



THE
ESSENCE

*Three Plates
High*

Treat yourself to three plates of
decadent desserts and flavoursome savories,
crafted by our Head Chef
with Victoria's freshest local produce.



MARRIOTT
MELBOURNE



THE *Signature* TEAS

English Breakfast renowned for its unique fragrance, mellow flavour with floral undertones producing a red colour when brewed

Premium Earl Grey a blend of Indian black long leaf and premium ceylon tea blended with blue corn flower

Chai a blend of masala black tea and spices including star anise, cinammon, cloves and bay leaves combined with ginger

Black Lemon & Berry a full bodied black tea, perfectly blended with rose & marigold petals combined with zesty notes of lemon

Green Jasmine young green tea buds, coupled with the sensual aroma of jasmine

Fairytale a blend of green tea leaves, rose petals, marigold flowers, orange blossoms and berries

Lemongrass a perfect tangy combination of lemongrass, ginger & goji berry

Chamomile relaxing blend of chamomile and lavender

They do bloom

Blooming Jasmine Tea jasmine flowers arise from black tea buds with a hint of vanilla

Blooming Green Tea green tea buds arise with stunning lily & jasmine flowers with a delicate hint of peach





THE *Tempting* COLLECTION

Oven-baked hot scones *served with wattle seed cream and strawberry jam*

Raspberry & cream macaroon *(gf)*

Petite chocolate cupcake *with chocolate buttercream & chocolate crispy pearls*

Mandarin & passionfruit delicie *mandarin frangipane
topped with passionfruit & tangy mandarin mousse (gf)*

Raspberry fruit curd & white chocolate mousse
on pistachio frangipane with pink berry mirror glaze (gf)

Chocolate cookie profiteroles *choux pastry balls
filled with vanilla patisserie cream, dipped in dark chocolate
& finished with chocolate cookie pieces*

Sandwiches & Bagels

Roast beef, capsicum spread and truffle mayonnaise on black bread

Smoked salmon bagel with pickle & ranch dressing

Shaved cucumber, beetroot & vegan aioli on tomato bread

Gourmet Mini Pies

Gluten free & vegan Moroccan wellington

Gluten free chicken & leek pie

**All menus are subject to change without notice.
Bookings are essential. 24 hour notice is required.*



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Did you love it?

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\$49 per person

\$69 per person with a glass of champagne

03 9662 3900

www.melbournemarriott.com

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