# brunch club & *supper*

continental breakfast
ARTISANAL HOMEBAKED BREAD Choose our homemade whole-wheat sourdough or walnut & raisin loaf plain, butter or jam jam & peanut butter
ARTISANAL BREAD BASKET consisting of our assorted homemade artisanal breads
GARLIC BREAD Made from our homemade sourdough whole wheat bread
NATURAL MUESLI (FROM 9AM-6PM)
(A BLEND OF CHILEAN FLAME RAISINS, APRICOTS, SULTANAS, BANANA, PUMPKIN & SUNFLOWER SEEDS, BLANCHED FLAKED ALMONDS, WHOLE HAZELNUTS & MULTI-GRAIN FLAKES)
HONEY & YOGHURT/MILK
HONEY, YOGHURT & FRESH FRUITS
SEASONAL FRUIT BOWL
CONTINENTAL BREAKFAST SET (FROM 9AM-6PM)
A GLASS OF FRESHLY SQUEEZED FRUIT JUICE (APPLE, ORANGE OR CARROT), HOMEMADE ARTISANAL Bread Basket, atural muesli (contains nuts),milk or yoghurt, fresh fruits & honey, a Regular coffee or tea
T <b>O CHANGE YOUR JUICE TO A MIX JUICE,</b> PLEASE ADD \$12; FOR A SMOOTHIE, PLEASE ADD \$18. TO CHANGE YOUR COFFEE OR TEA TO A LATTE, CAPPUCCINO, CARAMEL LATTE, MOCHA OR EARL GREY TEA, PLEASE ADD \$12.
MIXED GRILL (YOUR ALL DAY ENGLISH BREAKFAST)
2 EGGS (LET US KNOW HOW YOU WANT YOUR EGGS COOKED) Homemade whole wheat sourdough, walnut & Raisin loaf or Muffin (Choose 1),Bacon, Chicken Breast, gammon ham, pork Sausage, fried Onions, grilled tomato, baked beans and hash brown
BRUNCH STEAK & EGG (FROM 9AM TO 6PM)
80Z USDA RIB EYE, SUNNY SIDE UP EGG, GREENS, POTATO WEDGES, PORT WINE GRAVY
CHICKEN N WAFFLE (REQUIRE 20 MINUTES TO PREPARE) CRISPY GOLDEN CHICKEN & HOME-MADE WAFFLE SERVED WITH MAPLE SYRUP

## CLASSIC SHEPHERD'S PIE

GROUND LAMB, GREEN PEAS, BUTTON MUSHROOMS & HERBS SIMMERED IN RED WINE GRAVY TOPPED WITH CRUST OF PARMESAN CHEESE AND MASHED POTATO

118

14

16

38

38

52

68

68

128

128

158

128

### **CLUBBER'S HASH**

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CRISPY POTATOES, BACON BITS, SHREDDED HAM, CAPSICUM, TOPPED WITH SUNNY SIDE UP EGG AND MOZZARELLA ON OUR SPECIAL MARINARA SAUCE

## GRILLED BEEF FOOTLONG (REQUIRE AT LEAST 20MINUTES)

CRISPY FRENCH BAGUETTE STUFFED WITH GRILLED BEEF, HOME-MADE FRESH TOMATO SAUCE & CHEESE



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eggs	
EGGS BENEDICT	
POACHED EGGS ON ENGLISH MUFFIN WITH HOLLANDAISE SAUCE & SIDE DISHES. CHOOSE:	
GAMMON HAM / BACON / PORK SAUSAGE	102
AVOCADO / MUSHROOM / SAUTÉED SPINACH 🥐	102
CHORIZO MUSHROOM & ONION	102
PARMA HAM / SMOKED SALMON / SALAMI / PORK SAUSAGE	102
SMOKED SALMON & AVOCADO	118
SCRAMBLED EGGS	
SERVED WITH SIDE DISHES ON HOMEMADE WHOLE WHEAT SOURDOUGH. CHOOSE:	
GAMMON HAM & CHEDDAR CHEESE	102
THAI ASPARAGUS & CHERRY TOMATO 🥐	98
SMOKED SALMON & BABY SPINACH	102
OMELETTES	
BACON, PARMESAN CHEESE & CARAMELIZED ONION	102
SMOKED SALMON & DILL	102
MUSHROOMS, CAPSICUM & MOZZARELLA CHEESE	102
EGG WHITE FRITTATA - BAKED ITALIAN STYLE OMELETTE - ONLY EGG WHITE	
SERVED WITH TOMATO CHUTNEY: (REQUIRE 20 MINUTES TO PREPARE)	
POTATO, TOMATO, MUSHROOM, ONION, PARMESAN CHEESE & CHIVE 💎	98
SMOKED SALMON, POTATO, TOMATO, ONION, PARMESAN CHEESE & DILL	102
GAMMON HAM, POTATO, TOMATO, ONION, PARMESAN CHEESE & PARSLEY	98
	20
salads	
salaus	
CAESAR SALAD	
PLAIN WITH POACHED EGG & BACON BITS	118
CHOOSE 1 TOPPING -GRILLED CHICKEN / SMOKED SALMON / PARMA HAM	128
	120
GREEK SALAD 🧇	
ROMAINE LETTUCE, CHERRY TOMATO, RED ONION RINGS, FETA CHEESE, OLIVES, CUCUMBER,	118

GREEK YOGURT SAUCE

### BRUNCH CLUB SALAD

MIX GREENS WITH GRILLED FRENCH GOAT'S CHEESE, PARMA HAM, SALAMI, SMOKED SALMON, BACON, GRILLED CHICKEN, TOMATOES, OLIVES, MUSTARD MAYO & PICKLE



TOMATO SALSA & AVOCADO ON HOMEMADE SEED & NUT RYE BREAD



AVOCADO SPREAD OVER CRISPY SOURDOUGH TOAST & TOPPED WITH BUFFALO MOZZARELLA, ROASTED VINE TOMATO & A SUNNYSIDE- UP EGG



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## TWO EGGS & THREE TOPPINGS ON TOAST

- CHOOSE TO HAVE YOUR EGGS COOKED SUNNY-SIDE UP, OVER EASY, FULLY FRIED, SCRAMBLED, OMELETTE OR POACHED
- CHOOSE OUR HOMEMADE WHOLE WHEAT SOURDOUGH, WALNUT & RAISIN LOAF, BRIOCHE BUN OR CROISSANT OR ENGLISH MUFFIN
- CHOOSE ANY 3 TOPPINGS FROM THE EXTRAS SELECTION BELOW

## EXTRAS

HOME BAKED TOAST: WHOLE WHEAT SOURDOUGH, WALNUT & RAISIN LOAF, Brioche bun or croissant or English Muffin	14 18
<b>VEGETABLES:</b> TWO EGGS, TOMATOES, SPINACH, ONIONS, MUSHROOMS OR POTATOES WEDGES OR HASH BROWN OR BAKED BEANS	18
<b>MEATS:</b> SALAMI, SMOKED SALMON, PARMA HAM, CHORIZO, Gammon Ham, Bacon, Grilled Chicken Breast, Pork Sausage	32 30
CHEESE: FRENCH GOAT'S CHEESE, SWISS GRUYERE, DANISH CAMEMBERT, CHEDDAR, PARMESAN	32
FRUITS: APPLES, BANANAS, ORANGES, PEACHES, PINEAPPLES OR AVOCADO	18
SALAD: GARDEN SALAD OR FRUIT SALAD	28

## croques, sandwiches & burgers

BRUNCH CLUB CROQUE-MONSIEUR	98
OUR TWIST ON THE TRADITIONAL FRENCH SANDWICH MADE WITH HOMEMADE SOUR DOUGH, Gammon Ham & Grated Cheese, topped with béchamel sauce	
WITH A SUNNY-SIDE EGG ON TOP	108
BRUNCH CLUB SANDWICH	112
HOME-MADE FOCACCIA BREAD WITH CAJUN CHICKEN, TOMATO & MOZZARELLA CHEESE	
MARIE'S CROISSANT SANDWICH	112
NORWEGIAN SMOKED SALMON, AVOCADO, CUCUMBERS & MAYO	
KIWI LAMB BURGER	138
NEW ZEALAND LAMB PATTY WITH MUSHROOM, MELTED GRUYERE CHEESE & YOGHURT & MINT SAUCE on our very own rosemary brioche bun	
HOME BURGER	138
ANGUS BEEF PATTY, BACON, SUNNY SIDE UP EGG, CHEDDAR ON HOMEMADE DOUGHNUT THAT IS UNIQUELY OURS	

## BRUNCH TACOS 🏋

MELTED CHEDDAR & GRUYERE CHEESE, SPICY ROASTED BEEF, COLESLAW, JALAPENO, AVOCADO, FRESH

#### ONIONS, SHREDDED EGGS

## FISH OF THE DAY-(SERVING 9AM TO 6PM) REQUIRE MIN 20 MINUTES TO PREPARE138FRESH OR SEASONAL FISH OPTION CAREFULLY SELECTED BY THE CHEF138

## SHAKSHUKA 👢

EGGS POACHED IN A RICH SAUCE OF TOMATO, CHORIZO, MIXED VEGETABLES, HERBS, TOPPED WITH AVOCADO, FETA CHEESE & SERVED WITH HOMEMADE SOURDOUGH

### SOUP OF THE DAY

UNIQUE VARIETY OF SOUP FRESHLY ADE DAILY WITH THE FRESHEST SEASONAL PRODUCE & SERVED WITH OURTOASTED HOME-MADE SOURDOUGH BREAD & BUTTER



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## brunch club & supper

## pastas & risottos - choice of spaghetti, linguine, penne or fettuccine

MIX SEAFOOD WITH CREAM SAUCE – CHOICE OF PASTA OR RISOTTO	128
CHICKEN & WILD MUSHROOMS (IN GARLIC & OLIVE OIL OR CREAM SAUCE) / (CHOICE OF PASTA OR RISOTTO)	108
CARBONARA – PASTA	98
HOMEMADE PESTO SAUCE – PASTA	98
HOMEMADE PESTO SAUCE WITH PRAWNS – PASTA	108
GERMAN HERBS SAUSAGE IN CHERRY TOMATO SAUCE – PASTA	108
ROASTED EGGPLANT & BASIL IN FRESH TOMATO SAUCE– PASTA 🌩	98

## Waffles or pancakes or doughnut or crepes -

REQUIRE AT LEAST 20 MINUTES TO PREPARE (PLEASE CHOOSE TOPPINGS)

MELTED RELCIAN CHOCOLATE & RANANA	0.4
MELTED BELGIAN CHOCOLATE & BANANA	86
CARAMELIZED BANANA & CRUSHED WALNUTS	86
CARAMELIZED BANANA & CRUSHED WALNUTS	86
MIX-BERRY SAUCE	86
SYRUP & BUTTER	78
A SCOOP OF VANILLA OR CHOCOLATE ICE CREAM	36

**HOME-MADE CAKES** PLEASE VISIT OUR MARIE'S BAKERY DISPLAY FOR DAILY SELECTION OF DELICIOUS CAKES

## PRIVATE PARTIES AT BRUNCH CLUB

PLEASE CONTACT US FOR PRIVATE PARTY MENUS AND LET US ORGANISE YOUR

## TAILOR MADE

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