



FOUNTAINS BRUNCH
AT JASMINE

Tableside Bakery Trio

(Served individually to each table)

Selection of Warm Miniature Pastries
Muffins and Danish
Compressed Melon Skewers

Lakeside Shellfish Bar

Alaskan Red King Crab
Fresh-Shucked Oysters on the Half Shell, Mignonette Sauce
Jumbo Poached Shrimp, Brandy Spiked Cocktail Sauce
Chilled Greenlip Mussels, Bacon Dashi

Assorted Seasonal Sushi and Nigiri, Wasabi and Pickled Ginger
Scottish Smoked Salmon
Citrus-Ginger and Sake-Cured Salmon
Traditional Garnishes and Mini Bagel Chips

American Caviar, Buckwheat Mini Waffles, Chive Crème Fraîche

From the Cold Table

Blackberry Yogurt Parfait with Homemade Granola- *shot glass*
Platters of Sliced Seasonal Fruits and Berries

Kobe Beef with Hearts of Palm and Black Pepper and Miso - *spoon*
Lobster Profiterole with Citrus Cream
Duck Terrine and Foie Gras on Brioche and Rhubarb Compote
Grapefruit-Mint Panna Cotta with Sriracha Caviar- *spoon*
Ahi Tuna Medallions with Togarashi and Yuzu Gelée on Lotus Chip

Lemon-Spiced Asparagus & Mushroom Salad with Fine Herbs
Rock Shrimp and Haricots Verts Salad, Green Peppercorn Dressing, Smokey Pita Crisps
Watercress and Pea Shoot Salad with Lardons, Aged Goat Cheese and Raspberry Vinaigrette

Selection of Imported & Domestic Cheeses
Fig Cake, Candied Walnuts and Raisin Baguette



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Egg-Sellence

Organic Brown Egg Service
Build Your Own Omelets, Scrambled or Fried

“Eggs Benedict”

Traditional, Lobster-Potato Cake or Florentine
Poached Brown Eggs or Japanese Onsen-Style Egg

Carving

Persillade-Crusted Rack of Lamb or Honey-Glazed Slab Bacon
Dry Aged Prime Ribeye w/ Red Wine sauce

Carved Tableside

Peking-Style Duck in Steam Bun

From the Hot Table

Blueberry-Stuffed White-Chocolate Brioche French Toast
Bellagio Mini Waffles with Fountain Vanilla
Vermont Maple Syrup

Pan-Fried Asian Chicken Buns
Crab Croquette with Succotash
Crystal Prawn and Spinach Dim Sum
Chorizo, Chicken Apple and Traditional Breakfast Sausages
Wu Xu-Style Braised Short Ribs, Pickled Mustard Greens
Sui Mai Pork Dumplings

Asian Noodle Soup Station

New England Clam Chowder

Steel Cut Irish Oatmeal and Brown Sugar, Raisins, Cinnamon

Fountains Brunch Sweets and Desserts

Decadent Chocolate Fondue
White and Dark Chocolate Dipped Strawberries
Assortment of Truffles, Bon Bons and Tea Cookies
Selection of Miniature French Pastries
Assorted Ice Creams