



ROYAL BRUNCH

\$100 per person

WELCOME MIMOSA

Available with Non-Alcoholic Sparkling Wine

FROM THE BAKERY

Pastry Basket

Carrot Muffin

Maple Orange Scones

Mini Plain Croissants

(D)(G)

Served with Strawberry-Apple Jam, Orange Marmalade, and Clotted Cream

FOR THE TABLE

Seasonal Fruit Platter & Berries

Luxe Smoked Salmon Platter

Herb Cream Cheese, Cucumbers, Onions, Capers, Bagel Chips,

Lavash, Ossetra Caviar

(D)(G)

Burrata with Confit Peach

Arugula, Pesto, Balsamic, Crispy Prosciutto

(D)(GF)



ROYAL BRUNCH

ENTRÉE

Selection of one:

6 oz Canadian Filet Steak

Canadian Filet, Roasted Campari Tomatoes, Double Roasted Rosemary

Sage Potatoes, Red Wine Jus

(GF)(DF)

Turkey Eggs Benedict

Truffle Hollandaise Sauce, In-House Roasted Turkey, Cranberry Focaccia

Double Roasted Rosemary & Sage Potatoes, Seasonal Greens

(D)(G)

Roasted Squash & Mushroom Pot Pie

Pearl Onion, Fresh Herbs, Mirepoix, Fresh Truffle,

Double Roasted Rosemary & Sage Potatoes

(G)(V)

DESSERT

Spiced Pumpkin Tart

Vanilla Sablé, Pumpkin Pie Filling, Torched Maple Meringue,

Spiced Pumpkin Seeds

(D)(G)

PETIT FOURS

Seasonal Chocolate Bonbon

Pumpkin Spice Madeleine



ROYAL BRUNCH

HOT BEVERAGES

Illy Coffee

Espresso 7	Brewed Coffee 8
Double Espresso 9	Café Latte 9
Americano 8	Cappuccino 9
Cortado 8	Mocha 9

Sloane Tea | 8

Midnight Blossom - St. Regis Signature

Sencha Classic	Marrakesh Mint
Signature Black	Jasmine Mint
Heavenly Cream	Earl Grey Classic
Citron Calm	

WELLNESS BEVERAGES

- Four Berry Smoothie 11
- Energize Green Smoothie 11
- Fresh Juice (Orange, Grapefruit or Apple) 10

(N) Contains Nuts (GF) Gluten Free (V) Vegetarian (Ve) Vegan (G) Gluten
(NF) Nut Free (SF) Contains Shellfish (D) Dairy (S) Seafood (H) Halal

Parties more than 6 guests will be subject to a service charge of 18%.
To better serve all guests joining us at LOUX LOUIS, we ask that guests limit the splitting of checks to 4 ways.
Checks may be split evenly or by individual guest. Splitting of items cannot be accommodated.