

# Tales & Toasts

## BRUNCH

### TO START (ALL)

#### GUACAMOLE & CHIPS

Avocado smash with jalapeño, tomato & pomegranate, served with crispy tortilla chips

#### COCONUT-LIME CHICKEN SATAY

Grilled chicken skewers, peanut sauce, mango slaw & crushed peanuts

#### CRISPY COCONUT SHRIMP

Coconut-panko crusted shrimp with mango-chili dip & lime

#### TROPICAL EDAMAME

Soybeans tossed with coconut oil, lime zest, ginger & chili

#### GRILLED SALMON TACO

Flour tortilla, mango-pineapple salsa, avocado & marinated cabbage

### SALADS & BOWLS (ALL)

#### TROPICAL GREEK SALAD

Tomatoes, cucumber, pineapple, mango, avocado, feta & citrus dressing

#### MONKEY QUINOA SALAD

Quinoa, avocado, asparagus, radish, edamame, and walnuts with citrus vinaigrette

#### MARINATED SALMON POKE BOWL

Salmon, sticky rice, mango, avocado, pickled vegetables & ponzu glaze

#### JERK TOFU GRAIN BOWL

Jerk-marinated tofu with sweet potato, pineapple, black beans & toasted coconut

### HANDHELDS & BRUNCHIES (CHOOSE 1)

#### SLIDERS TRIO

Beef with onion-bacon jam, Salmon Burger - Panko-crusted salmon, lemon mayo, dill & greens, Turkey Burger - Chipotle mayo, pickles, tomato & Boston lettuce

#### MONKEY BURGER

Beef patty, pepper jack, jalapeños, tomato, pickles & monkey sauce

#### ISLAND-SPICED CHICKEN SKEWERS

Grilled chicken marinated in coconut milk, lime & herbs

#### AVOCADO TOAST

Sourdough bread with avocado mousse, poached egg, fresh salads with marinated beets and artichokes, pumpkin seeds

#### STEAK AND EGGS

Herbed baby potato, Mesclun salad

### SWEET ENDINGS (CHOOSE 1)

#### STRAWBERRY TART

Sweet pastry, pastry cream & fresh strawberries

#### BANANA CARAMEL

Financier sponge, banana cremeaux & caramel glaze

#### LAYERED PASSION & MANGO

Vanilla sponge, mascarpone cream & passion fruit filling

#### CHOCOLATE PRALINE CRUNCH

Chocolate mousse, sponge & dark chocolate glaze

#### SEASONAL FRUIT PLATTER

Fresh tropical selection