



OM NOM KITCHEN
HAS CREATED AN
EXCLUSIVE MENU FOR
VALENTINE'S DAY 2019



FRIED TOFU

Miso mayo - sesame seaweed - soy ginger dressing.

Bottega Gold Prosecco, Veneto, Italy

PICKLED HEIRLOOM CARROT SALAD

Honey comb - goats curd - candied walnuts.

Giesen Sauvignon Blanc, Marlborough, New Zealand

CARAMELIZED ONION & FETTA TART

Butternut foam - blackberries.

Browns of Padthaway Chardonnay Melba Lillian Family Reserve,

Limestone Coast, Australia

PEACHES'N CREAM

Peach sorbet - vanilla creme patisier - raspberry - malted meringue -
rose petals

Seppelt Riesling, Great Western, Australia

LOVE HEART PETIT FOURS

Selection of luxury tea and coffee

Take away house made chocolates.



\$155 pp
With Wines to match \$225pp

Two seating times.

18:30 & 20:45

For Reservations (03) 8080 8827

events@adelphi.com.au Book online www.omnom.kitchen

Om Nom at Adelphi Hotel, 187 Flinders Lane, Melbourne