



## The ROYAL BRUNCH

Per Guest ~ 80  
two guests minimum

### Welcome Mimosa

Available with Non-Alcoholic Sparkling Wine

### Daily Baked Pastries Selection

Berry Compote, Cultured Butter

### Seasonal Sliced Fruits

### Smoked Salmon & Waffles

Ikura, Crème Fraîche, Salmon Mousse, Dill

### Fruit Tartine

Country-Style Bread, Home-Made Ricotta,  
Seasonal Berries, Mint, Truffle Honey

### Duck Hash

Duck Confit, Duck Fat Potatoes, Seared Foie Gras,  
Salsa Verde, Citron Aioli

### Wagyu Short-Rib Benedict

Sauce Béarnaise, Free-Range Eggs, Kaluga Caviar

### Maple Crepes

Ontario Pear & Apricot Chutney, Home-Made Crepes,  
Maple Smoked Bacon

### Petit Desserts featuring:

#### French Toast Bites

Quince Marmalade, Chantilly Cream

#### Classic Strawberry Shortcake

Vanilla Chiffon Cake

### SWEET START

#### Buttermilk Pancakes

Brûlée Organic Banana, Chantilly Cream,  
Organic Maple Syrup ~ 23

#### French Toast

Ontario Pear & Apricot Chutney,  
Organic Maple Syrup, Chantilly Cream ~ 24

### A LA CARTE SIGNATURES

#### Classic Eggs Benedict

English Muffin, Free-Range Egg,  
Home-Made Hash Browns,  
House Green Salad, Hollandaise  
Peameal Bacon ~ 25 *or* Smoked Salmon ~ 27

#### Crab Cake Benedict

Dungeness & King Crab Cake, Avocado,  
Free-Range Egg, Home-Made Hash Browns,  
House Green Salad, Hollandaise ~ 36

#### Pork Belly Benedict

Maple Braised Pork Belly, Apple Jam,  
Free-Range Egg, Home-Made Hash Browns,  
House Green Salad, Hollandaise ~ 32

#### Steak & Eggs

Coffee Rubbed Grilled 5oz Filet Mignon,  
Sunny Side-Up Eggs, Grilled Ontario Tomato,  
Home-Made Hash Browns ~ 45

#### Eggs à la Provençale

Slow Roasted Tomato Sauce, Feta, Avocado,  
Poached Free-Range Eggs, Sourdough ~ 30

#### Truffle & Brie Omelette

Free-Range Eggs, Parmesan Hash Browns,  
House Green Salad, Fresh Truffle ~ 39  
*add* King Crab Salad ~ 7

### WELLNESS FAVOURITES

#### 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

#### LL Lox Bagel

Smoked Salmon, Capers, Pickled Onions, Cucumbers,  
Herbed Cream Cheese, & House Salad ~ 27

#### Seasonal Sliced Fruit

Daily Selection of Fresh Fruit & Berries ~ 16

#### Four Berry Smoothie ~ 10

#### Energize Green Smoothie ~ 10

### 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

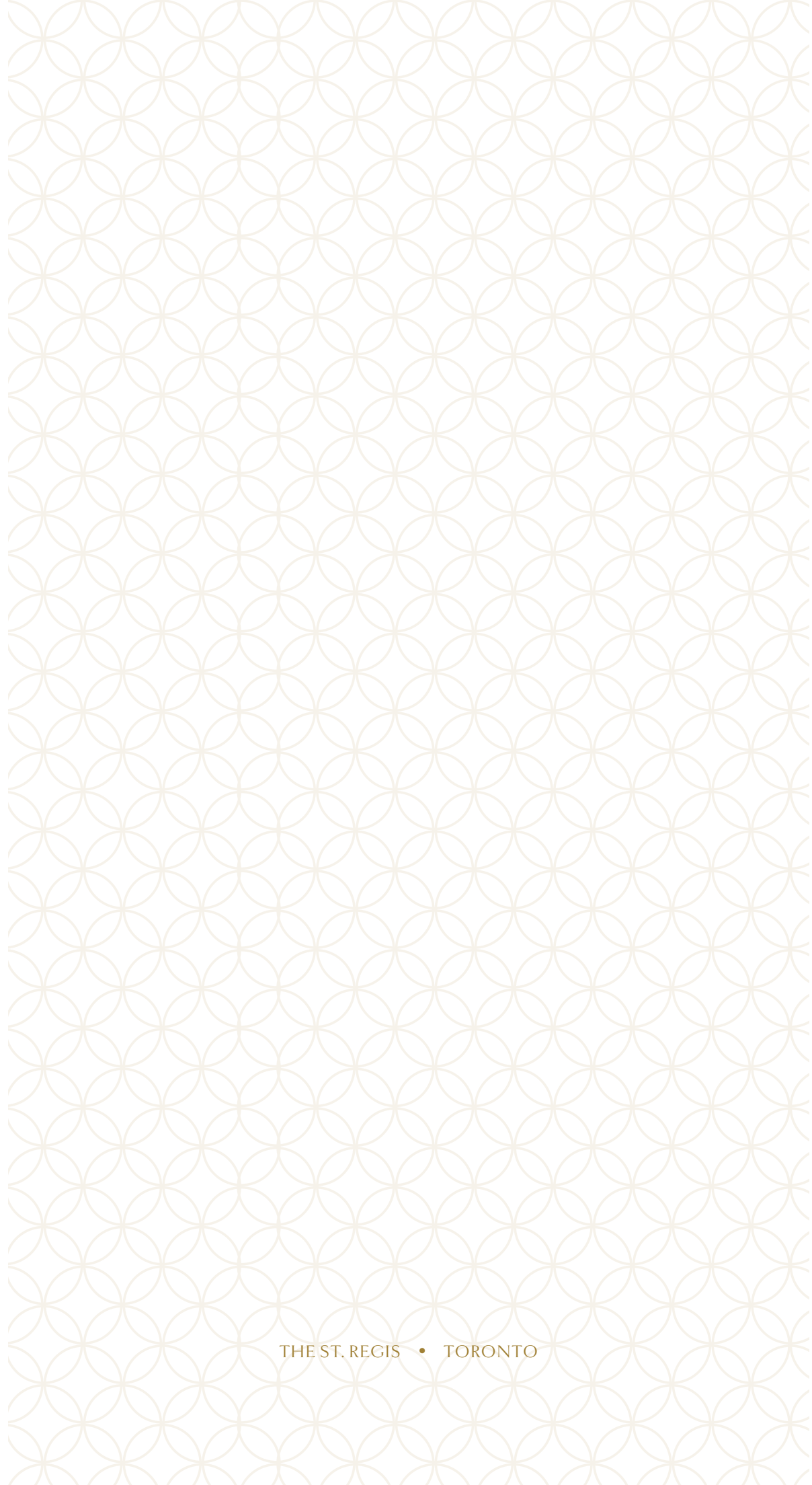
#### Rouge 140

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 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



BRUNCH

THE ST. REGIS • TORONTO