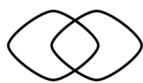




*Le Palm D'or*  
FRIDAY MENU

SOFITEL  
MELBOURNE ON COLLINS



# FRIDAY

## ON ARRIVAL

Freshly brewed coffee and a selection of Madame Flavour teas

### MORNING TEA

Fried mantou, served with condensed milk (H, V)

Vegan fried mantou and brown sugar - *For dietary guests only* (H, LG, NDI, V, VG)

### LUNCH

#### Carbohydrates

Steamed pork bun, served with crispy chilli oil

Scallion pancake, served with sweet and spicy dressing (H, NDI, V)

#### Entrées

Fried chicken wings, seasoned with spiced salt (H, LG, NDI)

Steamed vegetable dumplings, with assorted condiments (H, LG, NDI, V, VG)

#### Mains

Peking duck, served with steamed pancakes, hoisin sauce and cucumber (H, NDI)

Steamed fresh market fish, fried ginger, white soy dressing (H, NDI)

Fried silken tofu, served with soy and ginger dressing (H, LG, NDI, V, VG)

#### Sides

Steamed purple rice (H, LG, NDI, V, VG)

Stir-fried Asian greens with mushroom XO sauce (H, LG, NDI, V, VG)

Cucumber and cos lettuce salad dressed with soy and sesame (H, LG, NDI, V, VG)

#### Fruit

Selection of seasonal fruits (H, LG, NDI, V, VG)

#### Desserts

Glazed matcha and coconut bavarois (H, LG)

Black sesame cake with passionfruit and mango gel (H, LG, NDI, V, VG)

#### Beverages

Water, Soft Drinks & Juice

### AFTERNOON TEA

Jian du, sesame ball (H, NDI, V)

Tapioca pearls with pandan and smoked coconut- *For dietary guests only*  
(H, LG, NDI, V, VG)

(H) Halal (LG) Low Gluten (NDI) No Dairy Ingredients (V) Vegetarian (VG) Vegan (CN) Contain Nuts

\* Seasonal menu, subject to change.