



The ROYAL BRUNCH

Per Guest ~ 80
Two Guest Minimum

Welcome Mimosa

Available with Non-Alcoholic Sparkling Wine

Daily Pastry Basket

Seasonal Fruit Platter

Mini French Toast

Ontario Apple Chutney, Maple, Double Smoked Bacon

Steak Frites

4 oz. Filet Mignon, Roasted Parmesan Potatoes, Chimichurri,
Roasted Tomato

Truffle Eggs Benedict

Truffle Hollandaise, Parmesan Creamed Spinach,
English Muffin

Smoked Salmon & Caviar

Citrus, Crème Fraîche, Dill, Pickled Shallots, Lavash Crisps

King Crab Avocado Toast

Country Style Bread, Tobiko, Lemon Aioli, Chives

Petit Dessert

Featuring:

Choux Au Craquelin

Almond Praline Ganache

Honey Yogurt Panna Cotta

Seasonal Berries

Classic Strawberry Shortcake

Vanilla Chiffon Cake

À LA CARTE FAVOURITES

Buttermilk Pancakes

Fruit Compote, Maple Syrup ~23

Açaí Berry Bowl

House Made Granola, Coconut, Banana, Blueberry,
Strawberry ~ 19

Avocado Toast

(Gluten Free Available)

Grilled Sourdough, Avocado, Cherry Tomato, Feta ~24
Add Poached Eggs ~5 Add Smoked Salmon ~7

French Toast

Ontario Apple & Bacon Chutney, Maple, Chantilly Cream ~21

À LA CARTE SIGNATURES

Eggs Benedict

Choice of One : Smoked Salmon, Peameal Bacon, Creamy Spinach,
English Muffin, Grilled Tomato, Poached Egg, Hollandaise ~ 27

Steak & Eggs

Coffee Rubbed Grilled Filet Mignon, Scrambled Eggs, Shaved Truffles,
Roasted Tomato ~ 50

Classic Omelet

Chives, Brie, Roasted Herbed Potatoes, Roasted Tomato ~ 24

Duck & Waffle

Fried Confit Duck, Berry Compote, Maple Syrup,
Fennel & Apple Salad ~ 43

Healthy Breakfast Power Bowl

Smoked Salmon, Avocado, Radish, Quinoa, Lettuce Blend,
Pickled Onions, Medium Soft Boiled Egg, Cucumber,
Yuzu Citrus Dressing~28

SIDES ~ 9

Fruits & Berries

Peameal Bacon

Chicken Sausage

Country Sausage

Sliced Avocado

Cottage Cheese

CLASSIC BRUNCH COCKTAILS

St. Regis Classic Bloody Mary

In 1934, famed barman Fernand Petiot perfected the recipe for a vodka-and-tomato juice cocktail, known as the Bloody Mary at The St. Regis New York's King Cole Bar. Originally christened the "Bloody Mary", the cocktail was renamed the "Red Snapper" so as not to offend the hotel's refined clientele. After more than 80 years, the iconic Bloody Mary remains the signature cocktail of the St. Regis. Spirit of York Vodka, Tomato Juice, Worcestershire Sauce, Tabasco, Black Pepper, Celery Salt, Cayenne, Grated Horseradish ~20

Rouge 140

Canada's unquestioned national cocktail is very much a Bloody Mary variation: The Bloody Caesar, or just plain Caesar if you prefer. We sought out to present a version this classic cocktail that spoke to the wide ranging populations of Toronto which come together to make our city the most diverse in the world.

Spirit of York Vodka, Tomato Juice, Clam Stock, Chinese Oyster Sauce
Calabrian Chili, Portuguese Piri Piri, Jamaican Jerk Spices, Tandoori Masala ~ 20

Airmail

Champagne, Bacardi 8yr, Lime Juice,
Honey Syrup, ~ 30

Mimosa

Prosecco, Fresh Orange Juice,
Pierre Ferrand Dry Curaçao~ 20

NONALCOHOLIC BEVERAGES

Four Berry Smoothie ~ 12

Juice

Orange, Grapefruit, Apple, Cranberry ~ 8

Café

Brewed Coffee ~ 5
Espresso ~ 5
Double Espresso ~ 7
Americano ~ 5
Cappuccino ~ 7
Latte ~ 7

Loose Leaf Tea

Black:

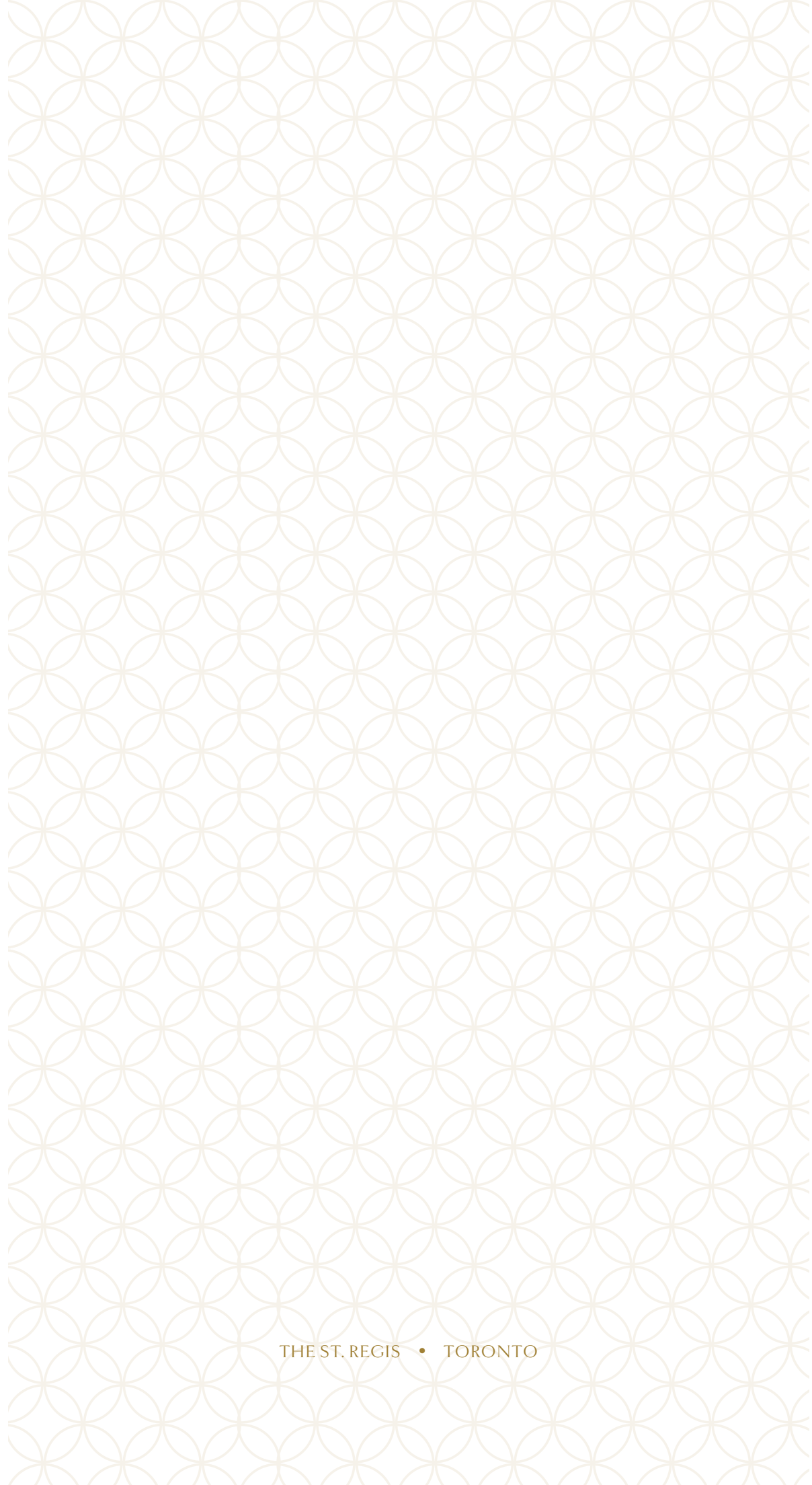
Signature Black, Heavenly Cream, Earl Grey Classic ~ 7

Herbal & Tisane:

Citron Calm, Ginger Twist, Jasmine Twist, Marrakesh Mint ~ 7

St. Regis Signature Tisane:

Midnight Blossom ~ 7



BRUNCH

THE ST. REGIS • TORONTO