



11AM

BRUNCH

2:30PM

COCKTAILS

CHAMPAGNE COCKTAIL	8	PASSION MIMOSA	8
Sparkling Wine, Demerara Sugar & Angustora Bitters		Champagne, Passion fruit Juice & Orange Juice	
MONACO	7	ESC BLOODY MARY	10
Kronenbourg, Vietnamese Lemonade, Citrus Salt & Luxardo Cherry		Wodka Vodka, Tomato, Charred Jalapeño, Citrus, Fresh Ginger & House Pickle	

PASTRIES & BREADS

CROISSANTS		French Macaron	250
Niman Ranch Ham & Gruyère	7	Éclair	3
Chocolate	4	Financier	3
Everything & Cream Cheese	4	Beignets & Jam	6
Almond	4	Kouign Amann	4
Butter	3	Canelé	3

HOUSEMADE PRESERVES

Seasonal Jam	1	Guava & Strawberry Jam	1
Lychee & Raspberry Jam	1		

SPECIALTIES

BOWL OF BERRIES, BANANA & YOGURT	9
Ginger & Palm Sugar Syrup, ESC Granola	
NUTELLA & BANANA STUFFED FRENCH CRÊPE	12
Whipped Crème Fraiche, Candied Hazelnuts	
HOUSE BAKED BRIOCHE FRENCH TOAST	12
Sweetened Condensed Milk Ice Cream, Blueberry Thai Basil Compote, Brown Butter Syrup	
BREAKFAST BÁNH MÌ *Housemade Mayo, Sambal, Cilantro, Jalapeño	
Scrambled Farm Eggs, Ginger Pork Sausage	10
Two Fried Eggs, Crispy Pork Belly, Avocado, Mint	13
Egg Whites, Sauteed Mushrooms, Fresno Chiles	10
PORK BELLY STEAMED BUNS & POACHED EGGS*	14
Cucumber, Cilantro, Hoisin, Sriracha	
ROASTED PORK & WOOD EAR MUSHROOM OMELETTE*	14
Mango, Cucumber, Basil, Crispy Shallots	
STICKY RICE WITH GINGER SAUSAGE & POACHED EGGS*	14
Herb Salad, Sriracha, Hoisin	
"SHAKING" STEAK & EGGS SUNNY SIDE UP*	18
Black Angus Ribeye, Sauteed Spinach, Spicy Fish Caramel, Toast	



Le Grand Petit Déjeuner