

to the

Victor

belong the spoils

DINE OUT BRUNCH | \$35

WINE PAIRING — \$40

appetizer

DIM SUM

crispy shrimp spring roll & steamed vegetable dumpling

- or -

MANGO CHILE ROLL

mango, avocado, sesame-siracha sauce

UPGRADE YOUR APPETIZER | \$10

JUMBO PRAWN COCKTAIL

tiger prawns, atomic horseradish, wasabi cocktail sauce

- or -

STEAK TARTARE

grainy mustard, capers, horseradish,
quick-cured egg yolk, house chips

main

VICTOR STEAK AND EGGS

filet mignon medallions, fried eggs, onion rings

- or -

LIEGE WAFFLE

berries, whiskey caramel sauce

- or -

VICTOR BENEDICT

mac & cheese waffle, thick bacon, gruyère cheese

UPGRADE YOUR MAIN | \$15

FOIE GRAS FRENCH TOAST

seared quebec foie gras, foie gras mousse
cherry gastrique

- or -

OSCAR EGG BENEDICT

crab cakes, poached eggs, broccolini, béarnaise sauce

dessert

SEASONAL ICED FRUIT

kaffir lime leaves, toasted coconut