

Easter Brunch

WELCOME BITE | CHOICE OF STARTER & MAIN | \$35 PER PERSON PRIX FIXE

CHEF'S CANAPÉS | served upon arrival

GF cauliflowers tots, truffle mayo, nooch

TO START

choose one

GF JAPANESE EGGPLANT

miso glazed, scallion, sesame

GF SOYRIZO TACO

potato, chipotle lime mayo, cilantro crema, tomato salsa

GF QUESO FUNDIDO

cashew mozzarella, salsa macha, tortilla chips

GF CRISPY RICE

spicy ahi watermelon, avocado

GF UNAGI EGGPLANT NIGIRI

miso truffle

GF TORCHED & PRESSED

avocado, miso truffle glaze

GF RED DRAGON ROLL

carrot salmon, avocado, pickled watermelon, masago, spicy mayo

GF SUMMER ROLLS

cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham

GF KELP NOODLES

sweet chili peanut sauce

GF CAESAR SALAD

lettuce, mushroom bacon, nooch, sesame

WAFU CRUNCH SALAD

cabbage, avocado, sesame ginger dressing, crispy wontons

MAIN COURSE

choose one

GF AVOCADO LIME TARTARE

tofu scramble, salsa roja, tortilla chips

GF AL PASTOR BOWL

chipotle rice, pinto beans, grilled pineapple, pickled jalapeño, potato chorizo, avocado, pico de gallo

GF FULLY LOADED NACHOS

cashew mozzarella, refried black beans, pico de gallo, pickled jalapeños, guacamole, cilantro

GF CHILAQUILES

tofu scramble, salsa roja, tortilla chips

FRENCH TOAST

berry compote, cornflakes granola, maple syrup

GF BREAKFAST BOWL

tofu scramble, avocado, kale, potatoes, mushrooms

CRISPY MUSHROOM CAESAR WRAP

avocado, lettuce, chick'n fried mushrooms,

STEAK LETTUCE WRAPS

slaw, thai basil, cilantro, crispy noodles, nuoc cham

UDON NOODLES

truffle mushroom cream

HOUSE BURGER

served with fries or side salad
cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9

GF AVOCADO (2g protein) 4

GF CRISPY OR BLACKENED TOFU (12g protein) 5

STEAK (12g protein) 9

ENDLESS BRUNCH COCKTAILS | \$28

MIMOSA or STRAWBERRY BELLINI