



LITTLE COLLINSst
KITCHEN

Valentine's Day
Tuesday 14th February, 2017

\$99 Per Person Including a Glass of Sparkling Wine

Chilled Seafood Selection

Coffin Bay & Sydney Rock Oysters

Poached Ocean King Prawns

Fresh Seasonal Poached Spanner Crab

Hickory Smoked Tasmanian Salmon

New Zealand Green Lip Half-Shell Mussels with Tomato, Garlic & Basil

Mild Curried Coconut Ceviche of Sword Fish & Coriander

Condiments

Lemon Wedges

Seafood Sauce

Yuzu Dressing

Horseradish Cream

Shaved Red Onions

Marinated Caper Berries

Sushi Station

Selection of Nigiri Sushi

Salmon, Prawn, Cucumber & Maki Rolls

Salmon Sashimi

Soy, Wasabi & Japanese Condiments

Allow us to fulfil your needs – Please let one of our associates know if you have any special dietary requirements, food allergies or food intolerances

Soup

Chilled Cucumber Soup with Crème Fraiche

Antipasto Selection

Pepper Crusted Roast Beef

Dry Cured Prosciutto & Champagne Ham

Assorted Salami

Tartare Sauce

Salad Buffet

Roasted Vegetable Salad

Caesar Salad

Poached Seafood Salad in a Sherry Vinaigrette

Chorizo Potato Salad dressed with Sour Cream & Chive Dressing

Curried Scallop Salad on Snow Pea Shoots

Asian Style Coleslaw

Selected Garden Leaves with Semi-Dried Tomatoes & Marinated Olives

Selection of Dressings & Vinegars

Selection of Main Courses from the Kitchen

Chicken & Pancetta Roulade on a Smoked Corn & Lentil Salsa, Carrot Puree, Confit Shallots & Jus

Slow Cooked Beef Short Rib XO Master Stock, Roasted Sweet Potatoes & Sesame, Brown Onion Puree, Wombok Salad

Seafood Tortellini on Flash Grilled Calamari, Petit Legume, in a Crab Bisque

Chargrilled 250g Scotch Fillet, Green Tomato Chutney, Potato Galette, Vanilla Dressed Frisse Salad

Braised Fillet of Red Emperor on Goat Cheese Infused Baked Figs, Sugar Snap Peas, Lime Butter Sauce

Dessert Buffet

Mojito Verre

Mandarin Jelly & Grapefruit Cremeaux

Chocolate & Raspberry Tart

Cupids Chocolate Truffles

Warm Vanilla Crepe & Caramel Sauce

Fresh Fruit Mango Tart

White Chocolate Mousse Cups

Orange Crème Brulée

Peach Fondue with Almond Crème Fraiche

Strawberry Gel & Vanilla

Hazelnut Mousseline with Chocolate Mousse

\$99 Per Person Including a Glass of Sparkling Wine
sheratonmelbourne.com/valentinesday

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Terms & Conditions: Offer is subject to availability. SPG and StarPrivilege discounts will not apply. Valentine's Day Dinner requires full pre-payment upon reservation. 48-hour cancellation policy, no show or cancelation after 6pm on 12th Feb, 2017, will forfeit full pre-payment.

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