

CHINESE NEW YEAR SUNDAY BRUNCH

YEAR OF THE MONKEY

February 7, 2016

Café Pacifica, 11:30am - 2:30pm

Inspiring Salads

Pomelo salad with tiger prawns and chicken
Lychee and cucumber snap pea salad, ginger, soy dressing
Asian inspired seafood ceviche
Vegetable Kung Pao salad with cashews
Teriyaki glazed tofu salad with bean sprout and pea greens
Gourmet salad greens, selection of dressings

Charcuterie

Selection of Chinese cold cuts including pork hocks, beef shank and jelly fish
Smoked meats
Gherkins, olives and pickled peppers

Seasonal Fresh Fruits & Cheese

Sliced fresh fruit platter
International cheese selection
Assorted crackers, baguettes & grissini sticks

From the Bakery

Freshly baked croissants, muffins and Danish pastries
Sweet butter, honey and preserves

Juice Station

Chilled orange, grapefruit and apple juice

Cold Display

Jumbo prawns and snow crab legs, traditional cocktail sauce
Smoked salmon with capers, red onion and lemon
Smoked trout and peppered mackerel

Sushi

California roll, dynamite roll, spicy tuna rolls, assorted vegetarian rolls
Nigiri sushi with Albacore tuna, sockeye salmon, and tiger prawns
Traditional condiments

Omelette Station

Fillings include baby shrimp, ham, asparagus, bell peppers, tomatoes, onion and cheddar cheese
Traditional eggs benedict
Crispy bacon and country sausages

Imperial Station

Hot and sour seafood medley with crispy lotus chips and green onions
5 spice marinated Fraser Valley duck breast with star anise jus
Dim sum with Shu mai, Har Gau
Vegetable spring rolls, plum sauce

Wok Station

Vegetable fried rice with shitake mushrooms and bean sprouts
Wok seared Singapore rice noodles
Vegetarian feast with stir-fried mixed vegetables,
Bean curd, bamboo shoots and black Buddha's fungus

Carver

Szechuan pepper-crusting Alberta strip loin with veal glaze
Puff pastry wrapped B.C. salmon with shimeji mushrooms, ginger infused hollandaise sauce

Chef's Selection of Desserts

Sweet bean sesame balls, egg tarts, sago and lotus seed pudding
Chocolate-dipped fortune cookies, chocolate mousse, classic crème brûlée
Assortment of decadent cakes and pies, fresh fruit salads

\$55 Per Person | \$51 Seniors | \$27.50 Children age 6 to 12 | Children age 5 & under – complimentary
(tax additional)

Live Entertainment!