







Sofitel Melbourne On Collins and Dulux®, presents the Terracotta Warriors High Tea

PRICE

\$99 per person \$35 - Children 3 - 5 years \$55 - Children 6 - 11 years

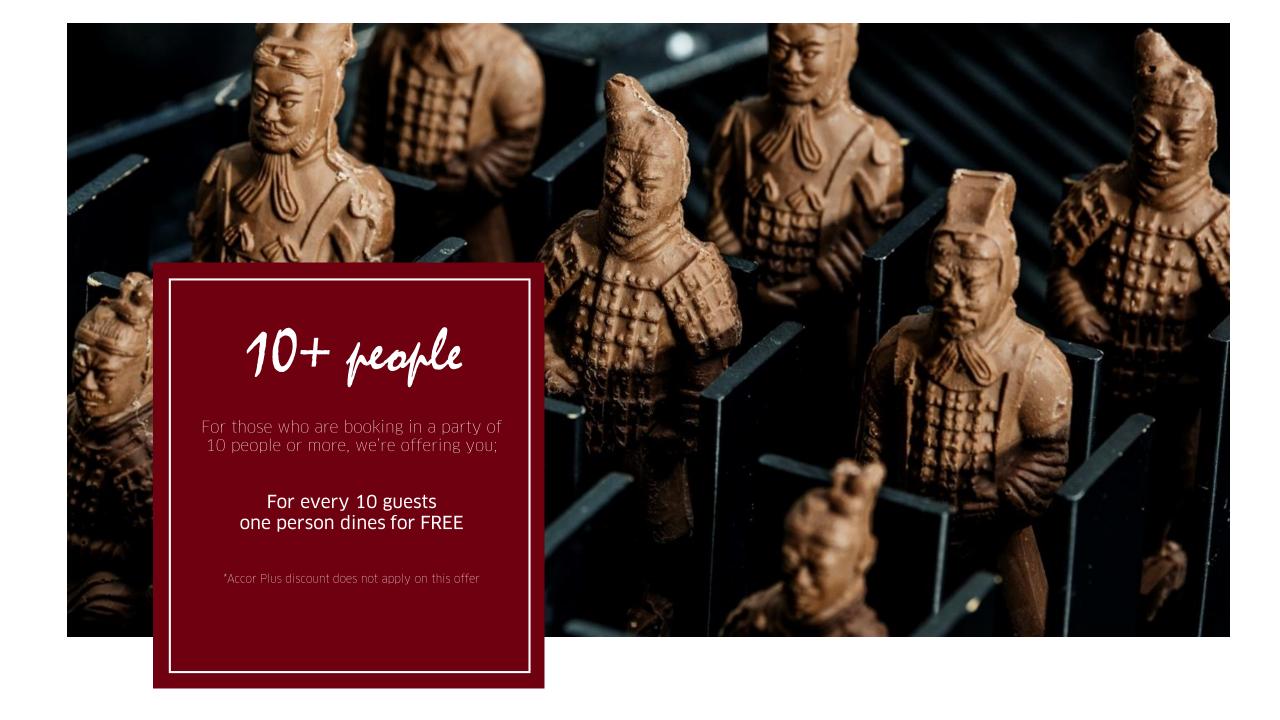
Includes buffet high tea and a glass of sparkling wine

**\$118 per person**With flowing sparkling wine

\*Accor Plus receives 10% discount.







#### 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)

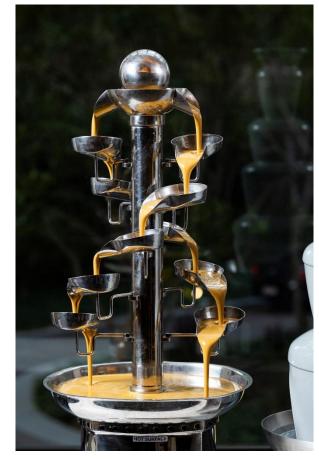
#### HOT

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



















OUR

## team



### international pastry chef



DAVID

hann

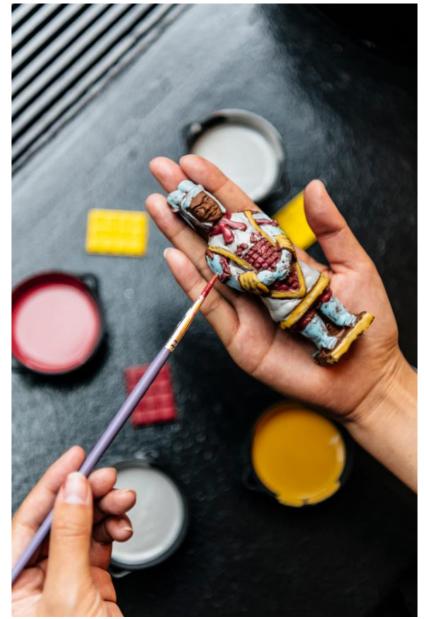
Welsh born, David Hann has honed his skills internationally and now serves as Sofitel's Pastry Chef, handcrafting the most amazing desserts and cakes for all occasions.

# talents



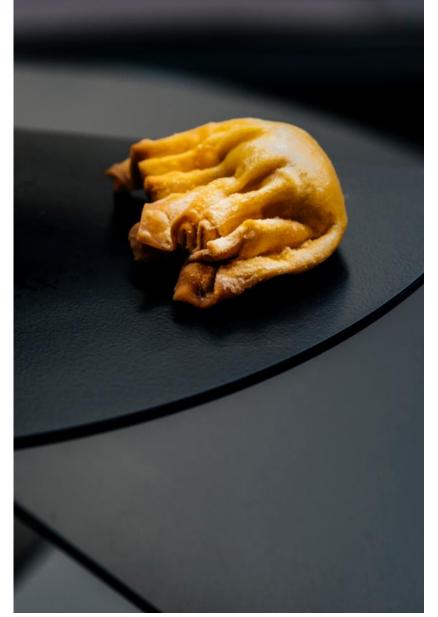






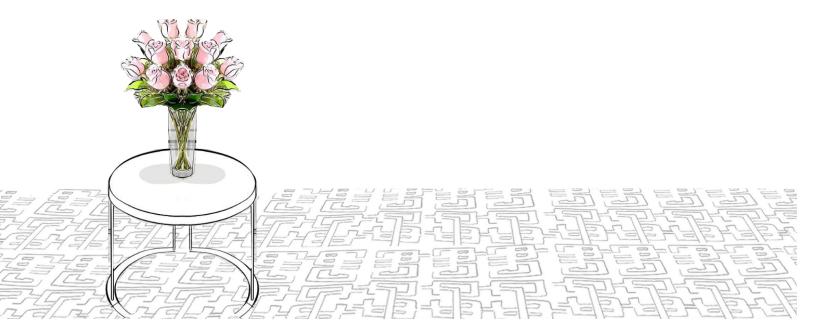






READY TO





### 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