

COCKTAIL COLLECTION

22

BASIL LIME GIMLET

Reyka Vodka, Fresh Basil & Lime, Simple Syrup served on the Rocks

GINGER SPARKLER

Taittinger Champagne & Domaine de Canton Liquor, Candied Ginger

THE HENDRICKS SOUR

Henricks gin, aperol, fresh lemon juice, Simple Syrup with egg white

BAR SEINE MARTINI

Arbikie Kirsty's, Cointreau, Rodney Strong Cabernet, Lime & Lemon Juice, Pomegranate Juice

GUAVA MOSCOW MULE

Russian Standard Vodka, Guava & Fresh Lime, Ginger Beer served in Traditional Copper Cup

THE GRACENOTE

Tito's Vodka, St. Germain, Fresh Lime and Cucumber Juice Topped with Sparking Wine, Garnished with a Cucumber Spiral

THE HUDSON MANHATTAN

Sweet Vermouth, Hudson Manhattan Rye Whisky Garnish With Brandied

SUNDAY BRUNCH

12:00PM – 2:30PM

THREE COURSE \$49.00 PER PERSON

FEATURING BRUNCH APPETIZER & DESSERT BUFFET

MAIN COURSE

“THE GREEN OMELET”

Egg White Omelet filled
with Spinach,
Kale & Chive

OMELET WITH CHOICE OF TRADITIONAL FILLINGS

Regular or Egg White,
Served with
Breakfast Potatoes &
Grilled Tomato

TRADITIONAL EGGS BENEDICT

Poached Egg, Canadian Bacon
English Muffin & Hollandaise

SCOTTISH SMOKED SALMON

Toasted Bagel, Sliced
Tomato, Bermuda Onion
Capers & Cream Cheese

PANCAKES

Bananas, Macadamia Nuts
& Maple Syrup

BRIOCHE FRENCH TOAST

Market Berries & Maple
Syrup

COBB SALAD

Grilled Chicken, Egg, Crips
Bacon, Avocado
Blue Cheese, Creamy
Buttermilk Dressing

PLAZA ATHÉNÉE BLACK ANGUS BURGER

Served in Brioche Bun with
Choice of Cheese

CHICKEN CLUB

Crisp Bacon, Avocado,
Lettuce, Tomato
Herb Mayonnaise, White
Toast