

Brunch Menu

Global Cuisine

The Brunch Box

"5 different tastes in a surprise presentation"
Paired with a mimosa or bloody Mary and coffee

Turkey Chili and Grits

White cheddar cheese grits, turkey chili, scrambled eggs, roast corn relish

Banana Walnut Pancakes

Caramelized banana, candied walnuts, whipped cream

A Study of Eggs Benedict

Traditional on toasted english muffin, Canadian bacon, hollandaise
Roast Tomato, creamed spinach, Choron sauce

"Huevos Ranchero Con Chilaquiles"

Home-made chorizo, fried egg, avocado, refried beans, Pico de gallo

Vegetarian Egg White Tower

Portobello, goat cheese, ratatouille, pimento de piquillo coulis

Corn Beef Hash

Poached egg, salsa fresca, potato straws

"Fish and Chips"

Fresh Halibut, homemade Tartar Sauce

Sesame Crusted Ahi

Asian Mixed Greens, Enoki Mushrooms, Long Beans, Citrus Ponzu Dressing

Crazy Cobb Salad

Lobster, chicken, scallops, shrimp, smoked pork, baby vegetables,
Creamy tarragon dressing

Grilled Prime Sirloin "BLT Salad"

Baby iceberg, Smoked Bacon, Boiled Egg, Tomato, Portobello,
Broken Blue Cheese Vinaigrette

Southern-fried Chicken Salad

Baby field greens, pecans, roast corn, dried cranberries, buttermilk-ranch dressing

Kobe Beef Havarti Cheeseburger

Caramelized onion, arugula, tomato, garlic fries

Baked Indian Spiced Salmon

Tomato-Cucumber Cous Cous Salad, Madras Yoghurt

Pan-Seared Barramundi

Heirloom Tomato, Kipfler Potato, Watercress, Caper Citronade

Sautéed Jumbo Shrimp

Hand-made spinach-ricotta tortelloni, grilled artichoke, rosemary-garlic milk

Ancho Chicken Quesadilla

Oaxaca Cheese, Roasted Poblano, Trio of Salsas

We will be happy to split your main course for \$5