

# MOzen bistro

## Easter Brunch Menu

Available from 12:00 – 3:00 PM

Sunday, March 27<sup>th</sup>, 2016

\$75.00 per person



## APPETIZER BUFFET

### SUSHI STATION

Chef's Rolls

Sashimi

Somen salad and seaweed salad

### SEAFOOD STATION

\*Oysters, cocktail crab claws, cocktail shrimp  
with cocktail sauce, horseradish and mignonette

### SALAD STATION

Caprese salad with heirloom tomatoes, mozzarella cheese, pesto and balsamic tar

Greek Salad with fresh vegetables, kalamata olives, feta cheese

Shrimp salad with mango and green curry

Fresh vegetable crudité

\*Ceviche - seafood marinated in lemon, onion, cucumber and chili

Mixed beans with sesame oil

Waldroff salad

Marinated beets and citrus

Grilled vegetable platter

Quinoa with grapefruit segments

Pasta with roasted vegetables and pesto dressing

Tomato gazpacho

### CHARCUTERIE

Serrano ham, Salami, Mortadella, Chorizo

### GOURMET CHEESE

### CARVING STATION

Leg of lamb with roasted garlic and rosemary

Ramps and creamy mashed potato, sweet peas and spring young carrots

### ASIAN STATION

Dim sum, Chinese red vinegar, XO sauce

Noodle station

## BEVERAGES

Mimosa - \$19.00

Perrier-Jouet, Brut Champagne - \$35.00

## CHOICE OF ENTREE

*\*Roasted Marinated Coulotte Steak*

Potato “Pont Neuf”, bone marrow, zucchini and miso mustard sauce

*Roasted Bone-out Branzino*

Fregola and corn pasta, walnuts, grilled halloumi and mint, Vierge Sauce

*Caprese Benedict*

Buratta, toasted panini, tomatoes and basil pesto hollandaise

*\* Salmon Scramble*

Scrambled eggs with goat cheese and chives

*Matcha Waffle*

Lychee compote and passion fruit cream

*Ham and Cheese Crepe*

## DESSERT STATION

Easter chocolate egg

Lemon meringue tart

Marshmallow rose

Layered carrot cake

Easter cake pop

Chocolate snow ball

And many more treats!