



## ANZU RESTAURANT AND BAR

### SUNDAY BRUNCH MENU

#### STARTERS

GRANOLA PARFAIT • yogurt, seasonal fruit, honey (GF)

LION KING ROLL • avocado, cucumber, crab, salmon, unagi sauce, spicy aioli

LITTLE GEM LETTUCE • parsnip chips, toy box tomato, fried faro, brush of burrata mousse, yuzu vinaigrette

FRESH FRUIT & BERRIES • splashed with mimosa

KABOCHA PUMPKIN-MISO SOUP • sesame ginger, fuji apple relish, sweet sake foam

#### MAIN COURSE

BELGIAN WAFFLE • roasted strawberries, vanilla compote, lemon chantilly cream

APPLE AND CINNAMON PANCAKE • candied berries, vanilla whipping cream

MAINE LOBSTER OMELET • honshimenji mushroom, toy box tomatoes, maytag blue cheese (GF)

CLASSIC EGGS BENEDICT • english muffins, canadian ham, crispy yukon potatoes, harissa hollandaise

JIDORI EGG FLORENTINE • spinach, poached jidori eggs, roasted marble potatoes, mascarpone cheese sauce

CRISPY SKIN SCOTTISH SALMON • wild mushroom, spicy corn with raclette cheese, seasonal vegetable, kaffir-lime beurre blanc

PASTRAMI SANDWICH • swiss cheese, baby kale, sauerkraut, ciabatta bread, buttermilk dressing

PAPPARDELLE PASTA • poached egg, crispy prosciutto, asparagus

WAGYU BEEF BURGER • fried egg, avocado, bacon, grilled onions, cheddar cheese, pickles, french fries

MISOYAKI BLACK COD • pumpkin gnocchi, braised daikon radish, truffle dashi jus

AUTHENTIC UDON NOODLES & BROTH • shrimp tempura, fish cake, pork belly, spinach, scallions, hard-boiled egg

TERIYAKI BEEF & RICE BOWL • pickles carrots, daikon, scallions, cilantro, mint, kaffir-lime drizzle

STEAK & EGGS • grilled new york steak, eggs, marble potatoes, star anise reduction (GF)

CORNED BEEF HASH • tri-color bell peppers, onions, potatoes, jidori poached eggs

SEARED CHICKEN • breast, saffron rice, red radish, carrot, romanesco, orange-ginger sauce

SKINNY BUDDHA BOWL • fried chick peas, fennel couscous, avocado, baby spinach, tofu *thai green curry miso sauce on the side*

#### DESSERT

WARM CINNAMON-SUGAR DOUGHNUT HOLES (8 pcs) • tahitian vanilla cream dip, nutella chocolate dip, strawberry dip

BANANA AND PINEAPPLE TRIFLE • chiffon sponge cake, coconut custard, macadamia crust

S 'MORES BROWNIES • vanilla and chocolate ice cream, salted caramel sauce

CHOCOLATE RASPBERRY DOME "FOG" • crème anglaise, fresh berries

ARTISANAL CHEESE BOARD • laura chenel aged crottin, point Reyes blue, manchego, (almond, red wine pear, honeycomb)

HOUSE TRILOGY SORBET • preserve fruit, candied nuts

(GF) Gluten-Free Options | Vegan options available upon request