



SUNDAY BRUNCH

\$62.00 inclusive of tax and gratuity

Children 5 to 12 \$22 inclusive of tax and gratuity

Children under 5 are complimentary

Your brunch includes
a welcome glass of Champagne or mimosa,
an appetizer and dessert buffet and a entrée selection from the brunch menu.

Cold Buffet

Composed salads, fruits, charcuterie, smoked fish, iced seafood, sushi, artesian cheese,
house made soup assorted breads, pastries and croissants. Dessert Buffet

Dessert Buffet

featuring assorted Cakes, pastries, and desserts made by Rat's pastry Team
Plated caviar service | Frozen vodka 10.00 supplement

PLEASE SELECT ONE ENTRÉE

EGGS BENEDICT | Canadian bacon, Rat's popover, Hollandaise sauce

OMELET | Fines Herb, asparagus, brie cheese, röesti potato

SOFT SCRAMBLED EGGS | Poached shrimp, bell peppers, chorizo

BELGIAN WAFFLES | Fresh berries, grand mariner Chantilly

BRIOCHE FRENCH TOAST | Cinnamon crème fraîche, caramelized apples, pecans

SALMON EN CROUTE | wild mushrooms, spinach, sauce moutarde

CHICKEN PAILLARD | Baby arugula, roasted tomatoes, goat cheese, pine nuts

STEAK & EGGS | New York Strip, poached egg, béarnaise sauce, frites

BAKED VERMICELLI | Lobster meat, fideo pasta, mornay sauce, fresh herb crust

LEG OF LAMB | minted pea cous cous, natural lamb jus

HONEY DIJON GLAZED HAM | spring vegetable melange

PRIME RIB OF BEEF | rat's popover, asparagus, crispy shallots

EXECUTIVE CHEF

Kevin Sbraga

Please advise your server if you have any dietary restrictions,
medical, ethical or for reasons of conscience.



GROUND'S FOR SCULPTURE

