

EASTER
Joy Ride



SHANGRI-LA
TORONTO

EASTER BRUNCH PLATTERS

Each platter is thoughtfully crafted to serve two guests, accompanied by a complimentary seasonal mocktail or a glass of prosecco for each.

THE BUTCHER'S BRUNCH BOARD - \$115

10oz Dry-Aged Striploin | Free-Range Eggs Any Style | Béarnaise |
Hashbrown | Blistered Cherry Tomatoes | Salsa Verde |
Brodflour Sourdough | Fresh Fruit
Fresh Sliced Truffle Add On – MP

Caburnio, Tenuta Monteti, Toscana IGT, Tuscany, Italy, 2019 | 13.5% - \$25

An earthy style with savoury notes of plum, leather, and clove, supported by fine, dusty tannins.

SPRING GARDEN SALMON BOARD - \$80

Smoked Salmon | Deviled Eggs | Fresh Sliced Cucumber | Capers |
Pickled Onions | Local Dill Cream Cheese | Fresh Baked Croissants |
Lemon and Herb Rösti | Fresh Fruit
Eggs Any Style Add On - \$5 | Kaviari Caviar Add On – MP

Sauvignon Blanc, Loveblock, Marlborough, New Zealand, 2023 | 13% - \$20

New Zealand Sauvignon Blanc is known for its vivid aromatic expression, with notes of tree fruits, river stones, and wildflowers.

THE SWEET INDULGENCE PLATTER - \$60

Belgium Waffles | Cinnamon French Toast | Stewed Berries |
Milk Chocolate Pastry Cream | Vanilla Chantilly | Fresh Fruit

Brut Rosé Cuvée Catherine, Henry of Pelham, Niagara, Canada | 11.5% - \$22

Crafted from Pinot Noir and Chardonnay, this sparkling wine offers a Niagara expression of a timeless style.

ADD ON

SHANGRI-LA PROSPERITY EASTER EGG (N, V) - \$55/Piece

64% Manjari Dark Chocolate | Filled with Assorted Truffles,
Chocolate Bark and Candied Nuts



V - Vegetarian | N - Contains Nuts

All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients.