

MAZE Brunch

Organic yogurt
brown sugar granola, fresh berries
\$16

Slow-cooked organic hen's egg
wilted spinach, truffle emulsion, crispy shallots
\$16

Butter lettuce salad with Pommery mustard vinaigrette
tarragon, pickled red onions
\$14

Oven baked beetroots,
caramelized sweet breads, celeriac mousseline, mache salad
\$18

Traditional eggs Benedict
toasted English muffin, honey-roasted ham, sauce Hollandaise
(lobster Benedict \$10 supplement)
\$24

Omelet with fine herbs
Coach Farms goat cheese, toast
\$22

Sweet Apple pancakes with seasonal berry compote
or
Savory Pancakes with pork sausage, pure maple syrup
\$22

Croque-monsieur with seasonal mixed greens
(croque-madame \$3 supplement)
\$18

The London beef burger
with tomato relish, garlic mayonnaise
\$20

Pan-roasted lemon sole
olive crushed potatoes, grilled leeks, smoked red wine jus
\$21

Cobb salad with crispy bacon, free-range egg and blue cheese
Appetizer \$15 / Main course \$21 / Add chicken \$5

Roasted Amish chicken breast
braised red cabbage, gaufrette potato, fig and red wine jus
\$19

Desserts

Carrot cake with cream cheese frosting
walnut praline ice cream
\$11

Chocolate pudding
stout ice cream, pretzel, peanut butter powder
\$11

Buttermilk panna cotta
concord grape, oat sable and maple ice cream
\$11

Chocolate fondant
green cardamom caramel, sea salt and almond ice cream
\$11

Selection of farmhouse cheeses
walnut and raisin bread
\$16

Prix Fixe Option Includes 1 glass of Prosecco

Any two courses \$42
Any three courses \$50

Free flow Prosecco supplement \$20

Cheese supplement \$4