



bistro & oyster bar

BY CHEF DANIEL BOULUD

Private Dining & Entertaining Menus  
Summer 2018

**BREAKFAST BUFFET**

*\$48 per Guest*

**Breads, Cereals & Fruits**

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Assorted Viennoiserie, Butter & House Made Jams  
Berry & Yogurt Granola Parfait  
House Made Brioche  
Citrus Supremes  
Sliced Fruits

**Eggs, Bacon, Ham & Smoked Salmon**

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Smoked Salmon with Traditional Garnish  
Soft Cooked Scrambled Eggs  
Traditional Eggs Benedict  
Eggs Florentine  
Parisian Ham

**Sides**

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Roasted Mushrooms  
Roasted Tomatoes  
Roasted Potatoes  
Artisanal Cheeses  
Smoked Bacon  
Baked Beans

*Buffet includes Apple Juice, Orange Juice, White Cranberry Juice,  
Freshly Brewed Coffee & English Breakfast Tea*

Please note that this menu is applicable only for the Summer 2018. The Chef may alter components of dishes throughout the season, depending on the availability of specially procured products.

Prices are subject to service charge, gratuity & prevailing government tax.