



ALL IN MORNING TABLE

Served with Fresh Orange or Grapefruit Juice and Coffee or Tea

THE TRIED & TRUE | 30
Two Eggs with Choice of Bacon, Sausage or Ham, Breakfast Potatoes, Artisanal Toast, Butter, Fruit Preserves

CONTINENTAL | 26 | **v**
Choice of Two: Freshly Baked Croissant, Muffin or Artisanal Toast, Season's Best Fruits, Granola Clusters, Yogurt, Butter, Fruit Preserves

THE PLANT BASED | 30 | **vg**
Scrambled Tofu, Spinach, Mushrooms, Peppers, Caramelized Onions, Breakfast Potatoes, Artisanal Toast with Almond Butter, Fruit Preserves

SIDES

- Breakfast Bangers 7

Chicken Sausage 6

Katsu Peameal 8

Fruit Bowl 6
- Smoked Bacon 6

Peameal Bacon 7

Breakfast Potatoes 5

Add an Egg to any dish 4

v = Vegetarian **vg** = Vegan **gf** = Gluten-Free

13% HST will be added to your charge. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FRUIT & CEREAL BOWLS

KING'S CEREAL BOWL | 12 | **v / vg**

Our own blend of Oats & Groats, dried Fruits, Nuts & your choice of Milk

RAW VEGAN OATS | 14 | **vg**

Chia Seeds, Nutty Clusters, Berries

CHEF'S BIRCHER MUESLI | 14 | **v**

Oats, Apples, Fresh Bananas, Grapes, Berries

HOT STEEL CUT OATMEAL | 14 | **v / vg**

Choice of: Apple Pie or Honey, Peanut Butter, Banana or King's Cereal.

YOGURT PARFAIT | 14 | **v**

With King's Cereal and Berries
Your choice of Yogurt: Greek, 0%, 2%, or Silk Coconut (plant based)

FRUITS AND BERRIES | 14 | **vg / gf**

Add your Choice of Yogurt and Banana Bread | add 6

TARTINES

AVOCADO ON SOUR DOUGH | 18 | **vg**

Tomato Confit, Pumpkin Seeds, Micro Greens

SMOKED SALMON CROISSANT TOAST | 24

Citrus Watercress, Lemon Dill Mustard Dressing

SCRAMBLED TOFU ON MULTIGRAIN | 20 | **vg**

Cashew Cream Cheese, Tomato Confit, Arugula, Onion Chutney

OPEN FACE KNIFE & FORK BURGER | 26

Fried Egg, Bacon, Avocado, on Brioche, Breakfast Potatoes, Tomato

FULL ENGLISH BEANS ON TOAST | 20

Bacon, Tomato, Mushrooms & Sunny Up Egg

WELSH RAREBIT | 18 | **v**

Heritage Cheddar & Onion Chutney

EGG-CETERA

CLASSIC EGGS BENEDICT | 24

Soft Poached Eggs, Peameal Bacon, Breakfast Potatoes, Hollandaise

TRUFFLED MUSHROOM & SPINACH BENEDICT | 24 | **v**

Asparagus, Soft Poached Eggs, Hollandaise, Oven Tomato, Breakfast Potatoes

KATSU PEAMEAL SANDWICH | 22

Runny Egg, Togarashi, Scallions, Tonkatsu Sauce

EGGS SHAKSHUKA | 18 | **v**

Poached Eggs, Harissa Tomatoes & Chickpeas, Roasted Vegetables, Spinach, Focaccia

BUILD YOUR OWN OMELET | 22 | **v / gf**

Three Eggs or Egg Whites

Your choice of: Mushrooms, Peppers, Spinach, Asparagus, Ham, Goat Cheese, Gruyere, Cheddar
Breakfast Potatoes and Artisanal Toast

TWO EGGS ANY STYLE | 22

Choice of Bacon, Ham or Sausage, Tomato, Breakfast Potatoes, Artisanal Toast

STEAK AND EGG | 34

Topped with an Egg your way, Tomato, Asparagus, Breakfast Potatoes, Hollandaise

BREAKFAST BOWLS

KALE & SWEET POTATO HASH | 22 | **v**

Farro, Poached Egg, Hollandaise, Focaccia Croutons

BIBIMBAP | 24

Katsu Peameal, Mixed Grains, Kimchi Vegetables, Crisp Fried Egg & Hot Sauce

PLANT BASED TOFU SCRAMBLE | 22 | **vg / gf**

Tofu, Spinach, Mushrooms, Peppers, Caramelized Onions and Heirloom Potatoes

HUEVOS RANCHEROS | 24 | **v**

Sunny Up Eggs, Beans, Avocado, Queso Fresco, Tomato Salsa, Corn Tortilla

FROM THE GRIDDLE

Choice of one: Buttermilk Pancakes, Brioche French Toast, Belgian Waffle or Swedish Pancakes | 22 | **v**

Topped with one of the following options:

Blueberry Compote with Yogurt Lemon Curd
Fresh Strawberries with Chantilly Cream
Salted Caramel Apple Pecan
Bananas, Chocolate Chips & Chocolate Sauce

SHOKUPAN STRATA | 20 | **v**

Spinach, Peppers, Goat Cheese, Asparagus, Sofrito Tomatoes

BEVERAGES

FRESHLY SQUEEZED JUICE | 7

Orange / Grapefruit / Beet Apple Ginger

JUICES Apple / Cranberry / V8 / Tomato | 6

MILK Whole / 2% / Skim / Almond / Soy / Oat | 4

SWISS HOT CHOCOLATE | 6

SELECTION OF COFFEE

Smooth Medium Bodied Roast — Has a Sweet Floral Aroma with Flavors of Red Fruits and a Bright Citrus Acidity. *Bottom-less* | 8

Cappuccino, Café Latte | 7

Espresso | 6 Double Espresso | 8

SELECTION OF TEAS

Premium selection of Sloan Tea and Tealeaves | 7





Omni Hotels & Resorts is passionate about providing a healthy and indulgent morning meal.

Carefully selected to accommodate modern eating lifestyles, breakfast offerings include gluten-free, vegetarian, Keto and plant-based options along with locally-sourced products.

Signature offerings are highlighted by chef-crafted egg bowls, freshly-baked pastries, farm-raised proteins and a modern take on oatmeal.

Beverage selections include fresh-squeezed orange juice and premium single-origin coffee, which is directly sourced from the farmers.

Omni's Breakfast Table is flexible nourishment beyond traditional morning offerings.