

ARIA

BAR & LOUNGE



THE CHOCOLATE BAR - SATURDAY & SUNDAY JANUARY – JUNE 2018

DESSERT BUFFET

THE APPLE CUBE(GF)

Almond pain de gene, 33% velvet chocolate whipped ganache, poached apple.

CARAMEL LAVA TART

Chocolate shortbread, 67% Madagascar single origin chocolate mousse, Caramel filling, dark chocolate glaze.

ZEPHYR ROYAL

34% Zephyr cacao Barry caramelized white chocolate mousse, Hazelnut crunch with almond daquoise.

CHOCOLATE AND YUZU LOLLIPOP (GF)(NF)

White chocolate lolly, Yuzu Cremoux and citrus crunchy.

CLASSIC COFFEE ÉCLAIR (NF)

Choux pastry, dark coffee cremoux, coffee bean chocolate.

ISPAHAN LOG (GF)

Lychee and rose 33% velvet chocolate ganache, raspberry jelly and almond jaconde.

The Ispahan is one of world best pastry chef Pierre Hermé's signature creations.

FORÊT NOIRE GÂTEAU

Flourless chocolate sponge sheets, 33% white velvet chocolate mousse, dark cherry and 55% dark chocolate mousse.

PIEMONTE CHOCOLATE DOME

Chocolate daquoise sponge, hazelnut crunchy, 35% gianduja chocolate mousse, crunchy almond chocolate coating.

RASPBERRY CHOCOLATE FUDGE (GF) (NF)

55% Chocolate fondant cake with raspberry.

PEACH MELBA

Single origine Arriva chocolate mousse, moisture chocolate sponge, Apricot Cremoux pouced peaches

Chocolate chip scones and buttermilk scones
with strawberry and rose petal preserve, lemon curd and clotted cream

WARM SAVOURIES

Forest mushroom and truffled parsnip cream pie (V)

Braised Wagyu beef fritter with smoked chipotle aioli

REPLENISHED SANDWICHES

Milawa chicken and Granny Smith apple pin wheel with compressed apple

Rare roast beef roll with Pommery mustard and horseradish mayo, balsamic onion marmalade

Blue swimmer crab remoulade with fennel slaw, yuzu, avocado crème and Yarra Valley salmon roe

Yarra valley smoked salmon with kalamansi curd, glazed asparagus, and salmon roe on beetroot bagel

Citrus cream cheese, mint and lime compressed cucumber triple decker

**SERVED WITH A GLASS OF SPARKLING WINE,
UNLIMITED LEAF TEA, ESPRESSO COFFEE AND HOT CHOCOLATE**

DIETARY REQUIREMENTS

Please note we can accommodate gluten free, dairy free or fructose high teas stands if the guest has only ONE of these requirements. We can also accommodate vegetarian and guests with traces of nuts