

Breakfast



The Art of Breakfast

Omni Hotels believes that breakfast should be a stimulating and healthy start to your day. So we are committed to providing a culinary experience that tempts your palate and challenges the traditional breakfast fare.

Combining national trends with regional flavors we have sourced cage-free eggs, organic fiber rich cereals, steel cut oats, and gluten-free breakfast breads. Our morning tea features whole-leaf teas and rough cut herbs in silken infusers. We brew medium blend shade grown coffee. Welcome to the art of Breakfast...

Fruits and Grains

Chef's Home-style Swiss Bircher Museli Parfait 11

Hot Steel Cut Oatmeal with Sun Kissed Fruits and Granola Cluster 10

Fresh Seasonal Fruit and Berry Bowl 9

Avocado Toast with Confit Tomatoes and Seedlings 14

Add Poached Egg 3

Tried and True

Freshly Squeezed Orange or Grapefruit Juice

Two Eggs made your way with Breakfast Potatoes

Choice of One Meat item: Bacon, Sausage,
Chicken Sausage or Slow Cooked Ham

Toasted Breads of your choice

Fruit Preserves and Butter

Coffee or Tea

28

Continental

Freshly Squeezed Orange or Grapefruit Juice

Seasonal Fruit and Granola Cluster

Honey Greek Yogurt

Choice of any two: Artisanal Breads, Bagels,
Daily muffin Creation or All Butter Croissant

Fruit Preserves and Butter

Coffee or Tea

23

Egg-Cetera

Two Eggs any style with Herb Potatoes and Toasted Bread 15

Three Egg or Egg White Omelette 18

With choice of 3 fillings: Mushroom, Onions, Slow Cooked Ham, Confit
Tomatoes, Peppers, Spinach, Gruyere Cheese and Cheddar Cheese

Additional Toppings 2

Traditional Eggs Benedict with Canadian Peameal Bacon 20

Vegan Breakfast Hash 18

Tofu Scramble, Wilted Greens, Mushrooms, Caramelized Onion and Potatoes

Buttermilk Pancakes 17

Served with maple syrup. Add Berry Compote 2

Brioche French Toast 17

With Caramelized Bananas, Pecans and Caramel Drizzle

Home-style Waffle 16

Served with Maple Syrup, Preserved Fruits

Add Fresh Berries 2

Sides and Beverages

Peameal Bacon 5

Smoked Bacon 4

Slow Cooked Ham 5

Breakfast Banger Sausage 6

Chicken Sausage 6

Breakfast Potatoes 4

Yogurt: Greek or Fruit Yogurt 8

Fresh Squeezed

Mango, Orange and Tumeric Juice Blend 7

Freshly Squeezed

Orange Juice or Grapefruit Juice 7

Cranberry or Apple Juice 6

Pot of Fresh Brewed Coffee 8

Premium Tea Selection 7

Swiss Hot Chocolate 6

Milk – 3 %, Skim or Soya Milk 4

From the Bakery

Vienniserie Basket 10

Your choice of any two:

Fresh Baked Muffins, Bagel and All Butter Croissant,

Served with Fruit Preserves and Butter

Toasted Artisanal Bread 6

Rye, Multigrain, Sourdough, Brioche or
Gluten Free Bread.

Served with Fruit Preserves and Butter

Gluten Free Options Available upon Request. 13% HST will be added to the Charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness