



KITCHEN TABLE

THANKSGIVING BRUNCH BUFFET | \$65

November 24th, 12:00 PM - 2:30 PM

BREAD

HOME FRESH ASSORTED BREAD BASKET

bacon and comte scones, herb lavash,
pain au lait, salted truffle butter,
sundried tomato pesto, Aurora Anguilla
extra virgin olive oil

SALAD BAR

CAESAR SALAD

crispy bacon, cashew nut, pecorino cheese

SOMEN NOODLES

crab meat salad, spicy soy lime sauce

POACHED SHRIMP

quinoa salad, citrus dressing

BURRATA MOZZARELLA

burrata, beetroot, pumpkin seed, pesto

ASPARAGUS

grilled asparagus & mushroom salad,
balsamic dressing

TOKYO BAY BAR

MAHI MAHI CEVICHE

coconut & jalapeño

SNOW CRAB CALIFORNIA ROLL

snow crab, cucumber, avocado,
shiso garlic butter ponzu

SPICY TUNA ROLL

tuna, jalapeño, cucumber,
spicy chipotle puree, chives

SHRIMP TEMPURA ROLL

shrimp tempura, cucumber,
avocado, sweet soy

SALMON DREAM

king salmon, avocado,
cucumber, yuzu ponzu, chives

SUNSET ROLL

granny smith apple, yama gobo,
pickled ginger, soy paper, carrot ginger sauce

EGG BENEDICT

CLASSIC

butter brioche, ham, poached egg
and hollandaise

LOBSTER

butter brioche, lobster, ham,
poached egg and hollandaise

RICHARD'S PASSED CANAPÉS

DUCK FOIE GRAS PARFAIT

port wine jelly

SPINY LOBSTER ROLLS

pickled shallot and celery

D RICHARDS BEEF TARTARE

snow egg, rye bread chips



KITCHEN TABLE

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PAN-SEARED MAGRET DUCK BREAST
Pedro Ximenez sherry sauce

A LA PLANCHA ANGUILLA CRAYFISH
truffle hollandaise sauce

PORK TENDERLOIN
sauerkraut, plum mustard glaze

LEEK
brown butter, hazelnut

POTATO MILLE FEUILLE
sea salt, black olive

TUSCAN KALE & FENNEL
citrus dressing

CARVING STATION

OVEN ROASTED TRADITIONAL TURKEY
homemade gravy, blade orange
and cranberry sauce

PRIME BLACK ANGUS FILET MIGNON
fondant potato, shallots jus

SIDES

garlic mashed potatoes

corn bread stuffing

mashed sweet potatoes with
marshmallow casserole

brussel sprouts & walnuts

grilled corn on the cob, chive & parmesan
rice & peas

THE SWEET

DEVIL'S FOOD CAKE
chocolate cake, vanilla crème diplomat,
sour cherry compote

HUMMINGBIRD BANANA PINEAPPLE CAKE
cream cheese frosting

COCONUT CREAM PIE
coconut crème patisserie, assorted tropical fruits

ASSORTMENT OF DOUGHNUTS
maple glazed old fashioned, guava raspberry
glazed crullers, Boston cream filled

CHOCOLATE SYMPHONY
vanilla shortbread, jivara ganache, candied cocoa nibs

STRAWBERRIES AND CREAM CRÈME PUFF
roasted strawberries, hibiscus

BANNOFFEE CREAM VERRINE
banana budino, vanilla wafer, whipped Chantilly

COCONUT AND MANGO LEMONGRASS VERRINE

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs any increase your risk of foodborne illness.
All prices are in U.S. dollars exclusive of 15% service charge, 13% GST & 2% environmental fee.