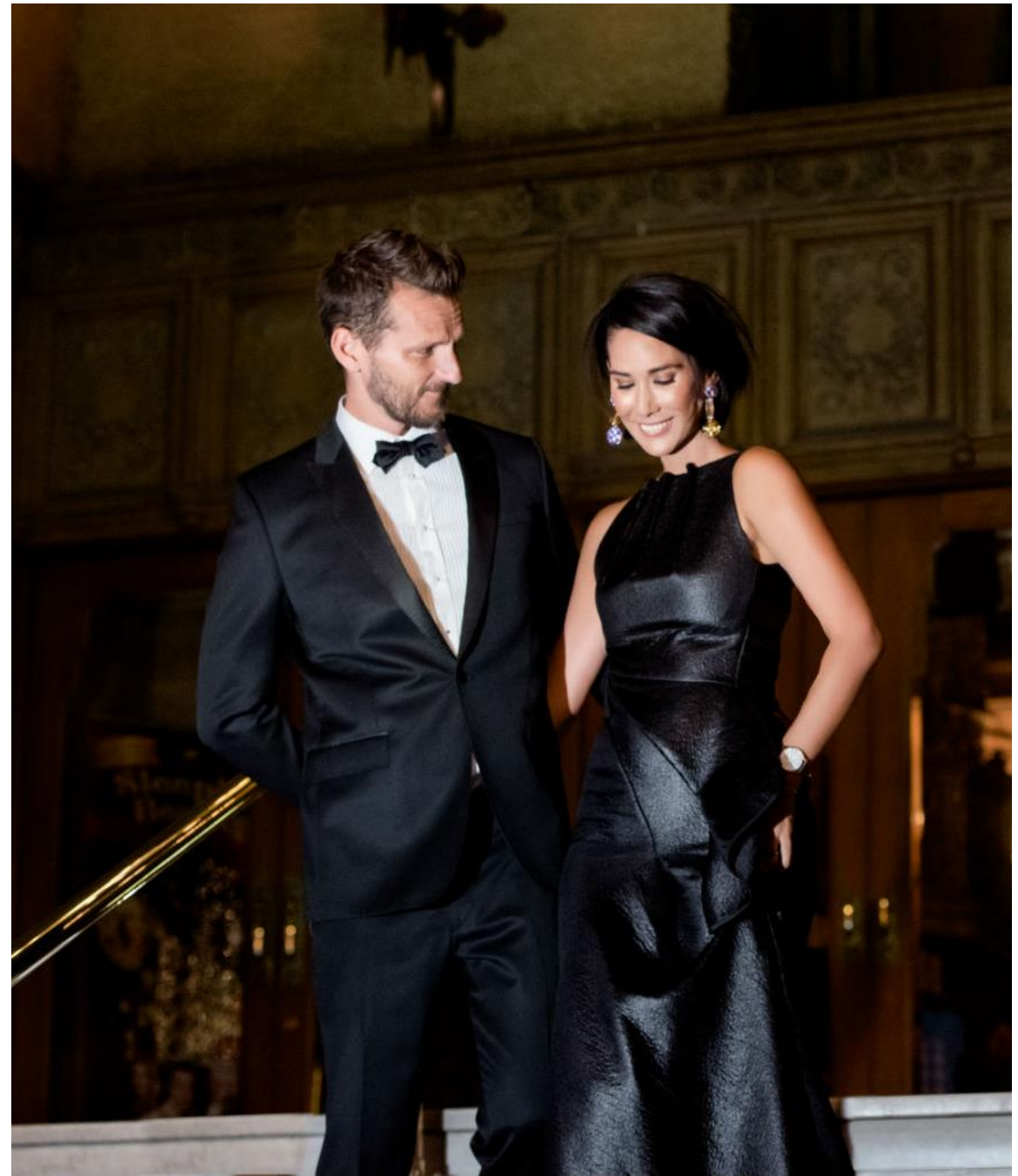


S O F I T E L

# *Festive Celebrations*







PRE-CHRISTMAS

*offer*







# Na35

## LUNCH CELEBRATIONS

Thursday to Friday - 12:00pm - 2:30pm

\$85 per person or

\$120 per adult\* including beverages

Children 6 - 11 yrs \$40, 3 - 5 yrs \$25

Sunday- 12:30pm - 3:00pm

\$135 per adult^ including beverages

Children 6 - 11 yrs \$70, 3 - 5 yrs \$40

Festive lunch buffet including fresh seafood, carvery of meats, variety of salads, delightful array of desserts and French inspired patisserie.

\*Standard Accor Plus member discount applies.

^Accor Plus members pricing \$115 per adult





# No35 Pre-Christmas Celebrations Menu (Mon- Fri)

## COLD ITEMS

Handmade country terrines, chutneys & pickles  
Marinated rare roast beef with Asian salad  
Ricotta & garden pea, asparagus torte, tomato relish  
Smoked & cured meats  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes  
with fresh basil, olive oil  
Tasmanian smoked salmon & gravlax, capers, onions & lemon

## SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce & lemon  
Seafood cocktail

## SALADS

Classic Caesar salad  
Vietnamese poached chicken salad with crispy shallots  
Heirloom cherry tomato salad, torn basil, marinated feta, black olives  
Char-grilled cauliflower salad, parsley & mustard mayonnaise,  
pomegranate, green grapes

## HOT ITEMS

Roast Bridgewater chicken, sauce bois-boudran & watercress  
Slow cooked spiced lamb , braised chickpeas, salsa verde, merguez sausage  
Baked tandoori style rockling, cucumber & minted yoghurt, cumin oil  
Sweet potato & eggplant kasundi, grilled turkish bread  
Steamed seasonal vegetables  
Penne pasta, caponata vegetables, tomato & parmesan

## TRADITIONAL ROAST

Traditional roast turkey with cranberry sauce  
Honey glazed leg of ham with grain mustard sauce

## SOUP

Cream of sweetcorn, roasted baby corn & chilli salsa

## DESSERTS

Warm traditional Christmas pudding, with brandy sauce  
Chocolate Yule log  
Madagascan vanilla and brûlée  
Tropical pavlova  
Mango yoghurt mousse  
Classic Tiramisu  
Cherries, pineapple, watermelon and mango  
Lemon meringue tartlets  
Black forest gâteau  
Pink Champagne, watermelon with fresh mint jelly  
Cheese platter

*Please advise of any dietary requirements when making your reservation*





# No35 Pre-Christmas Celebrations Menu (Sunday Brunch)

## COLD ITEMS

Handmade country terrines, chutneys & pickles  
Marinated rare roast beef with Asian salad  
Ricotta & garden pea, asparagus torte, tomato relish  
Smoked & cured meats  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes  
with  
fresh basil, olive oil  
Tasmanian smoked salmon & gravlax, capers, onions & lemon

## SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce & lemon  
Seafood cocktail  
Local oysters

## SALADS

Classic Caesar salad  
Vietnamese poached chicken salad with crispy shallots  
Heirloom cherry tomato salad, torn basil, marinated feta, black olives  
Char-grilled cauliflower salad, parsley & mustard mayonnaise,  
pomegranate, green grapes

## HOT ITEMS

Roast Bridgewater chicken, sauce bois-boudran & watercress  
Slow cooked spiced lamb, braised chickpeas, salsa verde, merguez  
sausage  
Baked tandoori style rockling, cucumber & minted yoghurt, cumin oil  
Sweet potato & eggplant kasundi, grilled turkish bread  
Steamed seasonal vegetables

## TRADITIONAL ROAST

Traditional roast turkey with cranberry sauce  
Honey glazed leg of ham with grain mustard sauce  
Baked Tasmanian salmon with Champagne sauce

## SOUP

Cream of sweetcorn, roasted baby corn & chilli salsa

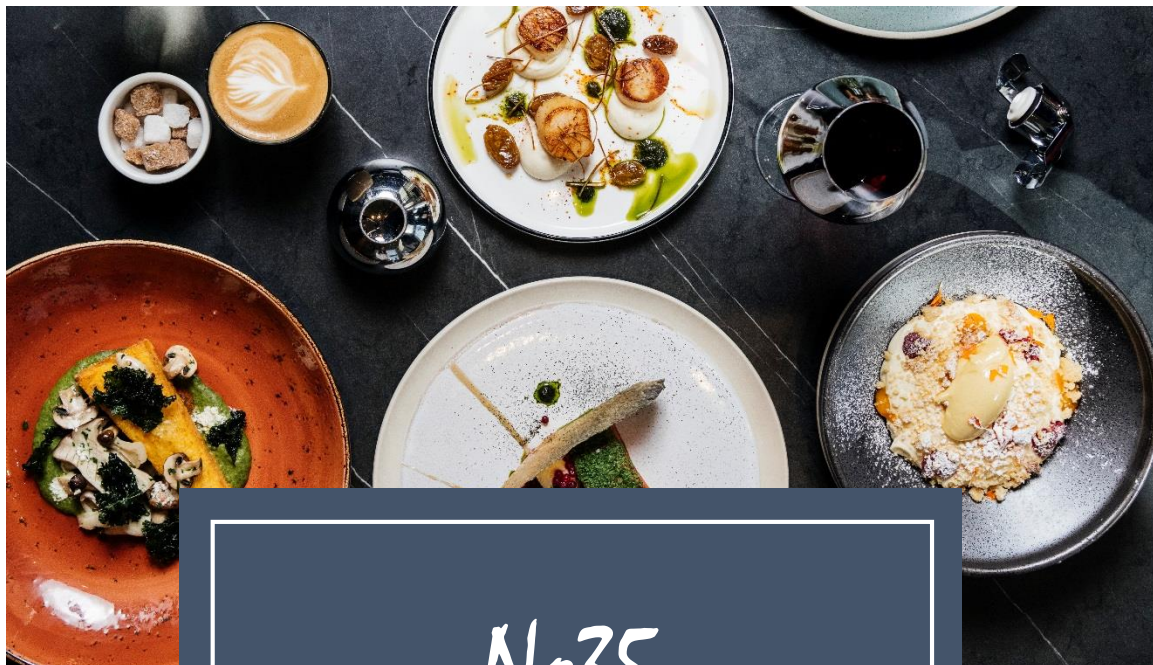
## DESSERTS

Warm traditional Christmas pudding, with brandy sauce  
Chocolate Yule log  
Chocolate & ginger mousse  
Tropical pavlova  
Salted caramel panna cotta  
Classic tiramisu  
Valrhona chocolate & salted caramel turrón  
Tropical fruit platter  
Lemon meringue tartlets  
Black forest gâteau  
Pink Champagne, watermelon with fresh mint jelly  
Cheese platter

*Please advise of any dietary requirements when making your reservation*







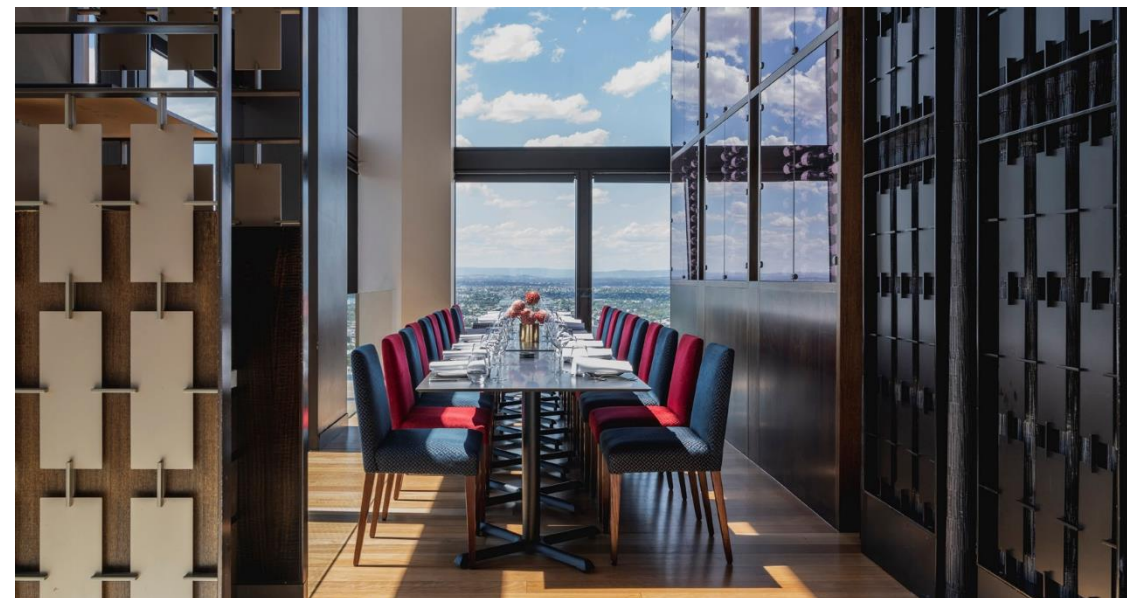
# No35

DINNER CELEBRATIONS

\$95 per person\* for a 2 course set menu  
 \$115 per person\* for a 3 course set menu  
 Children price \$15 per dish

Rejoice with friends, clients or  
 colleagues in a festive group  
 celebration of 10 or more adults.

\*The Accor Plus Membership entitles the bearer for all groups  
 of 10 guests and above the flat discount of 10% off the food  
 component of the bill.







*Sofi's*

WEEKDAY HIGH TEA

\$55 per person \*

Children 6 - 11 yrs \$25, 3 - 5 yrs \$15

WEEKEND HIGH TEA

Saturday to Sunday - 2:30pm - 5:00pm

\$85 per person\* including glass of sparkling

Children 6 - 11 yrs \$45, 3 - 5 yrs \$25

Featuring delicate finger sandwiches, freshly baked scones and a selection of homemade French pastries.

\*Standard Accor Plus member discount applies.







## Christmas Eve

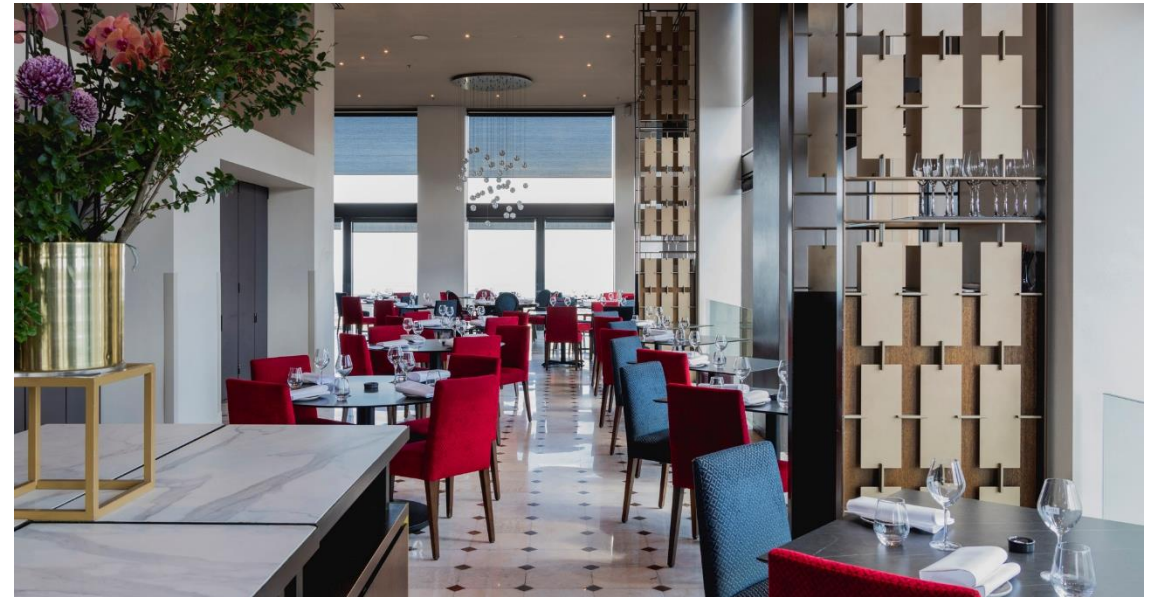
\$165 per adult including free-flowing  
beverages from the classic package  
Children 6 - 11 yrs \$70, 3 - 5 yrs \$40

ACCOR PLUS MEMBERS

\$140 per adult including free-flowing  
beverages from the classic package

The night before Christmas will be a joyous  
affair as you take advantage of a festive  
inspired buffet, including a beverage  
package with select beer, wine & soft drinks.  
5:30pm - 7:30pm and 8:15pm - 10:00pm.

\*Prepayment is required at the time of booking



# No35 Christmas Eve Menu

## COLD ITEMS

Handmade country terrines, chutneys & pickles  
Marinated rare roast beef with Asian salad  
Ricotta & garden pea, asparagus torte, tomato relish  
Smoked & cured meats  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes  
with fresh basil, olive oil  
Tasmanian smoked salmon & gravlax, capers, onions & lemon

## SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce and lemon  
Seafood cocktail  
Local oysters

## SALADS

Classic Caesar salad  
Vietnamese poached chicken salad, crispy shallots  
Heirloom cherry tomato salad, torn basil, marinated feta, black olives  
Char-grilled cauliflower salad, parsley & mustard mayonnaise,  
pomegranate,  
green grapes

## HOT ITEMS

Roast Bridgewater chicken, sauce bois-boudran & watercress  
Slow cooked spiced lamb , braised chickpeas, salsa verde, merguez  
sausage  
Baked tandoori style rockling, cucumber & minted yoghurt, cumin oil  
Sweet potato & eggplant kasundi, grilled turkish bread  
Steamed seasonal vegetables  
Penne pasta, caponata vegetables, tomato & parmesan

## TRADITIONAL ROAST

Traditional roast turkey with cranberry sauce  
Honey glazed leg of ham with grain mustard sauce  
Baked Tasmanian salmon with Champagne sauce

## SOUP

Cream of sweetcorn, roasted baby corn & chilli salsa

## DESSERTS

Warm traditional Christmas pudding, with brandy sauce  
Chocolate Yule log  
Chocolate & ginger mousse  
Tropical pavlova  
Salted caramel panna cotta  
Classic tiramisu  
Valrhona chocolate & salted caramel turrón  
Tropical fruit platter  
Lemon meringue tartlets  
Black forest gâteau  
Pink Champagne, watermelon with fresh mint jelly  
Cheese platter

*Please advise of any dietary requirements when making your reservation*







## Cocktails

ATRIUM BAR ON 35

5pm till late  
From \$24

The collection of cocktails include: The Spark, The Gingerbread, The Candy Cane and The Three Kings

Add a kick to the festivities with a series of standout holiday cocktails.

Inspired by the familiar tastes of the season and paired with a French twist (as always).

\*Standard Accor Plus member discount applies.



CHRISTMAS

after







# No35

LUNCH CELEBRATIONS

12:30pm - 3:00pm  
\$330 per person including  
Luxury Beverage Package

Be greeted with a flute of Taittinger  
Champagne and the sound of festive  
music as you savour a sumptuous  
buffet at No35.

\*Prepayment is required at the time of booking.  
Accor Plus members discounts are not applicable.



# Christmas Day Lunch Menu – No35

## COLD ITEMS

Handmade country terrines, chutneys & pickles  
Marinated rare roast beef with Asian salad  
Ricotta & garden pea, asparagus torte, tomato relish  
Smoked and cured meats, pickles and chutneys  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes  
with fresh basil, olive oil  
Tasmanian smoked salmon & gravlax, capers, onions & lemon

## SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce and lemon  
Seafood cocktail  
Local oysters  
Morton bay bugs

## SALADS

Classic Caesar salad  
Vietnamese poached chicken salad, crispy shallots  
Heirloom cherry tomato salad, torn basil, marinated feta, black olives  
Char-grilled cauliflower salad, parsley & mustard mayonnaise, pomegranate,  
green grapes

## HOT ITEMS

Roast Bridgewater chicken, sauce bois-boudran & watercress  
Slow cooked spiced lamb , braised chickpeas, salsa verde, merguez sausage  
Baked tandoori style rockling, cucumber & minted yoghurt, cumin oil  
Sweet potato & eggplant kasundi, grilled turkish bread  
Steamed seasonal vegetables  
Penne pasta, caponata vegetables, tomato & parmesan

## TRADITIONAL ROAST

Traditional roast turkey with cranberry sauce  
Honey glazed leg of ham with grain mustard sauce  
Baked Tasmanian salmon with Champagne sauce  
Roast striploin of victorian beef with shiraz jus  
Roast loin of high country pork with apple sauce

## SOUP

Cream of sweetcorn, roasted baby corn & chilli salsa  
Assorted bread rolls

## DESSERTS

Warm traditional Christmas pudding, with brandy sauce  
Warm apple & mango coconut crumble with double cream  
Chocolate & raspberry Yule log  
Chocolate & ginger mousse  
Fruit pavlova  
Salted caramel panna cotta  
Classic tiramisu  
Valrhona chocolate & salted caramel turrón  
Tropical fruit platter  
Lemon meringue tartlets  
Black forest gâteau  
Pink Champagne jelly with fresh mint  
Cheese platter

*Please advise of any dietary requirements when making your reservation*







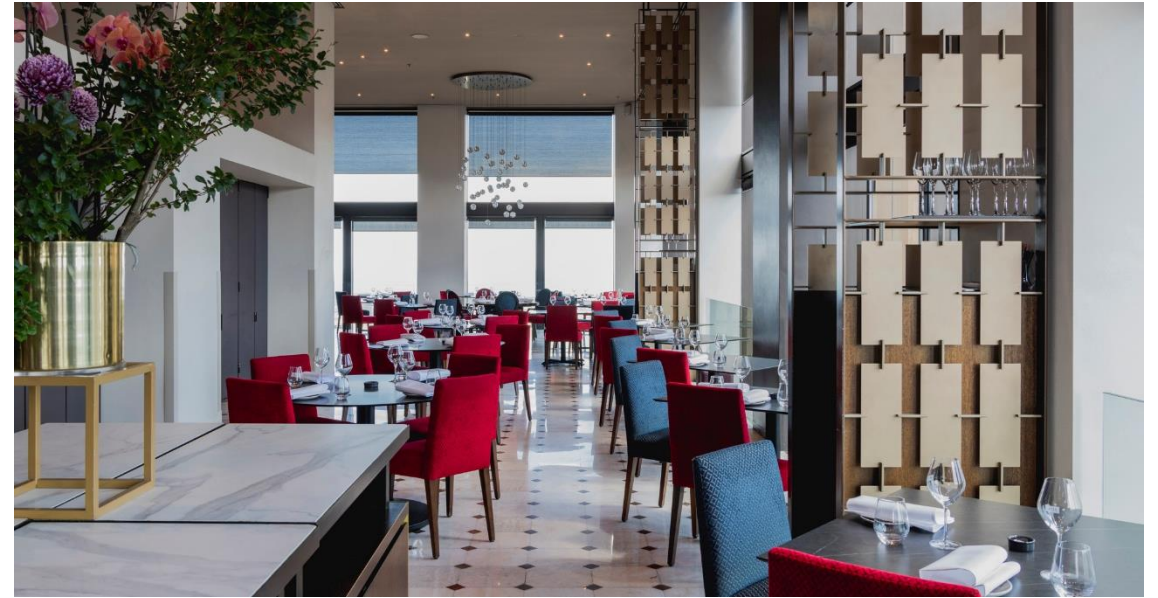
# No35

DINNER CELEBRATIONS

5:45pm – 7:45pm or 8:30pm – 10:30pm  
\$190 per adult \* including unlimited  
Prestige Beverage Package  
Children 6 – 11 yrs \$70, 3 – 5 yrs \$40

Take time to savour the festive lights of Melbourne, twinkling below with the breathtaking views from No35. Delight in a festive buffet dinner filled with seafood, meats, an array of desserts.

\*Prepayment is required at the time of booking.  
Accor Plus members discounts are not applicable.



# Christmas Day Dinner Menu – No35

## COLD ITEMS

Handmade country terrines, chutneys & pickles  
Marinated rare roast beef with Asian salad  
Ricotta & garden pea, asparagus torte, tomato relish  
Smoked and cured meats, pickles and chutneys  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil  
Tasmanian smoked salmon & gravlax, capers, onions & lemon

## SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce and lemon  
Seafood cocktail  
Local oysters

## SALADS

Classic Caesar salad  
Vietnamese poached chicken salad, crispy shallots  
Heirloom cherry tomato salad, torn basil, marinated feta, black olives  
Char-grilled cauliflower salad, parsley & mustard mayonnaise, pomegranate, green grapes

## HOT ITEMS

Roast Bridgewater chicken, sauce bois-boudran & watercress  
Slow cooked spiced lamb, braised chickpeas, salsa verde, merguez sausage  
Baked tandoori style rockling, cucumber & minted yoghurt, cumin oil  
Sweet potato & eggplant kasundi, grilled turkish bread  
Steamed seasonal vegetables  
Penne pasta, caponata vegetables, tomato & parmesan

## TRADITIONAL ROAST

Traditional roast turkey with cranberry sauce  
Honey glazed leg of ham with grain mustard sauce  
Baked Tasmanian salmon with champagne sauce

## SOUP

Cream of sweetcorn, roasted baby corn & chilli salsa  
Assorted bread rolls

## DESSERTS

Warm traditional Christmas pudding, with brandy sauce  
Warm apple & mango coconut crumble with double cream  
Chocolate & raspberry Yule log  
Chocolate & ginger mousse  
Fruit pavlova  
Salted caramel panna cotta  
Classic tiramisu  
Valrhona chocolate & salted caramel turrón  
Tropical fruit platter  
Lemon meringue tartlets  
Black forest gâteau  
Pink Champagne jelly with fresh mint  
Cheese platter

*Please advise of any dietary requirements when making your reservation*







## Tower Suite

12:00pm to 2:30pm  
\$290 per person \*

High above Melbourne you will enjoy festive music, a buffet lunch selection filled with the finest fresh seafood, roast and carvery, fresh salads, festive desserts and free-flowing beer, wine and soft drinks from the prestige beverage package with a special visit from Santa.

\*Prepayment is required at the time of booking.  
Accor Plus members discounts are not applicable.



# Christmas Day Lunch Menu – No35 Towers Suite

## COLD ITEMS

Handmade country terrines, chutneys & pickles  
Marinated rare roast beef with Asian salad  
Ricotta & garden pea, asparagus torte, tomato relish  
Smoked and cured meats, pickles and chutneys  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes  
with fresh basil, olive oil  
Tasmanian smoked salmon & gravlax, capers, onions & lemon

## SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce and lemon  
Seafood cocktail  
Local oysters  
Morton bay bugs

## SALADS

Classic Caesar salad  
Vietnamese poached chicken salad, crispy shallots  
Heirloom cherry tomato salad, torn basil, marinated feta, black olives  
Char-grilled cauliflower salad, parsley & mustard mayonnaise, pomegranate,  
green grapes

## HOT ITEMS

Roast Bridgewater chicken, sauce bois-boudran & watercress  
Slow cooked spiced lamb, braised chickpeas, salsa verde, merguez sausage  
Baked tandoori style rockling, cucumber & minted yoghurt, cumin oil  
Sweet potato & eggplant kasundi, grilled turkish bread  
Steamed seasonal vegetables  
Penne pasta, caponata vegetables, tomato & parmesan

## TRADITIONAL ROAST

Traditional roast turkey with cranberry sauce  
Honey glazed leg of ham with grain mustard sauce  
Baked Tasmanian salmon with Champagne sauce  
Roast striploin of Victorian beef with shiraz jus  
Roast loin of high country pork with apple sauce

## SOUP

Cream of sweetcorn, roasted baby corn & chilli salsa  
Assorted bread rolls

## DESSERTS

Warm traditional Christmas pudding, with brandy sauce  
Warm apple & mango coconut crumble with double cream  
Chocolate & raspberry Yule log  
Chocolate & ginger mousse  
Fruit pavlova  
Salted caramel panna cotta  
Classic tiramisu  
Valrhona chocolate & salted caramel turrón  
Tropical fruit platter  
Lemon meringue tartlets  
Black forest gâteau  
Pink Champagne jelly with fresh mint  
Cheese platter

*Please advise of any dietary requirements when making your reservation*







## Ballroom

12:00pm to 2:30pm

\$210 per adult

Children 6 -11 yrs \$75, 3 - 5 yrs \$50

ACCOR PLUS MEMBERS

\$190 per adult \*

Children 6 -11 yrs \$64, 3 - 5 yrs \$42

Perfect venue for a great family Christmas tradition with a special appearance by Santa, you will be treated to a full festive buffet luncheon with a free-flowing classic beverage package and a gift for the children.

\*Prepayment is required at the time of booking



# Christmas Day Lunch Menu – Ballroom

## COLD ITEMS

Handmade country terrines, chutneys & pickles  
Marinated rare roast beef with Asian salad  
Ricotta & garden pea, asparagus torte, tomato relish  
Smoked and cured meats, pickles and chutneys  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil  
Tasmanian smoked salmon & gravlax, capers, onions & lemon

## SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce and lemon  
Seafood cocktail  
Local oysters  
Morton bay bugs

## SALADS

Classic Caesar salad  
Vietnamese poached chicken salad, crispy shallots  
Heirloom cherry tomato salad, torn basil, marinated feta, black olives  
Char-grilled cauliflower salad, parsley & mustard mayonnaise, pomegranate, green grapes

## HOT ITEMS

Roast Bridgewater chicken, sauce bois-boudran & watercress  
Slow cooked spiced lamb, braised chickpeas, salsa verde, merguez sausage  
Baked tandoori style rockling, cucumber & minted yoghurt, cumin oil  
Sweet potato & eggplant kasundi, grilled turkish bread  
Steamed seasonal vegetables  
Penne pasta, caponata vegetables, tomato & parmesan

## TRADITIONAL ROAST

Traditional roast turkey with cranberry sauce  
Honey glazed leg of ham with grain mustard sauce  
Baked Tasmanian salmon with Champagne sauce  
Roast striploin of Victorian beef with shiraz jus  
Roast loin of high country pork with apple sauce

## SOUP

Cream of sweetcorn, roasted baby corn & chilli salsa  
Assorted bread rolls

## DESSERTS

Warm traditional Christmas pudding, with brandy sauce  
Warm apple & mango coconut crumble with double cream  
Chocolate & raspberry Yule log  
Chocolate & ginger mousse  
Fruit pavlova  
Salted caramel panna cotta  
Classic tiramisu  
Valrhona chocolate & salted caramel turrón  
Tropical fruit platter  
Lemon meringue tartlets  
Black forest gâteau  
Pink Champagne jelly with fresh mint  
Cheese platter

*Please advise of any dietary requirements when making your reservation*







*Sofi's*

12:00pm - 2:30pm

\$259 per adult \*

Children 6 - 11 yrs \$95, 3 - 5 yrs \$60

Sofi's Lounge is an ideal venue for an elegant Christmas gathering.

Enjoy live festive entertainment from midday, a gift for the children and a buffet selection filled and free-flowing beer wine and soft drinks included in the prestige beverage package.

\*Prepayment is required at the time of booking.  
Accor Plus members discounts are not applicable.



# Christmas Day Lunch Menu – Safi's Lounge

## COLD ITEMS

Handmade country terrines, chutneys & pickles  
Marinated rare roast beef with Asian salad  
Ricotta & garden pea, asparagus torte, tomato relish  
Smoked and cured meats, pickles and chutneys  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil  
Tasmanian smoked salmon & gravlax, capers, onions & lemon

## SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce and lemon  
Seafood cocktail  
Local oysters  
Morton bay bugs

## SALADS

Classic Caesar salad  
Vietnamese poached chicken salad, crispy shallots  
Heirloom cherry tomato salad, torn basil, marinated feta, black olives  
Char-grilled cauliflower salad, parsley & mustard mayonnaise, pomegranate, green grapes

## HOT ITEMS

Roast Bridgewater chicken, sauce bois-boudran & watercress  
Slow cooked spiced lamb, braised chickpeas, salsa verde, merguez sausage  
Baked tandoori style rockling, cucumber & minted yoghurt, cumin oil  
Sweet potato & eggplant kasundi, grilled turkish bread  
Steamed seasonal vegetables  
Penne pasta, caponata vegetables, tomato & parmesan

## TRADITIONAL ROAST

Traditional roast turkey with cranberry sauce  
Honey glazed leg of ham with grain mustard sauce  
Baked Tasmanian salmon with Champagne sauce  
Roast striploin of Victorian beef with shiraz jus  
Roast loin of high country pork with apple sauce

## SOUP

Cream of sweetcorn, roasted baby corn & chilli salsa  
Assorted bread rolls

## DESSERTS

Warm traditional Christmas pudding, with brandy sauce  
Warm apple & mango coconut crumble with double cream  
Chocolate & raspberry Yule log  
Chocolate & ginger mousse  
Fruit pavlova  
Salted caramel panna cotta  
Classic tiramisu  
Valrhona chocolate & salted caramel turrón  
Tropical fruit platter  
Lemon meringue tartlets  
Black forest gâteau  
Pink Champagne jelly with fresh mint  
Cheese platter

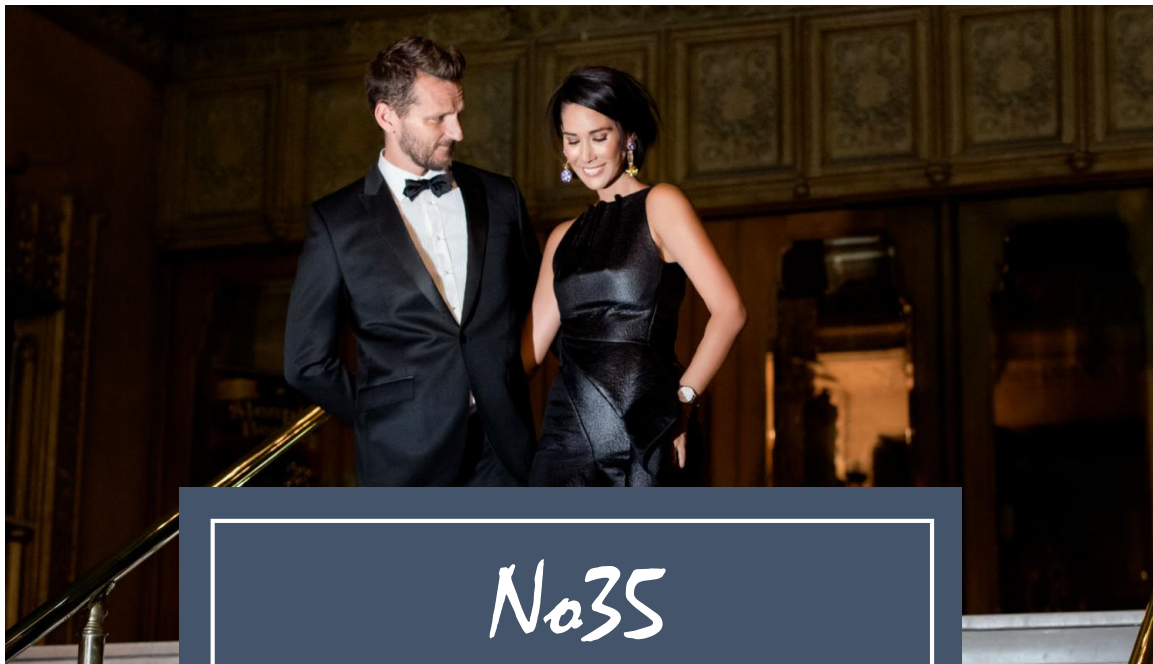
*Please advise of any dietary requirements when making your reservation*





NEW YEAR'S  
*after*





## No35

EARLY DINNER

5:30pm - 7:30pm

\$159 per adult 4-course + glass champagne  
Children 6 - 11 yrs \$65, 3 - 5 yrs \$40

LATE DINNER

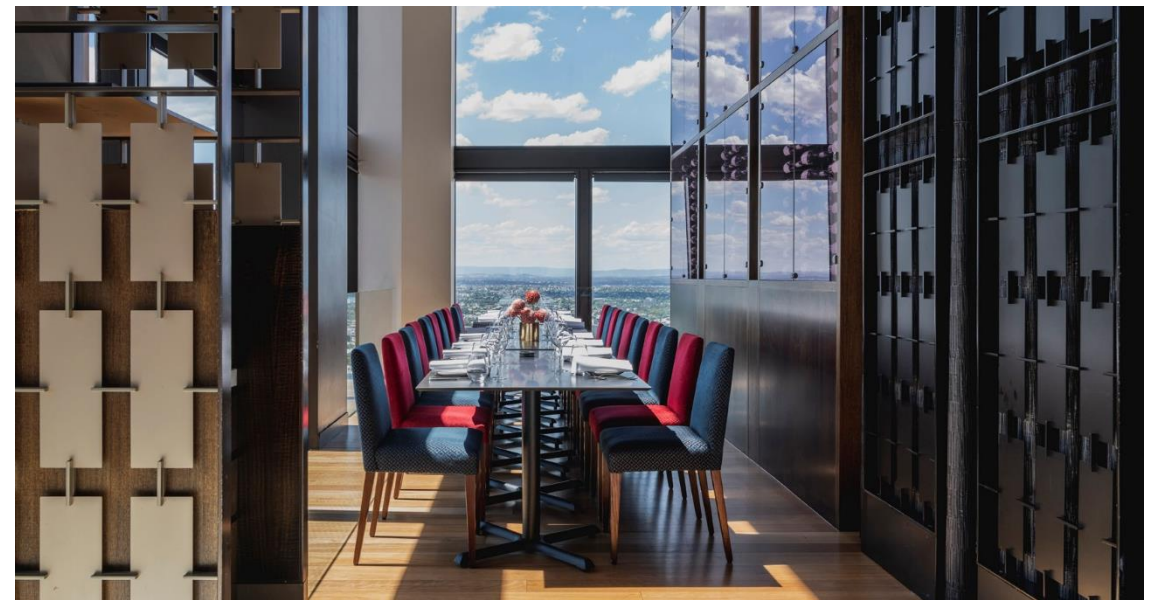
Start at 8:30pm

\$375 per person

Request guaranteed window table\*

Spectacular 6 course degustation dinner by including luxury beverage package with a celebratory flute of Champagne at midnight.

\*Prepayment is required at the time of booking.  
Accor Plus members discounts are not applicable.





# NYE Menu – Early Dinner

## AMUSE BOUCHE

Sweetcorn veloute, swimmer crab & caviar sandwich, garlic flower

## ENTREE

Smoked duck, duck liver parfait, vanilla raisins, mustard cress, homemade grissini sticks

## MAIN

Fillet of beef wellington, pomme dauphine, rich truffle jus, spinach & watercress purée

## DESSERT

Meringue, pickled rhubarb, strawberry & rhubarb consommé, rhubarb foam, raspberry chiffon, blueberry & elderflower sorbet, macerated strawberries

*Please advise of any dietary requirements when making your reservation*



# NYE Menu – Late Dinner

## AMUSE BOUCHE

Sweetcorn veloute, swimmer crab & caviar sandwich, garlic flower

## FIRST COURSE

Smoked duck, duck liver parfait, vanilla raisins, mustard cress, homemade grissini sticks

## SECOND COURSE

Tomato tartare, feta cheese ice cream, sourdough croutons, black olive powder, mixed summer herbs

*Elderflower sherbet – palette cleanser*

## THIRD COURSE

Butter poached WA marron, prawn crumble, parmesan rice, shellfish foam

## FOURTH COURSE

Fillet of beef wellington, pomme dauphine, rich truffle jus, spinach & watercress puree, and confit carrots

## DESSERT

Meringue, pickled rhubarb, strawberry & rhubarb consommé, rhubarb foam, raspberry chiffon, blueberry & elderflower sorbet, macerated strawberries

*Please advise of any dietary requirements when making your reservation*





OUR

*Team*



# International team



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.







OUR  
*talent*







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](mailto:H1902-RE13@sofitel.com)

## LOCATION:

Sofitel Melbourne On Collins  
25 Collins Street, Melbourne VIC 3000

## WEBSITE:

[www.sofitel-melbourne.com.au](http://www.sofitel-melbourne.com.au)

## SOCIAL:

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

