolotti

Served with a Premium Beverage Package.

Seasonal Accompaniments & Salad

Charred Asparagus
Hasselback Potatoes
Baby Heirloom Carrots
Roasted Pumpkin Salad
Baby Cos Lettuce Caesar
Heirloom Beetroot Salad
Roasted Seasonal Root Vegetables

Charcuterie & Artisan Delicatessen

House-Cured & Artisan Charcuterie
Traditional Terrines
Mediterranean Dips & Accompaniments
Antipasti Selection
Mount Zero Olives & Condiments
Artisan Cheese Selection
Cheese & Accompaniments

Christmas Dessert Buffet

Santa's Hat Cheesecake
Snowman
Summer Berry Pavlova
Macaron Tower
Callebaut 54.5% Dark Chocolate Fountain
Traditional Warm Christmas Pudding
Verrine Selection
Festive Petits Fours & Sweet Treats
Bûche De Noël



Christmas Day Buffet Lunch at Grand Ballroom

Friday, 25 December 2026

A grand Christmas celebration takes centre stage, with a decadent festive buffet served in the elegant surrounds of the Grand Ballroom.

Menu

Seafood Buffet

Australian Prawns
Selection of Sushi & Sashimi
Freshly Shucked Tasmanian Oysters
Condiments & Accompaniments

Three-tiered Stand of Entrées

Wagyu Beef Carpaccio
Salmon Gravlax
Burrata Stracciatella
Artisan bread for the table

From the Carvery & Hot Buffet

Applewood-Smoked Turkey Breast
Champagne-Glazed Christmas Ham
Roasted Grass-Fed Beef Sirloin
Roasted Heritage Pork Loin
Salt-Baked Tasmanian Salmon Fillet
Condiments & Accompaniments

Festive Hot Mains

Steamed Australian Barramundi
Free-Range Chicken Ballotine
Wild Mushroom & Black Truffle Agnolotti

Served with a Classic Beverage Package.

Seasonal Accompaniments & Salad

Charred Asparagus
Duck Fat Roasted Potatoes
Baby Heirloom Carrots
Roasted Pumpkin Salad
Baby Cos Lettuce Caesar
Heirloom Beetroot Salad
Roasted Seasonal Root Vegetables

Charcuterie & Artisan Delicatessen

House-Cured & Artisan Charcuterie
Traditional Terrines
Mediterranean Dips & Accompaniments
Antipasti Selection
Mount Zero Olives & Condiments
Artisan Cheese Selection
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Christmas Dessert Buffet

Santa's Hat Cheesecake
Snowman
Summer Berry Pavlova
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Callebaut 54.5% Dark Chocolate Fountain
Traditional Warm Christmas Pudding
Verrine Selection
Festive Petits Fours & Sweet Treats
Bûche De Noël



New Years Eve at No35 Restaurant

Thursday, 31 December 2026

Welcome the New Year with a memorable dining experience, from the first toast of the evening to celebrations as midnight draws near.

Première Dîner Menu

5:30pm - 8:00pm

PAINS FRAIS

Artisan bread and cultured butter

CANAPÉS

Western Australian marron, brown butter emulsion, citrus
Appellation oysters, caviar, chives

FOIE GRAS AUX POMMES

Lightly pan-seared foie gras, caramelised apples,
Sauternes and grape chutney, brioche

ENTRECÔTE MATURÉE

Dry-aged club steak, pommes Anna, smoked bone
marrow jus

LAITUE ROMAINE GRILLÉE

Barbecued romaine lettuce, confit garlic, lemon, crispy
shallots

L'HORLOGE DE MINUIT

Callebaut 54.5% dark chocolate entremets, native
Davidson plum, edible gold

FESTIVE PETITS FOURS

Chef's selection of festive-inspired confections

Beverages available on consumption.

Fête de Minuit Menu

From 8:30pm or 8:45pm until 12:30am

PAINS FRAIS

Artisan bread and cultured butter

CANAPÉS

Western Australian marron, brown butter emulsion, citrus
Appellation oysters, caviar, chives

FOIE GRAS AUX POMMES

Lightly pan-seared foie gras, caramelised apples, Sauternes
and grape chutney, brioche

EFFILOCHÉ DE CRABE

Spanner crab, crème fraîche, finger lime, warm house-made
blinis

ENTRECÔTE MATURÉE

Dry-aged club steak, pommes Anna, smoked bone marrow jus

LAITUE ROMAINE GRILLÉE

Barbecued romaine lettuce, confit garlic, lemon, crispy shallots

L'HORLOGE DE MINUIT

Callebaut 54.5% dark chocolate entremets, native Davidson
plum, edible gold

FESTIVE PETITS FOURS

Chef's selection of festive-inspired confections

Served with a Premium Beverage Package.



Details & Pricing

Festive High Tea at No35 Restaurant

From 12:30PM | Saturday & Sunday
\$110 per adult | \$50 per child (3-11 years)
Free-flowing French sparkling \$149

[Book here](#)

Christmas Eve Lunch at No35 Restaurant

12:30 & 12:45PM
\$180 per adult | \$90 per child (6-11 years)
\$60 per child (3-5 years)

[Book here](#)

Christmas Eve Dinner at No35 Restaurant

5:30PM & 5:45PM | 8:15PM & 8:30PM
\$260 per adult | \$95 per child (6-11 years)
\$65 per child (3-5 years)

[Book here](#)

Christmas Day Lunch at No35 Restaurant

12:30PM & 12:45PM
\$400 per person

[Book here](#)

Restaurant Reservations open Monday - Friday between
10:00AM - 4:00PM on 9653 7744 or dining.reservations@sofitel.com

Bookings are prepaid with a 7 day cancellation refund policy. Menu
is subject to seasonal availability and may change without notice.

Christmas Day Dinner at No35 Restaurant

5:30PM & 5:45PM | 8:15PM & 8:30PM
\$330 per adult | \$95 per child (6-11 years)
\$65 per child (3-5 years)

[Book here](#)

Christmas Day Buffet Lunch at Sofi's Lounge

12:30PM – 3:00PM
\$450 per person

[Book here](#)

Christmas Day Buffet Lunch at Grand Ballroom

12:00PM – 2:30PM
\$360 per adult | \$95 per child (6-11 years)
\$65 per child (3-5 years)

[Book here](#)

New Year's Eve at No35 Restaurant

5:30PM | 8:30PM & 8:45PM
Première Dîner: \$255 per adult | \$80 per child (6-11 years)
\$50 per child (3-5 years)
Fête de Minuit:
\$399 per person

[Book here](#)



S O F I T E L
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