



CHAMPAGNE & CAVIAR SEAFOOD BRUNCH

\$65 / PP

SEAFOOD CAVIAR PLATTER

Fresh Shucked Oysters & Caviar

Cocktail Sauce, Lemon Wedge, Acadian Caviar

Bay Scallop & Ikura Ceviche

Red Onion, Jalapenos, Pineapple, Citrus

Tuna Tartare

Sesame Green Onion Dressing, Kaiso Seaweed

Taramasalata

Salted Cod Roe Dip, Bruno Chips

Creamy Lobster Dip

Old Bay, Dill, Smoked Paprika

Spicy Citrus Prawn Cocktail

Marie Rose Sauce



Crab and Avocado Benny

Rock Crab Salad, Smashed Avocado, Hollandaise Sauce

Fraser Valley Pork & Herb Sausage

Double Smoked Bacon

Honey Butter & Furikake Tater Tots

Maple Glazed Corn Bread

Jalapeno & Cheddar

CAVIAR & UNI EXPERIENCE \$75

12g Northern Divine Caviar, Bafun Uni Petals, Nori Scones, Chive Crème Fraiche