

Pavão Brunch



BRUNCH BITES

Simply Eggs \$13

2 Eggs Any Style Served With Butter Grilled Toast

Frijoles Con Huevos \$16

Our Homemade Baked Beans Served With 2 Poached Eggs,
Homemade Baked Beans And Butter Grilled Toast

Open Faced Keto Avocado Toast \$15

Resh Avocado Mash With A Hint Of Lemon And Cilantro Served Atop Grilled Fresh Bread.

Add Poached Egg \$5

Add Bacon \$8

Bagel Basics \$13

Chargrilled Bagel Served With Herbed Cream Cheese And A Portion Of Homemade Berry Jam.

Add Smoked Salmon \$15

Eggs Benedict \$30

Cassava & Tarragon Muffin, Chargrilled Ham, Soft Poached Eggs, Hollandaise Sauce.

Crusted Thai Tempura Fishcakes \$32

Layed On Crisp Salad Drizzled With Lemon Dressing And Served With Rustic Caper Sauce.

Mango Breakfast Parfait \$20

Layered Mango Custard With Spiced Granola And Fresh Berries.

Warm Cornbread \$12

Warm Manor Cornbread Served With Fresh Organic Honey Comb.

Add Artisanal Vanilla Ice Cream \$10

Passion Fruit Pannacotta Coupe \$14

Chilled Italian Vanilla Panna Cotta With A Topped With Passion Fruit Arabesque.

SIDES \$10

Baked Beans

2 Farm Fresh Eggs Of Your Choice

Garlic And Rosemary Roasted Potatoes

Garden Salad

Chargrilled Balsamic Tomatoes

Pavão Brunch



B I G G E R B R U N C H B I T E S

Garden Bagel \$28

Tomato, Guacamole, Cucumber, Feta Cheese, Fresh Green
And Rosemary Grilled Aubergine.

Bagel Of Manor \$30

Chargrilled Bagel Filled With Barbecue Chicken, Bacon, Fried Egg,
Fresh Greens, Tomato And Garlic Aioli.

Smoked Salmon Pancake \$34

Citrus Pancake, Parsley And Chive Cream Cheese, Scottish Smoked Salmon.

Petite Caprese Salad \$40

Mozzarella di Bufala Atop Chargrilled Tomato Slices, Drizzled With Fresh Pesto
And Toasted Pine Nuts Finished With Fresh Basil Leaves And Balsamic Reduction.

Brooklyn Style Crispy Chicken N' Waffle \$59

Thyme And Sweet Potato Waffles Crowned With Crispy Buttermilk Chicken,
Canadian Maple Syrup Drizzle, And Farm Fresh Arugula.

Pavao's Four-Pickled Platter \$56

Spicy Lean Pickled Pork, Spicy Caribbean Buljol, And Market Fish Ceviche
With Herb Infused Sweetpotato Mousse Served Pickled Ground Provisions.

Correct Steak & Egg \$80

6Oz. Pan Seared New York Steak Topped With Soft Poached Egg,
Sautéed Greens And Truffled Steak Cut Fries.

Parisienne Waffles \$20

Spend \$10 Or More On Kids Waffles And Get The Rest Free.

Two Manor Waffles Served With Fresh Whipped Cream And Canadian Maple Syrup

Kids 10 And Under Eat Parisienne Waffles For Free.

Add-On: Vanilla Ice Cream \$10

Hot Belgium Chocolate Drizzle \$7

Strawberry Compote \$5

Please ask your server about our vegetarian & vegan options and for wine pairings. One bill will be presented per table.
Prices include 17.5% V.A.T. and are subject to 10% service charge, increasing to 15% for parties of 6 or more guests.
All our ingredients are sourced from either local farmers, ranchers and fishers or internationally acclaimed suppliers.

We are proud of our culinary culture and ask that you inform your server of any dietary restrictions.

Y o u d e s e r v e r e m a r k a b l e f o o d .

A stylized, teal-colored signature of the Executive Chef, Trevon Stoute, written in a cursive script.

EXECUTIVE CHEF TREVON STOUTE