

# SUNDAY PRIVATE BRUNCH

PDR REQUIREMENTS - MIN 2000\$ IN FOOD & BEVERAGE EXPENSES

11h30 - 15h00

## VENOISERIE

*Conducive to sharing: Family-style platter*

Assortment of bagels, croissants, danishs & marmelades

## MAIN COURSE

Choice of:

*(Customize your menu by selection **five** items)*

**Atlantic Salmon Tartare**:: apple carpaccio, avocado & crostini

**Ricotta pancakes with honey comb butter**

**Potato & Barrel Feta Latkas with Smoked Salmon**

**Chocolate Waffle with cherry compote & vanilla Greek yogurt**

**French Toast "Tsoureki"**:: warm peach compote & soft cream cheese

**Open-faced Cheese Omelette** :: fine herbs & tomato relish

**Open-faced Ham Omelette** :: Arugula & Parmigiano Reggiano

**Open-faced Wild-mushroom Omelette** :: baby spinach, fine herbs & Parmigiano Reggiano

**Chef's Egg White Frittata**

**Two Skillet Eggs any style** ::

Grilled tomato, pommes Anna & choice of bacon or ham

**Les "Bénédictines"**

**Classic** :: Ham, poached eggs, asparagus & Hollandaise sauce

**Florentine** :: baby creamy spinach, beurre blanc & Emmental cheese

**Norwegian** :: Atlantic smoked salmon & Hollandaise sauce

## DESSERT

Dessert of the Day

Coffee & Tea Incl.

**30 \$**

## KID'S CORNER

Choice of:

*(All kids plates are served with choice of beverage)*

Pancakes

French Toast

One Skillet Egg any style

Chocolate Waffles

**10 \$**

## FAMILY-STYLE PLATTERS CONDUSIVE TO SHARING

**Assorted Cheeses & cold-cuts on the board**

75

**Assorted Meat Platter**

**New-Zealand Lamb Rack Lollipops, sliced Striploin, Free-range chicken breast,**

125

**Gaspor sausage, Bacon maple syrup, Ham**

**Seasonal Fresh Fruits**

45

## ADD ONS:

Mimosa

8

Punch

5

Freshly squeezed Orange juice

5

Smoothie of the Day

4

SUGGESTED GRATUITY OF 15% WILL BE ADDED TO ALL PARTIES

