ROYAL BRUNCH

90

Welcome Mimosa

Available with Non-Alcoholic Sparkling Wine

FOR THE TABLE

Market-Selection Fruit Plate (V)

Daily Fresh Fruits & Berries

Royal Brioche French Toast (D) (G) (N) (E)

Mascarpone, Apple & Raisin Chutney, Maple Syrup, House-Made Granola

Heritage Beets & Burrata (D) (N)

Roasted Local Beets, Whipped Goat Cheese, Burnt Orange, Hazelnuts, Basil Pesto, Micro Arugula, Balsamic Pearls

Smoked Salmon & Caviar (D) (G) (E)

Citrus, Osciètre Caviar, Blini, Dill & Crème Fraîche

ENTRÉE

Selection of one:

Lobster Benedict Royale (D) (G) (SF) (E)

Nova Scotia Lobster, English Muffin, Poached Hen's Eggs, Lobster Hollandaise, Arugula Salad

Canadian AAA Beef Tenderloin & Eggs (A) (D) (G) (E)

Coffee-Rubbed 5-oz Filet Mignon, Soft Scrambled Eggs, Grilled Tomato, Roasted Potato, Red Wine Jus

Wild Mushroom Vol-au-Vent (D) (G) (V) (E)

Local Mushrooms, Black Truffle, Puff Pastry, Soft Poached Hen's Eggs, Mornay Sauce

DESSERTS

Spiced Pumpkin Tart (D) (G) (E)

Vanilla Sablé, Spiced Pumpkin Filling, Torched Maple Meringue, Pumpkin Tuile

Petits Fours (D) (G) (V) (E)

Chocolate Cherry Madeleine, Bonbon, Seasonal Pâte de Fruit, Spiced Apple Choux

SWEET START

Buttermilk Pancakes (D) (G) (E)

Fresh Berries, Chantilly Cream, Canadian Maple Syrup

25

Royal Brioche French Toast (D) (G) (N) (E)

Whipped Mascarpone, Apple & Raisin Chutney, Canadian Maple Syrup, House-Made Granola

29

From The Bakery (D) (G) (E)

Daily Selection of French Viennoiseries, Butter, Berry Compote

16

SIGNATURES

Lobster Benedict Royale (D) (G) (SF) (E)

Nova Scotia Lobster, English Muffin, Poached Hen's Eggs, Lobster Hollandaise, Arugula Salad

55

Chicken & Waffle (D) (G) (E)

Crispy Chicken, Savory Waffle, Truffle Honey, Fresh Truffle, Watercress

42

Canadian AAA Beef Tenderloin & Eggs (D) (A) (E)

Coffee-Rubbed 5 oz Filet Mignon, Soft Scrambled Eggs, Grilled Tomato, Roasted Potatoes, Red Wine Jus

60

Truffle & Brie Omelette (D) (E)

Free-Range Eggs, Local Mushrooms, Fresh Truffle, Parmesan Potatoes, Seasonal Salad

37

WELLNESS FAVOURITES

Açaí Berry Bowl (V) (N)
House-Made Granola, Coconut, Banana, Fresh Berries, Bee Pollen

19

Protein Granola Bowl (D) (N)
House-Made Granola, Greek Yogurt, Fresh Berries, Almond, Honey

19

Avocado Toast (Ve)
(Gluten Free Available)
Hass Avocado, Grilled Sourdough, Seasonal Salad

24

Add Poached Eggs or Roasted Mushrooms +6
Add Smoked Salmon +7

Egg White Omelette (E)
Spinach, Kale, Avocado, Roasted Tomato Sauce, Seasonal Salad

28

Huevos Rancheros (D) (E)
Slow Roasted Tomato Sauce, Corn Tortilla, Free-Range Fried Eggs,
Feta, Avocado, Charred Corn Salsa

28

Seasonal Sliced Fruits (V)
Daily Selection of Fresh Sliced Fruit & Seasonal Berries

17

EGGS & MORE

Canadian Breakfast (G) (E)
Two Eggs Any Style, Breakfast Potatoes, Fresh Fruits, Toast
Choice of: Country Pork Sausage, Chicken Sausage or Bacon
Juice, Tea or Brewed Coffee

31

Eggs Benedict (G) (E)
(Gluten Free Available)
English Muffin, Free-Range Eggs,
Roasted Potatoes, Seasonal Salad, Hollandaise Sauce
Choice of one: Smoked Salmon, Peameal Bacon or Truffle Florentine

32

HOT BEVERAGES

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

Sloane Tea | 8

Midnight Blossom - St. Regis Signature

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

HEALTHY BEVERAGES

Four Berry Smoothie | 11
Energize Green Smoothie | 11

Fresh Juice | 10
Orange, Grapefruit or Apple

(A)	-	Alcohol
(D)	-	Dairy
(V)	-	Vegetarian
(G)	-	Gluten
(P)	-	Pork
(Ve)	-	Vegan
(SF)	-	Shellfish
(N)	-	Nuts
(E)	-	Eggs

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