

# SUNDAY BRUNCH

EVERY SUNDAY | 11:30 AM - 2:00 PM

ADULTS \$65 | SENIORS & TEENS \$61 | CHILDREN AGES 6 - 12 \$32.50 | CHILDREN 5 & UNDER - COMPLIMENTARY  
PLUS APPLICABLE TAXES

## FRESH JUICE STATION

Chilled Orange, Grapefruit, Apple Juices

## SEASONAL FRUIT & CHEESE

Sliced Fresh Fruits, Seasonal Berries  
Local, Artisan & International Cheese Board  
accompaniments

## FROM THE BAKERY

Freshly Baked Croissants, Assorted Muffins,  
Danish, Mini Bread Rolls,  
Honey, Preserves & Sweet Butter

## INSPIRING SALADS

Avocado Caesar Salad  
Grilled Vegetable Salad  
Marinated Beet Salad | arugula, horseradish vinaigrette, fresh dill, roasted pumpkin seeds  
Roasted Cauliflower & Butternut Squash | pickled cranberries, neufchâtel cheese, cranberry miso  
Wild Rice & Baby Spinach | dried blueberries, candied pecans, cider vinaigrette  
-Salads may vary depending on availability-

## CHILLED STATION

Jumbo Prawns | traditional cocktail sauce  
Charcuterie | with condiments  
Smoked steelhead | with accompaniments

## CARVERY

Roast of the week  
Seafood Wellington of the week  
Omlette Station

## DIM SUM STATION

Singapore Rice Noodles  
Chicken Stir Fry  
Har Gau  
Su Mai  
Spring Rolls | plum sauce

## HOT CHAFERS

Bacon / Sausage  
Eggs Benny  
Potato of the week  
Mixed Veggies  
Rotating Fresh Fish Special  
Rotating Protein Special

## DESSERT BUFFET

Chef's selection of decadent  
desserts made in-house

