



Brunch Menu

Selection of juices

Assorted fruit Danish > butter croissant> muffins >
scones > breakfast loaf > rolls > butter

Green salad > assorted dressing

Marinated beet salad

Creamy Potato salad

Rice noodle salad

Greek salad

Southwest salad

Peel & eat shrimps > marinated mussels

House made gravlax > tuna poke > poached salmon >
house aioli

Antipasto Platter

Omelet Station

Classic egg benedicts

Maple cured bacon > country link sausages

Scramble eggs > aged cheddar cheese

Buttermilk pancakes > fruit compote > maple syrup





Home fried potato
Mushroom & mascarpone ravioli > grilled vegetables >
pesto rose sauce
Baked wild salmon > basa > chives cream sauce
Butter chicken > naan bread
Vegetarian spring rolls > spicy plum sauce
Assorted dim sum > assorted dipping sauce
Carved Angus striploin > rosemary jus > Dijon
mustard > horseradish
Steamed jasmine rice > roasted herbs potatoes
Seasonal Vegetables

Fresh seasonal fruit
Selection cakes > tortes > mini pastries > warm mini
doughnut bar
Import & domestic cheese > dried fruits > assorted
crackers
Starbuck coffee > Tazo tea

\$44 per Person
\$25 Children 12 years & under

