



EASTER BRUNCH

April 21th | 9:30am to 2:30pm

\$44 Adults '

\$24 Children ages 5 to 10 '

\$14 Children under 4 '

Join us for an
"EASTER EGG HUNT"

After you have finished your brunch!

Times : 11:00am | 12:00pm | 1:00 pm | 2:00pm & 3:00 pm

Children 10 and under have access to our lower level that will be filled with fun and with Easter goodies.

COLD

Compressed watermelon salad, smoked feta . citric balm
Fresh mozzarella buffalo , heirloom tomato, balsamic tingle
Acidulated cauliflower, red pepper and shredded cucumber
Smoked trout, quinoa salad, buttermilk cucumber dressing
Sushi assorted vegetarian maki rolls
served with soy, wasabi and pickled ginger
Crispy kale salad, applewood cheddar, pickled okra, dirty remi
Seed to Sausage Charcuterie board , house pickles + mustard's

LIQUID

Tom Ka Gai
Thai coconut soup with straw mushroom + cilantro

HOT

Buttermilk pancakes with maple syrup
Roast striploin of beef with roast garlic confit redux
Country farm fresh scrambled eggs with fine herbs
General Blackie's chicken with fresh cilantro
Steamed jasmine rice
Roasted shoulder of lamb with mint and sundried tomato redux
Mesquite smoked pulled pork shoulder with silly mop sauce
Pan crisp gnocchi, toasted almond and caper butter sauce
Vegetarian pot stickers with black Chinese vinegar | hot sauce
Roasted beets and green beans
Bacon and pork sausage

CHILDREN'S MENU

Baked mac and cheddar cheese
Mini hamburgers
French fries
Jello & smarties parfait
Jumbo chocolate chip and peanut butter sandwich
Rice pudding with brown sugar and raisin

AT THE PASS CHEF STATION

Poached eggs on a toasted English muffin,
choice of shaved Black Forest ham or smoked salmon
served with hollandaise sauce

SWEET

Sticky bread & butter pudding with salty caramel sauce
Fresh fruit
Viennoiserie
cinnamon rolls, croissants and mini apple trellis
butter and fruit preserves.

The serious cheese board with stone fruit and toasted pecans

INDIVIDUAL SWEETS

Dark chocolate mousse
Ginger crème brûlée
Berry coupe with crushed meringue
Granola apple rhubarb crumble

BEVERAGES

Orange juice & freshly brewed fair-trade coffee,
decaffeinated coffee and select teas

CONDITIONS

[^] Exclusive of tax and gratuity.

[^] NeXT requires a credit card for all reservations of 5 or more guests, NeXT will be in touch after you have booked.
[^] Kindly note our cancellation policy is the same value as the brunch per guest plus tax.
Cancellations will not be accepted less than 72 hours.

[^] Please note that due to the volume of business we cannot accommodate for allergies or dietary restrictions,
Menu is as presented.

[^] Kindly note as this is a promotional event, discounted Costco gift cards will not be accepted.