



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



SEARED SCALLOPS

Miso mayo - sesame seaweed - dashi gel.
Bottega Gold Prosecco, Veneto, Italy

WAGYU BEEF TATAKI

Raspberry thyme gel - ponzu - nori - puffed beef tendon.
2013 Browns of padthaway ernest jones shiraz, Limestone Coast, Australia.

CRISPY SKIN DUCK BREAST

Butternut foam - blackberries - chicken skin.
Rustic Bay Pinot Noir, Mornington Peninsula, 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

Vegetarian option available.
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