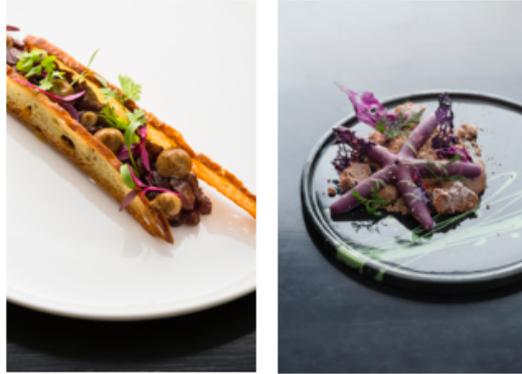




**A TANTILISING NEW WINTER MENU IS SET TO LAUNCH AT OM NOM KITCHEN
WITH NEW SAVOURY SOUS CHEF, SPENCER CLEALL**



Melbourne, XX June 2019: Om Nom Kitchen, situated within the renowned Adelphi Hotel, is set to roll out a new winter menu on 8 June, curated by Executive Pastry Chef Jo Ward and creatively executed by savoury sous chef, Spencer Cleall.

The new menu draws on Ward and Cleall's years of experience cooking and travelling around the world, inspiring a modern and quintessentially Melbourne menu utilising seasonal winter produce, designed to offer guests a comforting escape from Melbourne's cooler weather.

The new menu consists of four groups; *boards, bites, between, bigger* and *desserts*, with all dishes designed for sharing. The 'bites' selection is filled with bite size delights packed with punchy flavour, including *Freshly Shucked Oysters with Native Lime Finger* as well as *Parmesan Beignets* infused with a parmesan custard and pear ketchup, Cleall's fresh take on the European pastry.

Stand-out dishes from the wider menu utilising top Australian produce include the *Kangaroo Tartare*, served with quail egg and black garlic mayo; *Lamb Fillet*, sous vide cocoa nib crusted, carrot & vegemite puree, topped with white anchovy bubbles. The *Chocolate Beef Cheek* pays homage to the hotel's dessert theme, combining bitter chocolate braised beef cheeks served with puffed beef tendon, lemongrass puree and confit king brown mushrooms.

The pièce de résistance is the dessert menu, with the new addition of *Under The Sea*; a spectacular chocolate and Poire William starfish served with Nutella



powder, raspberry yuzu sorbet *and* edible coral to provoke the guest's tastebuds in a final fanfare on their edible journey.

Cleall began his career at the British seaside town of Brighton, before moving to London, honing his craft in fine dining restaurants in London and the UK including *Orrery*, *Charlotte's Place* and Michelin-starred *Chez Bruce*. He relocated to Australia in 2019.

The new winter savoury menu will be available at Om Nom Kitchen from June 8, 2019.

Throughout winter, guests can experience the refreshed winter menu with the 'Early Bird Dinner Menu' promotion. For \$49pp, guests seated before 7pm on Wednesday and Thursday nights can feast on a House-made bread board, one item each from the bites, bigger & dessert menu, served with a glass of house wine.

www.adelphihotel.com.au | www.omnom.kitchen

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For additional information and high-res imagery please contact Hatching Communications:

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About Adelphi Hotel:

Built in 1938, the Adelphi building operated as a soft goods warehouse, until it was purchased in the late 80s by visionary architects, Denton Corker Marshall, and converted into an utterly unique boutique hotel. Its startling aesthetic was designed as an antidote to the staid luxury of hotels the world over. Bold and provocative, it attracted acclaim, fame and high-profile guests throughout the 90s.

In 2013 Adelphi Hotel's three new owners Dion Chandler, Ozzie Kheir and Simon Ongorato founded Iconic Hotels Group and engaged an award-winning



design studio to reconsider the hotel's interior and redefine its outlook. Adelphi's edgy design immediately captured the attention of a nation that was crying out for a boutique hotel that could compete on the world's stage. Today, Adelphi is the world's premier dessert hotel, and back to its decadent best.

For further information about Adelphi Hotel, please visit www.adelphi.com.au