

brassai

BISTRO LOUNGE

Starter

brassaii salad

mixed greens | pear | stilton | walnut | honey lemon vinaigrette

Main

Choice of...

market vegetarian entrée

chef's discovery

seared salmon

roasted fingerlings | lemon crème fraiche | green beans

herb roasted chicken

basmati rice | greens beans

brassaii bistro steak

shallot jus | fries

Dessert

flourless chocolate torte

white chocolate crème anglaise | fresh mint

coffee | tea

\$45 per guest plus applicable taxes and gratuity

(GST 5% PST 8% Gratuity 17%)

- menu subject to change

brassaï

BISTRO LOUNGE

Appetizer

bistro platter

cured meats | assorted cheeses | marinated vegetables | olives

Starter

brassaii salad

mixed greens | pear | stilton | walnut | honey lemon vinaigrette

Main

Choice of...

market vegetarian entrée

chef's discovery

seared salmon

roasted fingerlings | lemon crème fraiche | green beans

herb roasted chicken

basmati rice | greens beans

brassaii bistro steak

shallot jus | fries

Dessert

flourless chocolate torte

white chocolate crème anglaise | fresh mint

coffee | tea

\$50 per guest plus applicable taxes and gratuity

(GST 5% PST 8% Gratuity 17%)

- menu subject to change

brassaï

BISTRO LOUNGE

Appetizer

bistro platter

cured meats | assorted cheeses | marinated vegetables | olives

Starter

Choice of...

seasonal soup

daily creation

brassaii salad

mixed greens | pear | stilton | walnut | honey lemon vinaigrette

Main

Choice of...

market vegetarian entrée

chef's discovery

pickerel

white bean and corn succotash | gaufrettes | lemon

duck confit

crispy potatoes | oyster mushrooms | frisée salad

ribeye

grilled vegetables | fries

Dessert

Choice of...

crème brûlée

white chocolate | orange

carrot cake

cream cheese icing | candied walnuts

coffee | tea

\$65 per guest plus applicable taxes and gratuity

(GST 5% PST 8% Gratuity 17%)

- menu subject to change

brassaïl

BISTRO LOUNGE

Appetizer

tartare

choice of one | tuna | salmon | beef

Starter

Choice of...

baked goat cheese

lolla rosa | fresh honeycomb | lavender dressing

crispy shrimp

kadaifi | tzatziki

Main

Choice of...

market vegetarian entrée

chef's discovery

pickerel

white bean and corn succotash | gaufrettes | lemon

duck confit

crispy potatoes | oyster mushrooms | frisée salad

ribeye

grilled vegetables | fries

Dessert

dessert trio

flourless chocolate torte | crème brûlée | seasonal fresh fruit

coffee | tea

\$75 per guest plus applicable taxes and gratuity

(GST 5% PST 8% Gratuity 17%)

- menu subject to change