

# BRUNCH MENU

**PRIX - FIX MENU - \$65**  
Including bottomless mimosa, bellini or prosecco

## APPETIZERS

choice of

**CAESAR SALAD**  
parmesan crumbles • croutons  
**PINK SHRIMP ACEVICHADO**  
aji limon • leche de tigre aioli • crispy capers

**CAPRESE SALAD**  
mozzarella • cherry tomato • avocado • cucumber  
**OH-GRANOLA**  
yogurt • fresh fruits • honey

## MAINS

choice of

**SHRIMP LINGUINI**  
lobster bisque • tarragon • crème fraîche  
**SMOKED SALMON EGG BENEDICT**  
yuzu hollandaise sauce • country bread toast  
**FREE RANGE CHICKEN AU JUS**  
polenta cake • cipollini onion • broccoli rabe • micro cilantro

**MEDITERRANEAN BRANZINO**  
couscous • raisins • provençal chimichurri • harissa  
**GRILLED SKIRT STEAK**  
fried yucca • watercress • chimichurri  
**BAGEL & LOX**  
smoked salmon • capers • cream cheese

## DESSERTS

choice of

**STRAWBERRY TARTARE**  
lychee sorbet

**HAZELNUT CARAMEL TART**  
salty caramel sauce

**DULCEY TROPICAL**  
coconut crumble

## APPETIZERS

à la carte

**JAPANESE HAMACHI ESPUMA:**  
yuzu kosho espuma • micro cilantro  
**BIG EYE TUNA POKE RICE** (sashimi grade):  
sesame chili • hijiki • red onions • japanese rice  
aji amarillo aioli • red onions • arugula

26

**CEVICHE MIX** (sashimi grade):  
flake • octopus • red onions • crispy sweet potatoes

18

26

**SEARED TUNA SALAD** (sashimi grade):  
field greens • avocado • passion fruit dressing  
**ITALIAN BURRATA**  
zucchini • gem lettuce • pesto • lemon basil oil

26

30

## OYSTERS:

3 pieces

**KUMAMOTO:**  
**KUSSHI:**  
**MAPLE POINT:**

18

**SPECIAL WINES BY THE GLASS**

7

15

**BOTTOMLESS BLOODY MARY**

23

12

**BOTTOMLESS MOËT & CHANDON BRUT**

70

## BEVERAGE SPECIALS

## MAINS

à la carte

**KING CRAB EGG BENEDICT**  
toasted sourdough • alaskan king crab  
yuzu hollandaise  
**FREE RANGE CHICKEN AU JUS**  
polenta cake • cipollini onion  
broccoli rabe • micro cilantro

32

**CHILEAN SEABASS:**  
green beans • okra • shimeji mushroom  
pickled onions • brown butter basil soy

45

31

**TUNA NIÇOISE SALAD:**  
seared big eye tuna • veggies • eggs  
olives • basil • mix greens

29

## BINCHOTAN CHARCOAL GRILL

**BONE - IN RIB EYE** 32 oz (to share)  
**CHARMAN'S RESERVE TENDERLOIN** 8 oz  
**ANGUS NY STRIP** 14 oz

100

**KOREAN MARINATED SHORT RIBS**

39

51

**SCOTTISH SALMON** 8 oz

34

50

**EXTRA SAUCE:** Béarnaise • Red onion shiso • Green peppercorn

3

## SIDES

grilled asparagus 12  
french fries 10  
jasmine rice 7  
wild market mushrooms 11  
green beans 11  
sesame bok choy 9  
vegetables cassalette 9  
mixed green salad 12  
candied sweet potatoes 12

## Signature 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.

3-2-19

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