

YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013





24

24

26

31

À LA CARTE		CROISSANT & MORTADELLA MELT provolone, basil pesto, heirloom tomato, butterleaf lettuce, two poached eggs	
HASH BROWN WEDGES GA	12		
hot sauce powder, green onion, hollandaise		SMOKED BRISKET SPANISH STYLE OMELET GA	
FRESH FRUIT SALAD VEG	14	bbq brisket, potato, roasted red pepper, green onion, manchego cheese	
seasonal and imported fruit, cinnamon crunch granola, dried fruit, whipped mascarpone		TRADITIONAL EGGS BENEDICT	
ON-THE-GO BREAKFAST WRAP	18	two poached farm fresh eggs, canadian back bacon, english muffin, hollandaise	
smoked turkey breast, scrambled egg, goat's cheese, guacamole, wilted spinach, whole wheat tortilla		YDB STEAK & EGGS ga	
CARROT CAKE STUFFED FRENCH TOAST VEG carrot cream cheese filling, raisins, salted walnuts	18	cheese curd stuffed potato, sunny side egg, crème fraîche, bavette of beef	
MINI DEVILED EGG OMELET	22		

Weekend Brunch Buffet

If breakfast is the most important meal of the day, then weekend brunch is certainly the most important meal of the week. From classic recipes to new-age kitchen adventures, our extravagant weekend brunch buffet is full of new and notable dishes for you to explore each

Saturday, Sunday & Statutory Holidays: 9AM - 2PM

Adults	36
Children 3-12	19
Children under 3	Ø



TRADITIONAL BREAKFAST 22

two farm fresh eggs any style, hash brown wedges, toast, choice of bacon G sausage or mushroom G kale

cornichon pickle, grainy mustard, pickled red onion,

 \neq add: smoked ham $6 \mid$ smoked salmon $9 \mid$ black truffle $15 \mid$

ON TOAST 22

house made sourdough, two poached eggs, hash brown wedges, hollandaise

+choose one: smashed avocado, cilantro, pickled red onion, heirloom tomato pr

locally cultivated mushrooms, confit garlic of

house smoked salmon, pickled red onion, capers

ADD-ONS

roquette salad

egg	3
toast	3
waffle served with chantilly	6
fruit cup	6
bacon	6
sausage	6
bacon	`