

THAZARD

ASIAN TAVERN

BRUNCH

TABLE D'HÔTE / ONE PRICE

Saturday 10AM-2:30PM

Sunday 10AM-3PM

EZI - SPICY PEANUT BUTTER PUMPERNICKEL TOAST 5

BREAD PUDDING - FRUITS, CINNAMON, MAPLE SYRUP, WHIP CREAM 8 / 13

CRÊPE 58 - CHOCOLATE 58%, FRUITS, SALTED CARAMEL, MAPLE SYRUP 7 / 11

COCONUT MILK PARFAIT - ALMOND & CRANBERRY MUESLI, COCONUT & ALMOND MILK RICE, MANGO, ASIAN PEAR, MINT 9

AVOCADO TOAST - PUMPERNICKEL BREAD, AVOCADO, OLIVE OIL, CHILI PEPPERS, SESAME 9

BOARD TO SHARE + DISH

14,50\$

BOARD TO SHARE

PICKLED DAIKON AND GINGER / PICKLES / KIMCHI / HOMEMADE PLUM BUTTER
TOMATO SALAD / SALTED CARAMEL / GRILLED BREAD / HOMEMADE JAM



DISH

SALMON BAGELDICTINE - 2 POACHED EGGS, FAIRMOUNT BAGEL, CHRYSANTHEMUM, HOLLANDAISE, SALAD +3

PORK BELLY BAGELDICTINE - 2 POACHED EGGS, FAIRMOUNT BAGEL, CHRYSANTHEMUM, HOLLANDAISE, SALAD +2

MILE-END - 2 BAGELS, SALMON GRAVLAX, CREAM CHEESE, RED ONIONS, CAPERS

OMU RICE - OMELETTE & MIRIN ON SPICY THAI FRIED RICE

MAPO TOFU - RICE, BEAN SPROUTS, FRIED EGG, VEGETARIAN BROTH, TOBANJAN, SALTED BLACK BEANS, MIRIN

BANH MI - PORK BELLY, FRIED EGGS, BLACK GARLIC MAYO, PICKLED VEGETABLES, CORIANDER

JIANG BING - STUFFED CRÊPE WITH SWEET/SPICY OMELETTE, ASIAN PEAR, KIMCHI, BEAN SPROUTS, PLUM SAUCE

EXTRAS

BRISKET +4

SALMON +5

KARAAGE CHICKEN +5

BRAISED PORK +4

SOFT BOILED EGG +2

DUCK +5

TOFU +3

TEMPEH +4

PORK BELLY +4

FRIED EGG +2

SIDES

BAGEL 2

GRILLED BREAD 2

CREAM CHEESE 2

HOMEMADE PLUM BUTTER 2

FRESH FRUIT BOWL 4

KARAAGE CHICKEN 5

PORK GYOZA (2) 3

CHICKEN GYOZA (2) 3

VEGETARIAN GYOZA (2) 3



DRINKS

MIMOSA 4.50

BOTTOMLESS 20 PER PERS.

THAZ GOLD BEER GLASS 3 / PINT 5

BLOODY CAESAR 7

CAPPUCCINO / LATTE 3.50

ESPRESSO 3

FILTERED COFFEE FREE REFILL 2

TEA 3.50

HOT CHOCOLATE 3

FRESH ORANGE JUICE 3 / 5

FRESH GRAPEFRUIT JUICE 3 / 5

DESSERT

CHOCOLATE GANACHE DUMPLINGS (3), DULCE DE LECHE, VANILLA ICE CREAM 6