

# BRUNCH

( Available till 3.00 p.m. )



## Big Fabulous

Eggs Any Style\*, Back Bacon, Pork Sausage, Tomato on Vine, Cajun Baked potatoes, Portobello Mushroom, Sourdough

\$ 26.00



## Butter Cream Chicken and Waffles

Waffles, Butter Cream, Fried Chicken, Maple syrup

\$ 20.00



## Ultimate Vegetarian

Eggs Any Style\*, Portobello Mushroom, Baked Japanese Pumpkin, Hallumi Cheese, Avocado, Kale Salad, Tomato on Vine, Sourdough

\$ 22.00



## Avocado Toast

1 Topping\*, Sourdough, Avocado Spread, Garnished with Radish and Pomegranate

Choose below for choice of 1 topping

\$ 19.00



## Bacon Eggs Waffles

Waffles, Scrambled Eggs, Crispy Bacon

\$ 18.00



## Eggs Benedict

1 Topping\*, English Muffin, Kale, Poached Eggs, Hollandaise sauce, Cherry Tomatoes, Garnished with Chick Pea

Choose below for choice of 1 topping

\$ 17.00



## Hearty English Pancakes

Pancakes, Tomato on Vine, Kurobuta Sausage, Back Bacon, Cajun Baked Potatoes

\$ 22.00

### TOPPINGS :

- Ham • Back Bacon • Smoked Salmon • Eggs ( Any Style\* ) • Sausage • Crab Meat • Beef Cheek • Portobello Mushroom • Mixed Mushrooms • Halloumi Cheese • Roasted Pumpkin • Avocado

Additional toppings at \$5.00 each.



### Cage-free Organic Eggs

PAZZION Café promotes thoughtful living by using only Cage-Free Organic Eggs. Not only are we putting a stop to Animal Cruelties... Numerous studies have found Cage-Free Eggs to have higher levels of protein, with less saturated fat and cholesterol! It's time to be part of the cage-free egg movement!

 Recommended  Vegetarian  Vegan  Contains Nuts

\*Style of Eggs: Scrambled / Poached / Sunny Side-up / Over Easy / Over Hard

## BRUNCH

( Available till 3.00 p.m. )

### CUSTOMISE YOUR BRUNCH

Sourdough • Back Bacon • \$ 5.00  
 Portobello Mushroom • Avocado •  
 Pork Sausage • 2 Eggs ( Any Style\* )  
 • Cajun Baked Potatoes • 1 Pita Bread •  
 Hummus • Smoked Salmon

\*Style of Eggs: Scrambled / Poached / Sunny Side-up / Over Easy / Over Hard

## SIDES

Cajun Thick Cut Fries \$ 8.00

Cheesy Fries \$ 8.00

Mezze Platter  \$ 15.00

Pita Bread, Fattoush Salad, 3 Dips ; Yogurt  
 Cucumber, Babaganoush, Hummus

Wild Mushroom Soup  \$ 12.00

Served with a Slice of Sourdough



Cajun Fries



Cheesy Fries



Mezze Platter



Wild Mushroom Soup

## GREEN & GRAINS



Roasted Pumpkin Salad 

Baked Japanese Pumpkin,  
 Baked Walnuts, Sliced Fresh  
 Figs, Feta Cheese, Baked  
 Almond Flakes

\$ 18.00



Kale & Beetroot Salad  

Kale, Baked Almond Flakes,  
 Grapefruit, Vegan Cheese,  
 Baked Beetroot, Chickpeas,  
 Honey Mustard Dressing

\$ 18.00



Crabmeat Pomelo Salad 

Crab Meat, Pomelo, Endive,  
 Mesclun, Sliced Cucumber,  
 Pomegranate, Mango Mint  
 Dressing

\$ 20.00



Super Quinoa Bowl 

Quinoa, Smoked Salmon,  
 Roasted Butternut Pumpkin,  
 Cucumber, Avocado with Sumac,  
 Sautéed Kale, Roasted Sesame  
 Dressing

\$ 18.00