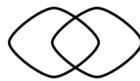




Le Palm D'or
THURSDAY MENU

SOFITEL
MELBOURNE ON COLLINS



THURSDAY

ON ARRIVAL

Freshly brewed coffee and a selection of Madame Flavour teas

MORNING TEA

Financier, Meredith goat cheese, Tasmanian honey (H, V)

Financier, beetroot, vegan curd - *For dietary guests only* (H, LG, NDI, V, VG)

LUNCH

Carbohydrates

Buttered puff pastry, grandmother ham, Comté cheese

Chickpea socca, smoked babaganoush, black olives (H, LG, NDI, V, VG)

Entrées

Chicken Caesar salad (H)

Leek and Comté quiches (H, LG, NDI, V, VG)

Mains

Basque-style calamari (H, NDI)

Roast beef sirloin with Béarnaise sauce (H, LG)

Stir fry Provençal-style vegetables (H, LG, NDI, V, VG)

Sides

Duchess potato dusted with parmesan (H)

Parisian salad, seeded mustard dressing, pickled radish (H, LG, NDI, V, VG)

Steamed seasonal green vegetables with maître d'hôtel butter (H, LG, NDI, V, VG)

Fruit

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

Desserts

Paris-Brest, hazelnut and almond (H, V)

Apple terrines with gingerbread biscuit (H, LG, NDI, V, VG)

Beverages

Water, Soft Drinks & Juice

AFTERNOON TEA

Lemon and vanilla Sofi's madeleines (H, V)

Roasted wattleseed and white chocolate Sofi's madeleines - *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 .