

SCENIC

coffee + brunch

brunch

the SCENIC \$13.75

choice of eggs

+

southern biscuit or japanese toast

+

black forest ham/spam/peameal bacon

- upgrade to smoked salmon +\$2.00
- upgrade to halloumi cheese +\$1.00

yuzu eggs benedict \$14.50

homemade biscuit, onsen egg, yuzu hollandaise

- add black forest ham/spam/peameal bacon +\$1.50
- add smoked salmon +\$3.50

sesame french toast \$14.75

homemade milkbread, honey sesame paste, bananas & blueberries

blueberry yuzu mochi pancake \$14.75

buttermilk mochi pancakes, blueberry yuzu compote, fresh blueberries, honeycomb

tamagoyaki omelette \$15.75

fresh local eggs, shiitake dashi stock, light soy

- enoki & chives
 - black forest ham & cheddar
 - spinach & feta
- mix and match up to 4 toppings +\$1.00

• yuzu eggs benedict served with house salad

• the SCENIC and tamagoyaki omelette served with house salad & japanese potato salad

snacks

soy chia fruit bowl \$7.00

soy chia pudding, toasted granola, fresh fruits

okonomiyaki grilled cheese \$8.00

aged cheddar, swiss, mozzarella, bonito, nori

avocado toast \$9.00

avocado, spam, sunny eggs

add-ons

- japanese potato salad \$1.75
- japanese toast/southern biscuit \$2.00
- eggs \$2.75
- black forest ham/spam/peameal bacon \$3.25
- halloumi cheese \$4.25
- smoked salmon \$5.25
- house salad \$5.25

Message from SCENIC:

Thank you for supporting us! With the ongoing pandemic and the subsequent lockdown, we are doing all we can to provide you with the coffee & brunch that you love. With the vaccine slowly rolling out, we are hoping we will be able to have our friends come dine in with us in 2021, and provide you with the full dining experience that we are well-known for. In the meantime, we will continue to uphold strict health and safety restrictions and we wish you safety and good health as well.

served until 3:00pm

please inform our staff of any allergies or dietary restrictions
we do our very best to avoid cross contamination but we are not an allergen-free establishment