

## GRAB & GO SERVICE MENU

**OPEN DAILY** 

Breakfast | 6:30AM - 10:30AM

Lunch 11:00AM - 3:00PM





maple syrup, honey butter

French Toast

house granola, fresh berries, powder sugar and maple syrup

Smoked Salmon Bagel

plain, everything

14

19

À LA CARTE		ENTREÉ		
Pastries croissant, chocolate croissant, danish	2.5	Steel Cut Oatmeal brown sugar, dried blueberries, candied pecans	8	
Yogurt Parfait yogurt, granola, mixed berries, honey	5	Egg White or Three Egg Omelet 4 Additional Meat   2 Additional Vegetable	14	
Oiko Greek Yogurt strawberry, raspberry, blueberry	4	choice of one meat: bacon, sausage, chicken sausage choice of two vegetables: tomatos, peppers, onions, mushrooms, scallions		Pla
Seasonal Fruit Plate honey dew, cantaloupe, pineapple, mixed berries	9	choice of one cheese: gruyere, sharp cheddar, american, feta		Io
mixed berries		Eggs Any Style choice of pork sausage, chicken sausage or bacon breakfast potato and your choice of toast	15	
		Buttermilk Pancakes candied pecans, caramelized bananas, honey butter	12	
BEVERAGE		,	14	
Juice	3	Belgian Waffle berries, powdered sugar, fresh berries,	17	

orange, apple, grapefruit

Coffee or Tea

regular, decaf

4

SNACK	
Whole Fruit	1
Candy Kind Bars Potato Chips Pringles Planters Trail Mix	2
Soda	3.5
Ice Cream Bars	3.5
Red Bull	5.5
INTERCONTINENTAL	





22

9

15

11

6

Chef Prepared Lunch 11:00AM - 3:00PM

Dinner 5:00PM - 10:00PM

12

8

11

12

#### **STARTER**

Cheese and Charcuterie Plate assorted Cheese and charcuterie, crackers, olives, grapes, house preservers, whole grain mustard, smoked almonds

Hummus chickpea, spread, tahini, olive oil, served with pita chips

Mussels
PEI mussels, white wine, lucky layal butter,
house bread

Crispy Brussels Sprouts
Brussels Sprouts, lucky layal butter, anchovies, honey, roasted almonds, pomegranate

### SOUP

Lentil Soup

#### SALAD

Kale Caesar Salad baby kale, garlic roasted croutons, parmigiano-reggiano, caesar dressing

House Salad 9
mixed greens, apples, candied pecans,
blue cheese, honey vinaigrette

#### ENTREÉ

Grilled Chicken seasonal vegetables

18

19

Pasta Bolognese spaghetti pasta, bolognese, parmigiano-reggiano, basil

Cacio e Pepe Ravioli 22 cheese ravioli, black pepper, wild mushroom, black winter truffle, parmigiano-reggiano fondue

Saffron Risotto 20 arborio rice, saffron, lime, oven dried tomatoes, parmigiano-reggiano fondue

Salmon Provencal 33 lemon pomme puree, piperade, garden oil

Daily Special MKT price Avaliable During Dinner Only

#### SNACK

Whole Fruit 1 Soda 3.5

Candy, Kind Bars
Potato Chips, Pringles 2
Planters Trail Mix

Red Bull 5.5

Ice Cream Bars 3.5

Oiko Greek Yogurt 4

#### **SANDWICH**

Club Sandwich turkey, ham, swiss, bacon, canadian bacon, lettuce, dijonaise, brioche toast

Chicken Salad Sandwich 10 chicken, mayonnaise, dijon mustard, onions, celery, cranberry, almonds, brioche bun

Chicken Shawarma chicken, sumac red onion, garlic sauce, pita bread

Turkey Sandwich turkey, swiss, lettuce, tomato, dijonaise, brioche bread

Bayou Burger ground beef, lettuce, tomato, onion, house pickles, house spread, brioche bun

american, gruyere or cheddar +2 house bacon +2 kenz henz egg +2



# SAFINA



