ALL THINGS EGGS-CELLANT!

Three Egg Omelette 17

Please select 3 ingredients: Ham, Smoked Salmon, Chorizo, Pepper, Onion, Mushroom, Asparagus, Green Onion, Cheddar, Swiss

Eggs Shakshuka (v) 16

Braised Eggs, Peppers, Tomato Sauce, Fresh Herbs, Grilled Sourdough

Steak & Eggs 30

7oz USDA Prime Striploin, Two Sunny Side Eggs

Benedict

Your choice of Egg Benedict Served with Hollandaise on an English Muffin

Classic Canadian Bacon 25

Spinach 25

Lobster 32

Smoked Salmon 28

BRUNCH SPECIALTIES

French Toast Raisin Bread 16

House-Made Raisin Bread, Fresh Berries. Vanilla Cream, Caramel Sauce

Avocado Toast (v) 18

Poached Eggs, Crushed Avocado, Sourdough Toast

Smoked Salmon Bagel 16

Cream Cheese, Chives, Shallots, Capers, Arugula, Lemon

Croque Madame 19

Gruyère Cheese, Black Forest Ham, Béchamel Sauce, Sourdough Toast, Two Sunny Side Eggs

SIDES:

Bacon / Pork Sausage / Canadian Bacon / Breakfast Potatoes 7 Toasted Bread (Two Slices) - House-Made Sourdough

(V) Vegetarian

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuities will be added to the menu price listed.

BEVERAGE PACKAGES

PURE BRUNCH

Non-alcoholic

\$40 per person —

INCLUDED BEVERAGES:

Bottega Sparkling Life Blanc Non Alcoholic Bottega Sparkling Life Rose Non Alcoholic

DELUXE BRUNCH

Prosecco Tier

\$60 per person —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines

Hamilton Princess Selected Bar Spirits

PREMIUM BRUNCH

Veuve Clicquot Tier

\$90 per person —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines

Hamilton Princess Selected Bar Spirit

Free flowing drinks is valid for two hours, starting at guest reservation time.

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