



OM NOM KITCHEN
HAS CREATED AN
EXCLUSIVE MENU FOR
VALENTINE'S DAY 2018



FIRST COURSE

SEARED SCALLOPS with miso emulsion, wakame salad, dashi gel.

SECOND COURSE

PARMESAN PANNACOTTA CROSTINI with stilton crumble,
crispy manchego, quince, candied walnuts.

THIRD COURSE

SEARED TUNA with avocado puree, lime compressed watermelon,
squid ink, lime green tea meringue.

FOURTH COURSE

CHOCOLATE VENISON with sous vide venison loin,
beetroot, goats curd, valrhona chocolate jus.

FIFTH COURSE

STRAWBERRY KISSES a limited edition dessert available for Valentines only.

Take away house made chocolates.



\$150 pp
With Wines to match \$50pp

Vegetarian option available.
Three seating times.
Just Dessert bookings available from 10:15pm.

For Reservations **(03) 8080 8827**

events@adelphi.com.au Book online www.omnom.kitchen
Om Nom at Adelphi Hotel, 187 Flinders Lane, Melbourne