

BRUNCH

**CHEF'S SELECTION OF SALADS, SEAFOOD ON ICE
AND DESSERTS FROM THE BUFFET TABLE**

328

CHOOSE ONE MAIN COURSE

SOMETHING COLD

YOGHURT PARFAIT berry compote, house-made granola

SMOKED SALMON bagel, capers, cream cheese, red onion

HOUSE MADE GRANOLA almond, dried cranberries, cinnamon

SOMETHING WARM

CARROT CAKE FRENCH TOAST cream cheese ice cream

CITRUS SPICE WAFFLE vanilla butter, seasonal fruits

VEGGIE HASH russet potato, grilled vegetables, two eggs any style

AVOCADO TOAST grilled country bread, poached egg, tomato, bacon

CROQUE MADAME jambon de paris, emmental, french fries, sunny egg

MUSSELS saffron, garlic confit, french fries

SALMON BENEDICT smoked salmon, poached egg, sautéed spinach
& hollandaise sauce

STEAK AND EGGS grilled hanger steak, two sunny eggs, (Add \$30)
roasted potatoes

ADD SIDES TO YOUR MAINS

Grilled Bacon 40

Sausage 40

Country Toast 20

Fruit Salad 30

French Fries 30

ADD DRINKS (Two hours free flow) 148

SOMMELIER'S SELECTION OF SPARKLING, WHITE AND RED WINE

HAND CURATED COCKTAILS

SELECTION OF JUICES AND SOFT DRINKS