



## ROYAL BRUNCH

Welcome Mimosa

*Available with Non-Alcoholic Sparkling Wine*

### FOR THE TABLE

Seasonal Sliced Fruits

Daily Selection of Fruits & Berries  
(V)

Maple French Toast

Pear & Apricot Chutney, Local Maple Syrup, Brioche  
(G) (D)

Burrata Salad

Chicory, Belgian Endive, Squash Purée, Kale Pesto,  
Citrus Maple Vinaigrette, Spiced Hazelnuts  
(N) (G) (D)

Smoked Salmon & Caviar

Citrus, Kaluga Caviar, Bagel Chips, Dill & Crème Fraîche  
(D) (G)

### ENTRÉE

*Selection of one:*

Lobster & Asparagus Crêpes

Canadian Lobster, Premium Local Asparagus, Sauce Mornay, Poached Eggs  
(G) (D)

Steak & Eggs

Coffee Rubbed 5oz Filet Mignon, Grilled Tomato, Sunny Side-Up Eggs, Potatoes

Egg White Frittata

Local Mushrooms, Parmesan, Stewed Navy Beans, Grilled Sourdough  
(G) (D)

### DESSERTS

Lemon Meringue Profiteroles

(G) (D)

Coconut Milk Chocolate Tart

Vanilla Ganache, Blueberry Coulis  
(N) (G) (D)

Petits Fours

Pâtes de Fruits, Chocolate Truffle, Passion Fruit Caramel  
(D)

## SWEET START

### Buttermilk Pancakes

Fresh Berries, Chantilly Cream, Canadian Maple Syrup

(D) (G)

25

### Brown Butter French Toast

Locally Baked Brioche, Fresh Berries,  
Canadian Maple Syrup, Chantilly Cream

(D) (G)

25

### From The Bakery

Daily Selection of Baked French Viennoiseries,  
Butter, Fruit Compote

(D) (G)

16

## SIGNATURES

### Lobster & Asparagus Crêpes

Canadian Lobster, Spinach, Premium Local Asparagus, Sauce Béarnaise

(SF) (D) (G)

45

### Chicken & Waffle

Fried Truffle Chicken, Savoury Waffle, Truffle Honey, Watercress

(D) (G)

37

### Steak & Eggs

Coffee Rubbed 5oz Filet Mignon, Sunny Side-Up Eggs,  
Grilled Ontario Tomato, Baby Parmesan Potatoes

(D)

50

*Vegetarian Option: Substitute with Grilled Portobello Caps, Chimichurri Sauce*

30

### Mushroom Truffle & Brie Omelet

Free Range Eggs, Parmesan Potatoes, Local Mushrooms, Kale Pesto

(D)

37

## WELLNESS FAVOURITES

### Açaí Berry Bowl

Housemade Granola, Coconut Yogurt, Banana,  
Blueberry, Strawberry, Raspberry

(V)(N)

19

### Protein Bowl

Housemade Granola, Greek Yogurt, Fresh Berries, Banana, Almond

(N)

17

### Avocado Toast

*(Gluten Free Available)*

Grilled Sourdough, Cherry Tomato, Seasonal Greens

(Ve)

24

*Add Poached Eggs or Roasted Mushrooms +5*

*Add Smoked Salmon +7*

### Egg White Omelet

Spinach, Kale, Feta, Avocado, Roasted Tomato Sauce

25

### Huevos Rancheros

Slow Roasted Tomato Sauce, Corn Tortilla, Free Range Fried Eggs,  
Feta, Avocado, Charred Corn Salsa

(D)(GF)

30

### Seasonal Sliced Fruits

Daily Selection of Fresh Fruits and Berries

16

## EGGS & MORE

### Canadian Breakfast

Two Eggs Any Style, Breakfast Potatoes, Fresh Fruit, Toast  
Choice of: Country Pork Sausage, Chicken Sausage or Bacon  
Juice, Tea or Brewed Coffee

31

### Eggs Benedict

*(Gluten free available)*

English Muffin, Free-Range Eggs,  
Baby Potatoes, House Green Salad, Sauce Hollandaise  
Choice of: Smoked Salmon or Peameal Bacon or Truffle Florentine

29

## HOT BEVERAGES

### Coffee

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

### Sloane Tea | 8

Midnight Blossom - St. Regis Signature	Citron Calm
Sencha Classic	Marrakesh Mint
Signature Black	Jasmine Mint
Heavenly Cream	Earl Grey Classic

## HEALTHY BEVERAGES

Four Berry Smoothie | 11  
Energize Green Smoothie | 11

Fresh Juice | 10  
Orange, Grapefruit or Apple

(VG) - Vegetarian  
(G) - Gluten  
(P) - Pork  
(V) - Vegan  
(SF) - Shellfish  
(N) - Nuts

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 of items cannot be accommodated.