



# *Moon Festival Brunch*

*Cafe Pacifica*

*Sunday, September 7<sup>th</sup> 11:30am - 2:30pm*

## *Inspiring Salads*

White & green asparagus salad, chopped egg, double smoked bacon  
Chick peas, striped beets, feta cheese & Granny Smith apple, herb vinaigrette  
Chinese long bean salad, crispy shallots, soy ginger vinaigrette  
Cucumber & Asian pear salad, rice vinegar & ginger  
Sunomono salad with baby shrimp, cucumber & rice stick noodles  
Farmers market greens, choice of dressings:  
Soy ginger, Asian pear, Ice wine vinaigrette

## *Soup*

Asian style corn & crab soup

## *Seasonal Fresh Fruits and Cheese Display*

Seasonal fresh fruits & assorted berries  
Local artisan & international cheese, assorted crackers

## *From the Bakery*

Cocktail buns, fresh baked buttery croissants,  
assorted muffins, flaky Danishes, mini cranberry scones  
Honey, preserves & sweet butter

## *Juice Station*

Chilled orange juice, grapefruit juice, apple juice

## *Cold Seafood*

Smoked Steelhead salmon & peppered mackerel, capers,  
red onions & lemon wedges  
Alaskan snow crab legs, jumbo prawns, traditional cocktail sauce  
Selection of Asian cold meats including: jelly fish, pork hocks & BBQ pork

## *Sushi*

Fresh Nigiri sushi & Maki rolls, traditional condiments

## *Menu continued...*

### *Dim Sum Station*

Pork & shrimp dumplings, BBQ pork buns  
Vegetarian gyoza  
Vegetable spring rolls, plum sauce  
Hunan fried rice  
Crispy Singapore noodle stir fry, shrimp, spring onion



### *Carving Station*

Salmon Wellington with kale, shrimp & citrus Hollandaise sauce  
Szechuan peppered beef strip loin, sour cherry jus

### *Omelette Station*

With: shrimp, smoked salmon, ham, mushrooms,  
peppers, tomatoes, cheese & scallions

### *Hot Entrées*

Pan seared red snapper with ginger, garlic, crispy taro root,  
water chestnuts & braised lotus root  
Soy chicken, Asian greens  
Steamed gai lan, bok choy & Chinese mushrooms  
Oven roasted five spiced duck breast  
Traditional eggs Benedict  
Double smoked bacon & country sausages

### *Dessert Buffet*

Sweet bean sesame ball, egg tarts, mango pudding in a glass,  
almond cookies, fresh fruit jelly roll, angel food cake,  
New York style cheesecake, decadent chocolate cake, black forest cake,  
crème caramel, crème brûlée, pear flan, lemon meringue tarts,  
rice pudding, tapioca pudding,  
Canadian moon cakes with dried fruits, nuts and Okanagan ice wine

**\$54 per person**

**\$50 Seniors**

**\$28.50 Children age 6-12**

(Children age 5 & under Complimentary)

(Applicable taxes additional)