

Le MÉRIDIEN
mélange

EASTER BRUNCH

Starters

Organic Açaí Bowl 18

Brazilian açaí sorbet, mixed berries, sliced bananas, granola, mixed nuts, coconut

Yogurt Parfait 14

Vanilla yogurt, mixed berries, granola

Cheese & Charcuterie Board 30

Chef's selection of assorted cheeses, fig jam, almonds, toasted baguette

Caesar Salad 22

Parmesan cheese, cherry tomatoes, house-made caesar dressing, rice croutons

Chicken 12 | + Grilled Shrimp 14

+ Grilled Salmon 16

Szechuan Cucumber Salad 15

Peppercorn, garlic, cilantro, soy sauce, sesame oil

Chef's Specials

32oz Tomahawk Steak 150

A la carte - Potatoes gratin 10 | Eggs 10

Seafood Tower 90

6oz salmon sashimi, 6 oysters, 6 scallops, 6 shrimp

Korean Bone-In Short Rib 50

White rice, spicy cucumber, daikon pickle

Grilled Rack of Lamb 65

Potato gratin, sautéed spinach

Entrees

Yuzu Ricotta Pancakes 18

Buttermilk pancakes, yuzu zest, meyer lemon, maple syrup

Banana French Toast Rolls 22

Nutella, sliced banana, maple syrup

Eggs Benedict 20

Canadian bacon, hollandaise sauce, english muffin, asparagus

+Egg White 3 | +Spinach 2 | +Smoked Salmon 10

Smoked Salmon Plate 24

Everything bagel, tomato, cucumber, red onion, dill cream cheese, capers

American Breakfast 24

Two farm eggs, house potatoes, choice of toast | choice of: black forest ham, applewood smoked

bacon, pork, or chicken sausage

+ Sub egg whites 3

Chicken Karaage & Waffle 26

Vanilla Belgian waffle, crispy chicken karaage, fresh berries, powdered sugar

Melange Bento 28

Rice, miso soup, cold tofu, nori, pickles.

Choice of grilled salmon or chicken

+ Add 2 Eggs 6

COMPLIMENTARY DESSERT

Assorted Mini Cupcakes & Macarons Per table