



THOMSONS
KITCHEN & BAR



2021 EASTER SUNDAY
À LA CARTE BRUNCH BUFFET MENU

April 4, 2021 | 10:30 AM to 2:00 PM | Free self-parking (based on availability)

THOMSONS KITCHEN & BAR

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EASTER À LA CARTE BRUNCH BUFFET

Choose your desired brunch dishes from the buffet menu and the items will be delivered hot and fresh to your table. Bon appétit, repeat!

\$73 PER PERSON ○ **\$35 CHILDREN AGES 6 TO 12** ○ **FREE FOR KIDS 5 & BELOW**

FRUIT PLATES

Sliced watermelon
Cantaloupe
Honeydew

MADE-TO-ORDER OMELETS

Cage-free eggs, green onions, ham, tomato, diced peppers, baby shrimp, mushrooms, cheddar cheese

EGG BENEDICT

Hollandaise, Valbella back bacon

CHIVE SCRAMBLED EGGS ^{GF}

Aged cheddar

SMOKED NATURAL BACON ^{GF DF}

VALBELLA CHICKEN SAUSAGE ^{GF DF}

CRISPY BRUSSELS SPROUT HASH BROWNS ^{GF DF}

Fine herbs

BANANA BREAD FRENCH TOAST & BUTTERMILK WAFFLES

Fresh berries, maple syrup,
whipped cream, cinnamon, Nutella

CLAM CHOWDER

Chive, mire poix of vegetable

MARINATED BROCCOLI SALAD ^{GF DF}

Mandarin orange segments, mixed
peppers, toasted hemp hearts,
spinach, quinoa, citrus vinaigrette

TOMATO & BOCCONCINI SALAD ^{GF}

Fresh basil, balsamic marinated red
onion, frisee, white balsamic
vinaigrette

ALBERTA CHARCUTERIE ^{GF DF}

Empire provisions cooked & cured
meats, Valbella cured meats,
Canadian cheeses, crackers, fig
jam, mixed olives

CHILLED SEAFOOD PLATES ^{GF DF}

Cocktail prawns, marinated
mussels, Nova Scotia smoked
salmon, lemongrass cocktail sauce,
lemon wedges

DIM SUMS

Har gow, shumai, steamed vegetable
dumpling, Chinese vinegar, soy
sauce, Sriracha hot sauce

VIETNAMESE COLD RICE ROLL

Peanut sauce

SUSHI

Assorted maki rolls, nigiri, pickled
ginger, wasabi

HARISSA BRAISED CHICKEN THIGHS ^{GF DF}

Chic peas, chopped tomatoes,
charred lemon, cilantro labneh

PISTACHIO CRUSTED SALMON ^{GF}

Pink peppercorn chermoula

GRILLED EGGPLANT

Turmeric roasted cauliflower, olive,
zucchini, tomato couscous

SMOKED BONE IN STERLING SILVER PRIME RIB ^{GF DF}

Mashed potatoes, red wine demi
glace^{GF}, fresh rolls, butter

DESSERTS

Hot cross buns (may contain nuts)
Mini egg brownies ^{GF}
Coconut lime tapioca ^{GF Vegan}
White chocolate carrot cake ^{GF Vegan}
Strawberry rhubarb cheesecake
Malted chocolate pot du crème
Lemon & raspberry pavlova ^{GF}

COFFEE & JUICES

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