

ALL IN
MORNING TABLE

Served with Fresh Orange or Grapefruit Juice and Coffee or Tea

THE TRIED & TRUE | 36
two eggs with a choice of bacon, sausage or ham, breakfast potatoes, artisanal toast, butter, fruit preserves

CONTINENTAL | 29 | v
Choice of Two: freshly baked croissant, muffin or artisanal toast, season's best fruits, granola clusters, yogurt, butter, fruit preserves

THE PLANT BASED | 32 | vg
scrambled tofu, spinach, mushrooms, peppers, caramelized onions, breakfast potatoes, artisanal toast with almond butter, fruit preserves

SIDES

- Breakfast Bangers 7

Chicken Sausage 7

Katsu Peameal 8

Fruit Bowl 8
- Smoked Bacon 7

Peameal Bacon 8

Breakfast Potatoes 6

Add an Egg to any dish 4

v=Vegetarian vg=Vegan gf=Gluten-Free
df=Dairy Free n=contains nuts / peanuts

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 | 13 | v/vg
our own blend of oats & groats, dried fruits, nuts & your choice of milk

OVERNIGHT CHIA OATS | 16 | vg
oats, chia seeds, nutty clusters, berries, passionfruit

CHEF’S BIRCHER MUESLI | 16 | v
oats, apples, fresh bananas, grapes, berries

HOT STEEL CUT OATMEAL | 16 | v/vg
Choice of: apple pie or honey, peanut butter, banana or King’s cereal, savoury tomato chickpea & avocado

YOGURT PARFAIT | 16 | v
with King’s cereal and berries
Your choice of yogurt: Greek, 0%, 2%, or silk coconut (plant based)

FRUITS AND BERRIES | 16 | vg/gf
Add your Choice of yogurt and banana Bread | add 6

TARTINES

AVOCADO ON SOUR DOUGH | 19 | vg
tomato confit, pumpkin seeds, micro greens

SMOKED SALMON CROISSANT TOAST | 25
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 | df
bacon, tomato, mushrooms & sunny up egg

CROQUE MADAME | 24 |
smoked turkey, oka, gruyere, & sunny-side egg

EGG-CETERA

CLASSIC EGGS BENEDICT | 27
soft poached eggs, peameal bacon, breakfast potatoes, hollandaise

TRUFFLED MUSHROOM & SPINACH BENEDICT | 27 | v
asparagus, soft poached eggs, hollandaise, oven tomato, breakfast potatoes

KATSU PEAMEAL SANDWICH | 22
runny egg, togarashi, scallions, tonkatsu sauce

EGGS SHAKSHUKA | 19 | v | df
poached eggs, harissa tomatoes & chickpeas, roasted vegetables, spinach, focaccia

BUILD YOUR OWN OMELET | 26 | 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 | 26
Choice of bacon, ham or sausage, tomato, breakfast potatoes, artisanal toast

STEAK AND EGG | 34 | gf
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 | 25 | df
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 | 25 | v | gf
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 PANCKAES | 25 | 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

SEARED TORTILLA PINWHEEL | 22 | v
egg white, spinach, mushrooms, avacado

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.