



Mother's Day Brunch

May 10th | 11:00 AM - 2:00 PM

THE LIGHTER SIDE

Honey Greek Yogurt Parfait | 14

Honey Greek yogurt layered with apple compote, granola, fresh berries, and toasted coconut

Fruit Salad | 15

Fresh kiwi, grapes, melons, blackberries, and mangoes, finished with a house mint drizzle

MAIN DISHES

Bailey's French Toast | 21

Thick-cut cream-battered brioche loaf, topped with Bailey's whipped cream, fresh berries, and maple syrup

Add bacon or chicken sausage: \$3

Crabcake Benedict | 28

House-made crab cakes, served on a toasted biscuit with hollandaise sauce, fried capers, and a house mixed greens salad

Chef's Corned Beef Hash | 29

Corned beef brisket with a spring mixed potato hash, baby kale, sweet peppers, and two eggs

Rendition's Steak and Eggs | 34

Grilled 8 oz petite tenderloin with a spring mixed potato hash, two eggs, and a house mixed greens salad

Smoked Salmon Crepes | 28

Wild smoked salmon with dill crème fraîche, shaved red onion, capers, and a lemon honey mustard drizzle, served with a house mixed greens salad

Shrimp and Grits | 26

Classic cheesy grits topped with smoked paprika jumbo prawns, crispy bacon, and spring onions

Quiche Lorraine | 24

Cage-free eggs with smoked bacon, smoked ham, Gruyère cheese, and caramelized onion, served with a house mixed greens salad

SWEET ENDINGS

Dubai Chocolate Crepes | 16

Pistachio butter, chocolate sauce, and fresh berries

Strawberry Shortcake | 14

Homemade scones with fresh berries and vanilla whipped cream



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