

**COURSE TWO:
SALADS**

Hearts of Romaine

Grilled baby hearts of romaine, with a miso-caesar dressing 8

Banana Flower Salad

tossed with daikon, papaya, and peanuts in a soy-ginger vinaigrette 11

Warm Calamari and Frisee

Crispy calamari, hearts of palm, apples and merlition squash tossed in banana rum vinaigrette 12

Baby Bibb Salad

With walnuts, blue cheese, and grape tomatoes, dressed with extra virgin olive oil and 50 year Sherry vinegar 10

COURSE TWO: SANDWICHES

Jumbo Lump Crab Cake

On sesame challah bread with remoulade sauce served with Yucca fries 13

Vietnamese Lettuce Wraps

Tender shredded veal served with a soy dipping sauce 13

Spiced Tuna Sandwich

Seared tuna with kimchee mayonnaise served with Yucca fries 13

Tandoori Chicken

Yogurt marinated chicken breast with chopped salad and paneer on grilled naan, served with

Cuban Pork Sandwich

Slow-roasted pork on grilled ciabatta bread with a citrus mojo, sour pickles and jalapenos

Eggs

Eggs Benedict

Poached eggs, shaved tasso ham and teriyaki hollandaise 9

Ratatouille Omelette

Grilled ratatouille vegetables rolled in an omelet with crumbled goat cheese 9

Foie Gras Benedict

Seared foie gras, poached eggs and maltaise hollandaise 15

Eggs Your Way

Scrambled, over easy, or poached 5

Crab Benedict

Poached eggs, tasso ham and crab meat topped with hollandaise 13

Huevos Rancheros

Homemade pico de gallo, tomato avocado relish, crème fraiche, refried beans and corn tortillas 10

Duxelles Omelette

Lobster Omelette

Cakes, Breads and Pastries

Belgium Waffles

Served with fresh mixed berries and whipped cream 9

Banana's Foster French Toast

Sweet corn bread topped with a banana, brown sugar, and Myer's dark rum sauce 9

Croissant

Served with butter and jams 3

Brunch Specialties

Steak and Eggs

Grilled New York strip steak with eggs
your way 12

Poached Salmon and Eggs

Slow poached salmon and eggs your
way 10

Grilled Chorizo and Eggs

Grilled chorizo sausage and eggs your
way 11

Fresh Fruit Smoothies

Fresh berries, yogurt, honey, and granola 7

Fresh Fruit

Mangoes, pineapples, melons, and berries
served with a fruit-yogurt sauce 10

HASH & Sides to Share

Crab Hash

Jumbo lump crab meat with scallions, crispy potatoes and
a little home spice 10

Hash Browns

Shredded potatoes and fresh herbs fried golden brown 4

Grilled Chorizo Sausage 8

Maple Pepper Bacon 7

SPECIALTY BRUNCH BEVERAGES

Mie N Yu specialty brunch beverages are a world bazaar of cultures in a glass. ENJOY!!

BLOODY MARYS

Japanese Bloody Bull

Stoli, beef bouillon, Mie N Yu Bloody Mary Mix, and Wasabi 8

Russian Bloody Bull

Stoli, beef bouillon, and Mie N Yu Bloody Mary Mix 8

Canadian Bloody Caesar

Stoli, Clamato juice, Worcestershire sauce, and Tabasco 8

Mie N Yu Bloody Mary

Our version is made with Grey Goose and slightly spicy 9

CHAMPAGNE COCKTAILS

Bora Bora

Graham Beck Brut, Midori, and pineapple juice 9

Cannes

Graham Beck Brut, Cointreau, and cranberry juice 9

Riviera

Graham Beck Brut, Grand Marnier, and orange juice 9

Seville

Graham Beck Brut, Cointreau, and blood orange juice 9

CHAMPAGNE AND SPARKLING WINE BY THE GLASS

Taittinger "Brut La Francaise"	Reims	NV	14.00/70
Sparkling- Sparkling- Graham Beck "Brut"	Western Cape	NV	8.00/40