



The ROYAL BRUNCH

Per Guest ~ 80
Two Guest Minimum

Welcome Mimosa

Available with Non-Alcoholic Sparkling Wine

Daily Pastry Basket

Seasonal Fruit Platter

Smoked Salmon & Caviar

citrus, crème fraîche, dill, pickled shallots, lavash crisps

King Crab Avocado Toast

country style bread, tobiko, lemon aioli, chives

Mini French Toast

Ontario apple chutney, maple, double smoked bacon

Steak Frites

5 oz. filet mignon, roasted parmesan potatoes, chimichurri, grilled tomato

Truffle Eggs Benedict

truffle hollandaise, parmesan, creamed spinach, fresh truffle

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, chantilly cream, maple syrup ~22

Açaí Berry Bowl

house made granola, coconut, banana, blueberry, strawberry ~ 19

Avocado Toast

(Gluten Free Available)

grilled sourdough, avocado, cherry tomato, seasonal greens ~24
add poached eggs ~5 add smoked salmon ~7

French Toast

Ontario apple & bacon chutney, maple, chantilly cream ~22

À LA CARTE SIGNATURES

Eggs Benedict

choice of: smoked salmon, peameal bacon, creamy spinach, english muffin, poached egg, baby potatoes, hollandaise ~ 25

Steak & Eggs

coffee rubbed grilled 5oz filet mignon, sunny side up eggs, baby potatoes, grilled tomato ~ 50

Truffle & Brie Omelet

free range eggs, parmesan potatoes, fresh truffle ~ 39

Duck & Waffle

fried confit duck, berry compote, maple syrup, fennel & apple salad, homemade buttermilk waffle ~ 43

Eggs à la Tomato

slow roasted tomato sauce, free range eggs, feta, avocado, sourdough ~28

SIDES ~ 9

Fruits & Berries

Peameal Bacon

Chicken Sausage

Country Pork Sausage

Sliced Avocado

Smoked Bacon

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 of 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

Mimosa

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

NONALCOHOLIC BEVERAGES

Four Berry Smoothie ~ 10

Green Energize Smoothie ~ 10

Non-Alcoholic Mimosa

Fresh Orange Juice, Leitzleirz 'Eins zwei Zero' ~ 15

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:

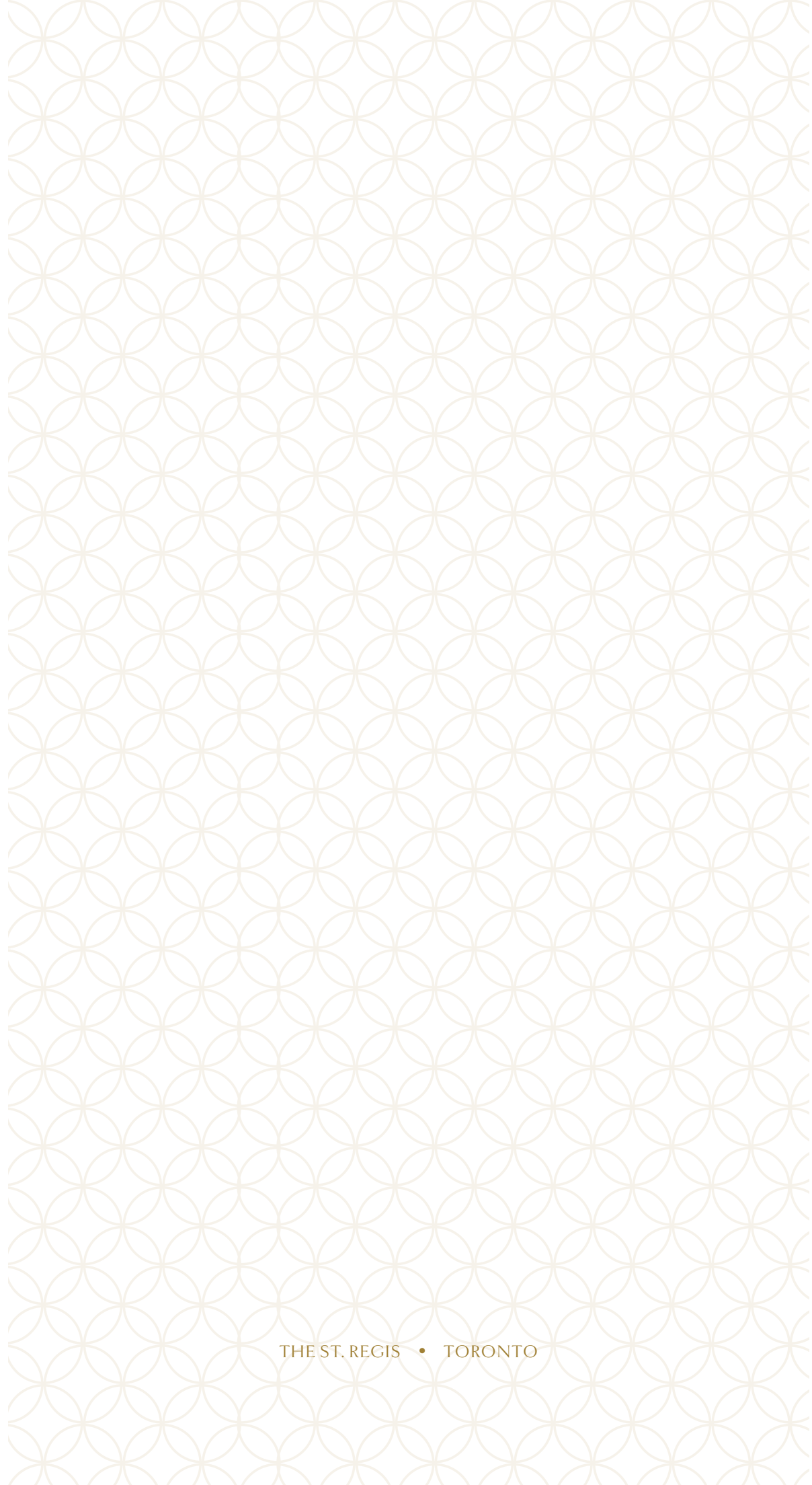
Signature Black, Heavenly Cream, Earl Grey Classic ~ 7

Herbal & Tisane:

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

St. Regis Signature Tisane:

Midnight Blossom ~ 7



BRUNCH

THE ST. REGIS • TORONTO