



ANZU RESTAURANT AND BAR
BREAKFAST MENU

AMERICAN & JAPANESE BUFFET

6:30 AM TO 10:30 AM

Scrambled eggs	Freshly baked pastries & crispy rolls	Broiled salted salmon
Assorted bagels	Pancakes (available upon request)	Atsuyaki tamago
Cheese board	Oven roasted potatoes	Spiced seaweed
Basket of whole fruits	Apple chicken sausage	Chicken okayu
Array of seasonal fruits	Applewood smoked bacon	Ohitashi
Oatmeal (available upon request)	Country pork sausage	Japanese fish cakes
Assorted yogurt	Smoked fish platter	Tsukemono
Cereals & granola	Cured & dried meats	Miso soup
Fruit juice bar	Seasonal mixed green salad	Gohan-steamed rice

Served with fruit juice, coffee, or tea

A LA CARTE

6:30 AM TO 11:00 AM

GRANOLA PARFAIT • yogurt, seasonal fruits, honey

STEEL CUT OATMEAL • brown butter, golden raisins, toasted almonds

BELGIAN WAFFLE • roasted strawberry and vanilla compote, lemon chantilly cream

APPLE AND CINNAMON PANCAKES • candied citrus, vanilla bean whipped cream

NIKKO BREAKFAST • two eggs any-style, roasted red potatoes, fresh herbs,
with a choice of Applewood smoked bacon, country pork sausage, or chicken apple sausage

PAGODA SANDWICH • bacon, sausage patty, fried egg, avocado, grilled sourdough toast

EGGS BENEDICT • toasted english muffin with canadian bacon, two poached eggs, hollandaise

CHORIZO BREAKFAST BURRITO • fresh scrambled eggs, black beans, sautéed spinach, corn salsa,
shredded cheddar cheese, sour cream

AVOCADO TOAST • grilled rustic bread, has avocado schmear, soft boiled eggs, blistered cherry tomatoes,
crispy pork belly

CAMBRIDGE HOUSE SMOKED SALMON • toasted bagel, cream cheese, sliced tomatoes, red onions, capers

HEALTH START OMELET • egg whites, wilted spinach, lara chanel goat cheese, cherry tomatoes,
marble potatoes

SIDES

SAINT BENOIT ORGANIC YOGURT

BAGEL & CREAM CHEESE

BACON OR SAUSAGE

OVEN ROASTED RED POTATOES

EGGS (2 PIECES)

ESPRESSO, CAPPUCINO, LATTE

COFFEE, FRUIT, JUICE, TEA