

N°35

Sunday High Tea

Sweets

Peach Melba Swiss roll *(ngi, h)*

Matcha & citrus entremet *(ngi, h)*

Morello cherry & 54% dark chocolate bonbon *(ngi, h, v)*

Ginger crème brûlée tartlet with Calypso mango *(h)*

Assorted macarons *(cn, h, v)*

Freshly baked sultana scones served
with Tahitian vanilla Chantilly cream &
homemade preserves *(h)*

Savoury

Roast beef, rocket & vegetable relish wrap
Olive, cream cheese, pepita crumble, esspelette *(v)*

Free range crushed egg, Kewpie mayonnaise,
black pepper & shiso leaf *(v)*

Smoked leg ham, Swiss cheese & mango chutney
Tasmanian smoked salmon, crème fraîche, chervil

Including a glass of sparkling wine on arrival
& tea or coffee throughout

Madame Flavour Loose Leaf Tea

Noir: Black Teas

Madame's English Breakfast

French Earl Grey

Sultry/Rajasthani Chai

Vert: Green Teas

Green Jasmine & Pear

Tisane: Herbal Teas

Organic Mints & Lavender

Chamomile

Deeply Relaxing

Lemongrass, Lime & Ginger

Sofitel Signature Teas

Sofitel Signature Noir

Sofitel Signature Vert Bien Être

Sofitel Signature Tisane: Fruits Rouge

Espresso Coffee

Espresso

Cappuccino

Cafe latte

Flat white

Long black

Macchiato

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish (h) Halal
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise of any dietary requirements.

#no35restaurant @no35restaurant
#sofitelmelbourne @sofitelmelbournecollins

