



A Destination for Celebrations



**Champagne** \$16

- 1) Dryer 2) Fruity 3) Rosé

Mimosa orange

Bellini Peach

Grapmosa Grape

My Heart Is Your's Cranberry & pomegranate

**Non-Alcoholic**

Pear Cider

**Refills**

Crystal Bottle \$33 (about 6-7 glasses), Second glass half price

**Cocktails**

second 1/2 price

Cucumber Mojito

Strawberry Mojito

Bailey coffee

**Juice**

with one refill

Strawberry Lemonade

Cucumber Mint Lemonade

Mango Juice

Orange Juice

V8 essence Juice

Mineral Water

**Coffee**

French Press

Kiss Latte

Iced Latte

**Milk Latte**

Mango Latte

Strawberry Latte

Maple tea latte

Small pot of hot **T**ea or sharing large pot

English Breakfast, Earl Gray

Peach Green Passion

Roselle and dired fruit passion

Lavender Mint

Honey Chysanthemum

*Champagne Brunch*

Come with drink choices **\$38**

1st course: scone

2nd course: choice of entree

Addition: Misto Salad \$8, 2-mini dessert \$8

**Croissant Eggs Benedict** side with potato au gratin  
Rich hollandaise sauce over poached eggs with garlic aioli  
on buttery croissant and lettuce bed with choice of topping

- 1) Smoke Salmon
- 2) Canadian Ham
- 3) Creamy Mushroom (option: No cheese and cream)

**Crab Croquettes Eggs Benedict**  
Garnished crabmeat with lettuce bed and side of croissantini

**Four-Cheese Quiche** on salad bed with protein choices:

- 1) Quiche Lorraine: bacons and honey yogurt & fruits
- 2) Veggie Quiche: creamy mushroom
- 3) Seafood Quiche: smoke salmon, shrimp & crabmeat

**Soufflé French Toast** choice with: 1) Bacon, or 2) Walnuts  
Fluffy mixed brioach bread baked with cinnamon, apple, Grand  
Marnier topped with fresh berries and soft cream on the side.  
Flavor: 1) Raspberry/Chocolate, 2) Caramel,

**Garden Niçoise Salad** madeline style with balsamic dressing  
Organic lettuce, mixed green, fresh basil leaf and arugula  
topped with cooked salmon, grilled vegetables, baby potato,  
baby tomato, olive and poached eggs.

Topping Choices: Salmon, Artichoke or Calamari