

BRUNCH MENU

PRIX - FIX MENU - \$65

Including bottomless mimosa, bellini, prosecco or avion tequila margarita

APPETIZERS

choice of

AVOCADO TOAST

poach egg • bacon bits • yuzu hollandaise sauce • micro cilantro

FRENCH TOAST

banana • berries • maple syrup

BURRATA CAPRESE SALAD

cherry tomato • avocado • cucumber • pesto aioli

OH-GRANOLA

yogurt • fresh fruits • honey

PINK SHRIMP ACEVICHADO

aji limon • leche de tigre aioli • crispy capers

MAINS

choice of

CROQUE MADAME

ham • sunny-side-up egg • gruyère cheese • paperthin salad

SMOKED SALMON EGG BENEDICT

yuzu hollandaise sauce • country toasted bread

SUMMER TRUFFLES SPINACH - MUSHROOM QUICHE

mix green salad

BRANZINO A LA PLANCHA

mango salsa • quinoa • avocado • watercress salad

SKIRT STEAK & EGG

sunny-side-up egg • yucca fries

DESSERTS

choice of

STRAWBERRY SALSA

lychee sorbet

HAZELNUT LEMON BAR

gsalted caramel sauce

CHOCOLATE TART

caramel sauce

APPETIZERS

à la carte

CHARRED ROMAINE SALAD

bacon • crispy capers • parmesan crumbles
sesame ranch dressing

TUNA or SALMON TARTARE

sesame chili • hijiki • red onions
scallions • avocado • micro shiso

CRISPY WAGYU BEEF GYOZA

parsnip purée • shiitake mushrooms • asian glaze

27

26

29

CEVICHE MIX (sashimi grade)

flake • octopus • red onions • crispy sweet potatoes

OCTOPUS ANTICUCHO

fingerling potato • olives aioli
aji limo chimichurri • micro cilantro

TUNA TOSTADA

avocado • citrus aji amarillo aioli • micro cilantro

18

27

27

OYSTERS

3 pieces

KUMAMOTO

KUSSHI

MAPLE POINT

18

15

12

BEVERAGE SPECIALS

SPECIAL WINES BY THE GLASS

BOTTOMLESS BLOODY MARY

BOTTOMLESS MOËT & CHANDON BRUT

9

25

70

MAINS

à la carte

KING CRAB EGG BENEDICT

toasted sourdough • alaskan king crab • yuzu hollandaise

CHICKEN ROULADE

roasted roots vegetables • shiitake sauce • micro basil

BRAISED LAMB SHANK

porcini • merguez • tomato confit • mashed potato

32

32

42

CHILEAN SEABASS

cucumber • tiny bok choy • shiitake star

brown butter basil soy

JUVIA SEAFOOD PASTA

scallop • shrimp • lobster • cuttlefish • clams • lobster sauce

GRILLED SCOTTISH SALMON

broccoli rabe • shishito peppers • yuzu soy hollandaise

45

45

40

BINCHOTAN CHARCOAL GRILL

CHAIRMAN'S RESERVE TENDERLOIN 8 oz

ANGUS NY STRIP 14 oz

51

50

KOREAN MARINATED SHORT RIBS

EXTRA SAUCE: Béarnaise • Red onion shiso • Green peppercorn

45

3

Signature

SIDES

grilled asparagus

12

french fries

10

jasmine rice

7

wild market mushrooms

11

sesame bok choy

9

house salad

13

green beans

11

candied sweet potatoes

12

MASHED POTATOES

classic

10

rosemary

14

truffle

18

JUVIA TRIO 38

classic • rosemary • truffle

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

18% service charge will be included for all parties. Pral frè sèvis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.

12-14-15