



KING'S ROYAL BRUNCH

\$100/person

TO START (FOR THE TABLE)

Welcome Cocktail

The St. Regis Toronto Rouge 140

Plateau de Fruits de Mer

*Oysters, Shrimp Cocktail, Smoked Salmon, Caviar,
Blinis, Sour Cream, Chives*
(SF)(G)(D)

French Toast

Local Maple, Pear Chutney, Fresh Berries
(G)(D)

Burrata

*Grilled Peach, Pesto, Pistachio, Truffle Honey,
Local Prosciutto, Focaccia*
(G)(D)(N)

ENTRÉE

Selection of One:

Steak Au Poivre

*Filet 6oz, Smashed Fingerling Potatoes,
Grilled Mushrooms Portobello, Arugula*
(D)(A)

Lobster & Spinach Crêpe

*Canadian Lobster, Poached Eggs, Asparagus,
Sauce Béarnaise*
(E)(D)(SF)(G)

Wild Mushroom Quiche

Comté, Porcini, Summer Truffle, Spinach Salad
(E)(D)(SF)(G)

DESSERT

Chocolate Hazelnut Tart

Caramel Ganache, Candied Hazelnuts, Blueberry Coulis
(D)(G)(N)

Whiskey Caramel Beignet

*Fluffy Doughnut, Whiskey, Caramel, Whipped
Ganache, Icing Sugar, Chocolate, Coffee*
(D)(G)(A)

(N) Contains Nuts (V) Vegetarian (Ve) Vegan (G) Gluten
(D) Dairy (SF) Contains Shellfish (A) Contains Alcohol

Please note an 18% auto gratuity will be applied