

Mother's Day

HIGH TEA

AN ODE TO OUR MOTHER'S

Our culinary team have created a special menu inspired by their childhood favorites in a tribute to their mother's.

THE SCONE

Vanilla scones

Orange and dark chocolate scones

Served with fresh cream, and rhubarb and raspberry conserve

SAVOURY TEMPTATIONS

Crumbed saffron semolina cake, bush tomato mayo, tempura okra (V, CD)

A school day favourite. By Chef Ankit's mother, Kiran

Pad krapow gai finger sandwich, stir fried chicken with Thai basil filled between Japanese style milk bread (H)

Traditional family recipe. By Chef Juthamard's mother, Sairoong

Harvey bay scallop, gin congee curry pies (CD)

A special take on a Korean style conjee. Chef Evan's mother, Hyun Sook

Braised Pork Tocino banhmi's (Pork)

A banh mi with a twist. By Chef Nick's mother, Francia

Truffled cannellini bean cappuccino, potato crisps (V)

Simple cooking with a touch of truffles. Jnr. Sous Chef Harsh's mother, Rajji

SWEET DELIGHTS

Rum & raisin cheesecake, sea salt and dark chocolate (CD, CN)

A mother daughter bake-off. Pastry Chef Adriana's mother

Coconut cream and yuzu pudding with foxnuts and lemon (GF, VG, CN)

A show topping dessert to wow guests. Sous Chef Adi's mother, Anjana

Autumn carrot, condensed milk and dry fruit samosa's (CD, CN)

Combining two beloved recipes into one. Executive Chef Apoorva's mother, Anjana

Pistachio and mango sans rival (CD, CN)

A rivalled favourite. Pastry Chef Melanie's mother, Elsa

Served with free-flowing sparkling, Vittoria Coffee blends, Jing Tea herbal infusions and hot chocolate. Additional refreshments are available upon request for a fee.

Snap, share and follow



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GF = Gluten Free, V = Vegetarian, VG = Vegan, CD = Contains Dairy, CN = Contains Nuts, H = Halal
If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining.