

THE
ONE EIGHTY
51st FLOOR

S K Y B R U N C H

' A L A M I N U T E ' O M E L E T T E S

Choose from whole eggs or egg whites & add a selection of ingredients including ham, smoked salmon, spinach, swiss cheese, aged cheddar tomatoes & onions for the perfect personalized omelette * Please visit the chef at the bar to order or request a chit from your server!

M A D E T O O R D E R W A F F L E S

Served with Nutella, whipped cream, butter & maple syrup * Please order with your server

G R A N O L A S T A T I O N

Variety of hand picked yogourts with fresh berries, granola, hemp hearts, dried fruits, seeds & nuts

S A L A D S & F R E S H G R E E N S

Seasonally inspired vegetarian and vegan salads served alongside three selections of fresh lettuces finished with your choice of three housemade vinaigrettes

I T A L I A N A R A C I N I & S K I L L E T F R I T T A T A S

Selection of chef's weekly creations

Each week our chef chooses fresh local ingredients for his arancini & frittata recipes

C H A R C U T E R I E

Selection of international & local cheeses and cured meats served with artisanal crackers, breads and garnishes

H A N D S T R E T C H E D P I Z Z A

Chef's weekly creation

H O T S P E C I A L S

Selection of hot specials served in cast iron include Pommes Lyonnaise, Cevapcici Breakfast Sausage & Maple Smoked Bacon
Plus one new chef inspired dish each week

W E E K L Y C A T C H

Our chef selects the freshest fish from the local market, poaches it with fresh herbs and then serves it room temperature with a selection of garnishes

S M O K E D F I S H P L A T T E R

Served with a selection of garnishes: charred citrus, potato rounds, herbs, capers, sea kelp

C O N F E C T I O N S

Featuring a weekly selection of petit fours, layered indulgent cakes and our renowned meringue mixed with fresh berries & cream

Brunch served every Sunday from 11am to 3pm / \$37 per person + tax and gratuity (kids 10 and under half price, 3 and under eat free) / Executive Co-Chefs Zach Jacobs & Santhosh Zacharia