

Mother's Day Brunch

195 per person
includes welcome beverage & soft drinks

FIRST COURSE

for the table

Tableside Pastry Cart

strawberry shortcake croissant
chocolate croissant
all butter croissant

The Greek

tomatoes, persian cucumber
kalamata olive, red onion, feta

Marinated Big Eye Tuna* GF

egyptian falafel, whipped tahini
urfa, spicy cucumbers

Whipped Chickpea Hummus V | GF | Walnut Muhammara V | GF | Eggplant Baba Ghanoush V | GF
warm pita, turmeric pickled vegetables, marinated olives

SECOND COURSE

Lamb Kofta "Pops"

medjool date glaze, cinnamon

Kataifi Wrapped Prawns

young coconut, spicy mango
makrut lime leaf

ENTREES

choice of

Baklava French Toast VEG

strawberry, pistachio streusel
whipped cream

Ross Bianca Eggplant

preserved lemon
tomato jam, serrano schug

Maine Lobster Spaghetti

blistered cherry tomato sauce
chili flake

Roasted Pacific Halibut

snap peas, artichoke
pea purée

Cairo Fried Chicken Breast

MINA spice, tomato tahina sauce
cucumber, pickled red onions

Mediterranean Sea Bass

mild & sweet, firm but flaky

Grilled Lamb Chops & Frites* GF

hand-cut ORLA fries
lemon & extra virgin olive oil

Filet Mignon & Eggs

asparagus and feta frittata
matbucha sauce

DESSERT

for the table

Tableside Truffle Cart

chocolate covered strawberry bon bon
salted caramel bon bon
spiced chai latte bon bon

The Raspberry Rose

triple chocolate crunch