

PHARAOH

MELBOURNE WINTER MASTERPIECES®



The NGV has partnered with the British Museum to present *Pharaoh*, a landmark exhibition that traverses three thousand years of ancient Egyptian art & culture.

Alongside this extraordinary showcase, we invite you to indulge in our unique inspired high tea experience.

HIGH TEA BUFFET MENU

SAVOURIES

Roast beef, rocket & horseradish mayonnaise wrap (ndi)

Cucumber & chive with whipped cream cheese on multigrain (v)

Golden free range crushed eggs, chervil mayonnaise on rye (v)

Leg ham with smoked tomato relish on white

Smoked salmon, dill & lemon crème fraîche on wholemeal

Egyptian style lamb kofta kebabs with corn relish

“Tutankhamun’s” poached chicken, tarragon, winter vegetables with white wine sauce (lg, ndi)

Turmeric, tomato & capsicum “Ra Sun” quiche (lg, v)

SWEETS

White chocolate & raspberry tartlet (lg, h)

Caramelia & pomegranate pyramid (lg, h, v)

Veliche chocolate brownie with olive oil whipped ganache (lg, h, v)

Orange & poppyseed opera (lg, h)

Sable cookie sandwich of coconut & passion fruit (h)

Fig, yoghurt & honey panna cotta (lg, h)

Cardamom crème brûlée tartlet (lg, h, v)

Pistachio nut baklava (h, v)

Freshly baked fruit scones with Saint David Dairy pure cream, homemade lemon curd & strawberry lavender preserve (h)

Balah el Sham (h, v)

Chocolate fountain with strawberries, cantaloupe, pineapple & marshmallow

(lg) low gluten (ndi) no dairy ingredients (v) vegetarian (vg) vegan (h) halal

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. All seafood is sustainably certified. Please inform our team if you have a food allergy or intolerance.

BEVERAGE SELECTIONS

Let the Free-Flowing French Sparkling wine flow like the River Nile for an additional \$25 per person.

WINES & BEERS

CHAMPAGNE & SPARKLING WINES

NV Pommery Brut Apanage – France

NV Madame Dumont Blanc de Blancs – France

NV Fizzero Zero Alcohol Sparkling – Germany

GLS	BTL
33	175
15	75
13	65

WHITE WINES

Rob Dolan Sauvignon Blanc – Adelaide Hills

Rob Dolan Chardonnay – Adelaide Hills

GLS	BTL
16	80
16	80

ROSÉ WINE

AIX Rosé – France

GLS	BTL
17	90

RED WINES

Rob Dolan Pinot Noir – Adelaide Hills

Rob Dolan Shiraz Cabernet Merlot – Adelaide Hills

GLS	BTL
16	80
16	80

BEERS

James Boags Premium Lager – Tasmania

James Boags Premium Light – Tasmania

Birra Moretti Lager – Italy

Heineken Zero Lager – Holland

13
12
15
11

INCLUDED FREE-FLOWING TEAS, COFFEES & CHOCOLATES

MADAME FLAVOUR LOOSE LEAF TEAS

Madame Flavour is the epitome of sophistication in the world of tea, offering a premium selection of locally sourced blends that embody the essence of Melbourne’s vibrant culture

Noir Black Teas: Madame’s English Breakfast, Grey de Luxe, Sultry/Rajasthani Chai, Ginger Masala

Vert Green Tea: Green Jasmine & Pear

Tisane Herbal Teas: Organic Mints & Lavender, Deeply Relaxing, Lemongrass, Lime & Ginger

COFFEES & CHOCOLATES

Espresso, Cappuccino, Cafe Latte, Flat White, Long Black, Macchiato, Mocha Hot Chocolate, Iced Chocolate

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@SofitelMelbourneOnCollins

@ngvmelbourne

#NGVPharaoh



S O F I T E L
MELBOURNE ON COLLINS



Pictured: Head of a royal statue wearing the white crown, probably Pharaoh Thutmose III (detail) 18th Dynasty, reign of Thutmose III c. 1479–1457 BCE, Egypt, Thebes, Karnak. EA986 © The Trustees of the British Museum.