

BRUNCH MENU

PRIX - FIX MENU - \$65
Including bottomless mimosa, bellini or prosecco

APPETIZERS

choice of

AVOCADO TOAST
poach egg • bacon bits • yuzu hollandaise sauce • micro cilantro
FRENCH TOAST
banana • berries • maple syrup

BURRATA CAPRESE SALAD
cherry tomato • avocado • cucumber • pesto aioli
OH-GRANOLA
yogurt • fresh fruits • honey

PINK SHRIMP ACEVICHADO
aji limon • leche de tigre aioli • crispy capers

MAINS

choice of

CROQUE MADAME
ham • egg • gruyère cheese • paperthin salad
SMOKED SALMON EGG BENEDICT
yuzu hollandaise sauce • country toasted bread
SUMMER TRUFFLES SPINACH - MUSHROOM QUICHE
mix green salad

BRANZINO A LA PLANCHA
quinoa • tomato • avocado • aji amarillo vinaigrette
CHARRED OYSTER MUSHROOMS
vegetables • watermelon radish • tomatillo huacatai • red onion shiso
SKIRT STEAK & EGG
yuca fries

DESSERTS

choice of

BERRIES - ORANGE BASIL MARINADE
lychee sorbet

HAZELNUT TART
salted caramel sauce

PISTACHIO BAVAROISE
griottes confit

APPETIZERS

à la carte

SHRIMP CAESAR SALAD
parmesan crumbles • croutons
BIG EYE TUNA POKE
sesame chili • hijiki • red onions • scallions
CRISPY WAGYU BEEF GYOZA
parsnip purée • shiitake mushrooms • asian glaze

27	CEVICHE MIX (sashimi grade) fluke • octopus • red onions • crispy sweet potatoes	18
26	OCTOPUS ANTICUCHO fingerling potato • olives aioli	27
29	aji limo chimichurri • micro cilantro	
	TUNA TOSTADA avocado • citrus aji amarillo aioli • micro cilantro	27

OYSTERS

3 pieces

KUMAMOTO
KUSSHI
MAPLE POINT

18	SPECIAL WINES BY THE GLASS	7
15	BOTTOMLESS BLOODY MARY	23
12	BOTTOMLESS MOËT & CHANDON BRUT	70

BEVERAGE SPECIALS

MAINS

à la carte

KING CRAB EGG BENEDICT
toasted sourdough • alaskan king crab • yuzu hollandaise
FREE RANGE CHICKEN AU JUS
polenta cake • cipolini onion • broccoli rabe • micro cilantro
JUVIA SEAFOOD PASTA
scallop • shrimp • lobster • cuttlefish
clams • micro basil • lobster sauce

32	CHILEAN SEABASS green beans • okra • shimeji mushroom pickled onions • brown butter basil soy	45
31	BRAISED LAMB SHANK	42
45	porcini • merguez • tomato confit • mashed potato	

BINCHOTAN CHARCOAL GRILL

CHAIRMAN'S RESERVE TENDERLOIN 8 oz
ANGUS NY STRIP 14 oz
EXTRA SAUCE: Béarnaise • Red onion shiso • Green peppercorn

51	KOREAN MARINATED SHORT RIBS	39
50	SCOTTISH SALMON 8 oz	34
3		

SIDES

grilled asparagus	12	sesame bok choy	9
french fries	10	vegetables cassalette	9
jasmine rice	7	mixed green salad	12
wild market mushrooms	11	candied sweet potatoes	12
green beans	11		

Signature

MASHED POTATOES

classic	10	JUVIA TRIO	38
rosemary	14	classic • rosemary • truffle	
truffle	18		

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

18% service charge will be included for all parties. Pral frè sévis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.