PAZZION c a f é

BRUNCH

(Available till 3.00 p.m.)



Big Fabulous (@) 🎬 Breakfast

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

Avocado Toast

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

Choose below for choice of 1 topping

\$ 19.00

Eggs Benedict (0)

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

Choose below for choice of 1 topping

\$ 17.00

ADDITIONAL 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!



Ultimate Vegetarian (6) 90 Breakfast

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

\$ 22.00



Bacon Eggs Waffles (0)

Waffles, Scrambled Eggs, Crispy Bacon



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Hearty English Pancakes

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



Recommended 😡 Vegetarian 🔬 Vegan

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

Contains Nuts



PAZZION café

BRUNCH

(Available till 3.00 p.m.)

CUSTOMISE YOUR BRUNCH

\$ 5.00 Sourdough • Back Bacon • 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
Truffle Shoe String Fries	\$ 10.00
Cheesy Fries	\$ 8.00
Mezze Platter Pita Bread, Fattoush Salad, 3 Dips ; Yogurt Cucumber, Babaganoush, Hummus	\$ 15.00
Wild Mushroom Soup	\$ 12.00





Cajun Fries





Cheesy Fries



Mezze Platter

<u>6</u>

Wild Mushroom Soup



GREEN &

GRAINS





Roasted Pumpkin Salad So

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

Recommended 🞾 Vegetarian 😡 Vegan



Contains Nuts