

Municipal Information Renseignements municipaux

Return completed form to:
Alcohol and Gaming Commission of Ontario
90 Sheppard Avenue, East.
Suite 200
Toronto ON M2N 0A4

Remplir et retourner cette formule à :
Commission des alcools et des jeux de l'Ontario
90, avenue Sheppard Est
Bureau 200
Toronto ON M2N 0A4



The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool **existant**.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name/Nom de l'établissement

Merlyn's - 2267644 Ontario Inc

Establishment tel. no./ N° de tél. de l'établissement

Contact name/Nom de la personne à contacter

Merlyn Joseph Selvanayagam

Contact's tel. no./ N° de tél. de la personne à contacter

416-918-6453

Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township)

Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton)

5284 Highway 7 East, Unit 3, Markham

Does the application for a liquor licence include:/La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas/des zones intérieures ☐ outdoor areas/des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk - please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) : Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid/Nom du village, de la ville ou du canton à qui les impôts sont versés :

(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located:/ La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine)/Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only)/Oui (bière et vin seulement) ☐ Dry/Non

Note:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, **In a separate submission or letter within 30 days of this notification.**

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement **dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise du présent avis.**

Signature of municipal official/Signature du (de la) représentant(e) municipal(e)

Title/Poste

Address of municipal office/Adresse du bureau municipal

Date



Town of Markham
LIQUOR LICENCE QUESTIONNAIRE

*To enable our evaluation of your liquor licence application, the following information is required.
Please return the completed form to the Clerk's Department.*

1.	What type of restaurant is proposed?	<input checked="" type="checkbox"/> Family <input type="checkbox"/> Roadhouse <input type="checkbox"/> Sports Bar <input checked="" type="checkbox"/> Fine Dining <input type="checkbox"/> Take Out <input type="checkbox"/> Café		
2.	a) What type of Food will be served:	Varied menu <input checked="" type="checkbox"/> Specialty <input type="checkbox"/> Snacks <input type="checkbox"/>		
	b)	<input checked="" type="checkbox"/> Menu attached (Please note, a copy of the menu is required with all applications)		
3.	What entertainment or amusements will be provided?	<input type="checkbox"/> Karaoke <input type="checkbox"/> Live entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-track betting <input type="checkbox"/> Arcade <input type="checkbox"/>		
4.	a)	The maximum seating capacity will be <u>258</u> persons.		
	b)	Where the restaurant is existing, the previous seating capacity was <u>258</u> persons.		
5.	a)	Was this premises previously used as a restaurant? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Note: If the answer to this question is no, a building permit will be required)		
	b)	If this premises was previously used as a restaurant, is any construction or alteration proposed? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (If the answer to this question is yes, a building permit will be required)		
6.	Has a building permit been applied for or obtained in connection with these premises?	<input checked="" type="checkbox"/> Yes Permit No. <u>11-109145-000-00AL</u>		
	<input type="checkbox"/> No	Provide 1 copy of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.		
7.	Does the building on the premises have a fire alarm system?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		
8.	Were the premises previously licenced?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		
9.	Is the liquor licence application for an expansion of the existing operations?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If yes, please provide details on a separate page)		
10.	What is the nearest major intersection to the proposed location?	<u>McCowan & Hwy 7 East</u>		
11.	What is the distance to the nearest residential area?	_____		
12.	a) Your name (Please print)	b) Contact Telephone No.	c) The restaurant's name	
	<u>MERLYN JOSEPH SELVANAYAGAN</u>	Bus: <u>416-918-6453</u>		
		Res: _____	<u>Merlyn's 2267644</u>	
			<u>Ontario Inc</u>	

Merlyn's Taste of World – Breakfast & Lunch

All day Breakfast

Did you know

Our choice of breads/bagels include white, whole wheat, multigrain, light rye, dark rye

All our eggs are organic free run

Upgrade bread to waffles/pancakes/French toast for

Early bird breakfast (6:30am – 8:30am)

Enjoy a free coffee, tea, juice or water with purchase of any of our traditional breakfasts

Traditional Breakfasts

House breakfast

Three eggs any style – served with Ontario potatoes, fresh fruit and toast

add any two of the following sides for : bacon, house brined Peameal, ham, sausage

English breakfast

Three eggs any style, two banger, three rashers, baked beans, grilled tomatoes, and tea biscuit

German breakfast

Three soft boiled eggs, black forest ham, corned beef, fresh bread rolls, butter and jam

Asian breakfast

Shrimp dumplings with bbq sauce – topped with a poached egg

kids breakfast

One egg any style – served with Ontario potatoes, fresh fruit and toast

add any two of the following sides:

bacon	house brined peameal
ham	sausage

Breakfast Sandwiches and Wraps

All breakfast sandwiches are served with Ontario potatoes and fresh fruit

B.L.T.

Bacon, lettuce and tomato on choice of bread or wrap

Grilled Cheese

Choice of cheese: swiss, cheddar, jalapeno havarti or all three on your choice of bread

Add choice of meat or veggies: bacon, peameal, roasted veggies or ham, each

Toasted western

Diced ham, sweet onions, peppers folded into a two egg omelette on choice of bread or bagel

Peameal bacon melt – open face

In-house peameal bacon and swiss cheese served open face on choice of bagel or bread

Roasted veggie melt – open face

Roasted vegetables and swiss cheese served open face on choice of bagel or bread

Breakfast burrito

Scrambled eggs, chorizo sausage, onions, peppers, jalapeno havarti – served with tomatilla salsa and sour cream on choice of wrap

Veggie burrito

Grilled eggplant, peppers, white onions and jalapeno havarti – served with tomatilla salsa and sour cream on choice of wrap

Classic lox

Norwegian smoked salmon, capers, red onions and lemon cream cheese – served on choice of bagel, bread or wrap

Breakfast club

Fried eggs, bacon, lettuce, tomato, cheddar cheese – served on choice of bread

Triple decker monte cristo

Sautéed shaved ham topped with melted swiss cheese and piled high between three slices of french toast

Specialties

All breakfast specialties are served with Ontario potatoes and fresh fruit

French toast

Two slices of thick French country bread dipped in a mixture of fresh eggs, milk and pure Tahitian vanilla – choice of meat: bacon, in-house peameal, sausage

Pancakes

Two pancakes topped with whipped butter and syrup – add: two eggs any style and choice of two meat
\$4: bacon, in-house peameal, sausage

Waffles

Two waffles topped with whipped butter and syrup – add: two eggs any style and choice of two meat
\$4: bacon, in-house peameal, sausage

Steak and eggs

4oz aaa strip loin steak and three eggs any style – served with choice of toast

Saltfish breakfast

Cod preserved by drying and salting - served with any style eggs and choice of toast

Tuna and onion sambal (seenisambal)

Dried tuna chips, chilli and onions – served with any style eggs and choice of roast bread
Choice of meat : bacon, in-house peameal, sausage

Coconut sambal

Finely grated coconut, onions, chilli, maldive fish - served with any style eggs and roast bread
choice of two meat: bacon, in-house peameal, sausage

Fresh Fruit Specialties**Waffles & fruit**

Fresh waffles, probiotic yogurt and fresh fruit

Cereal & berries

Organic cereal – served with fresh berries

Fruit crunch

Organic granola topped with fresh cut fruit and yogurt

Fruit & cheese plate

Assorted international and domestic cheese, fresh melons, berries and exotic fruit – served with yogurt and maple syrup

Oatmeal

Steel-cut organic Canadian oats – served with milk, maple syrup, cinnamon and fresh berries

Omelettes

All our omelettes are made with three fresh large grade 'a' eggs

Egg whites only add

Served with Ontario potatoes and fresh fruit

Choose any four of the following toppings:

cheese

Mozzarella

Cheddar

Jalapeno havarti

Swiss

Feta

vegetables

tomatoes

red/green peppers

spinach

red onions

Spanish onions

Wild mushrooms

Broccoli

Zucchini

Salsa

Kalamata olives

Green onions

Asparagus

Rapini

Parsnip

meat

bacon

ham

sausage

chicken

lobster

crab

shrimp

Classic combinations

Western: cheddar, ham, green pepper and onions

Florentine: sautéed mushrooms, spinach, onions and garlic

Cordon bleu: black forest ham and swiss cheese

Mexican: sausage, peppers, onions, salsa and jalapeno havarti

Greek: feta, tomato, red onions, peppers and olives

Spanish: onions, peppers, mushrooms and spicy tomato sauce

Eggs Benedict

All Benedict variations are served on toasted whole wheat or white english muffin with two poached eggs – also served with Ontario potatoes and fresh fruit

Traditional

Ham or peameal bacon topped with classic hollandaise sauce

Florentine

Sautéed spinach and mushrooms topped with a classic hollandaise sauce

Norwegian

Smoked north atlantic salmon with sautéed red onion, capers and spinach – topped with a citrus and dill hollandaise sauce

East coast

Fresh lobster or crab or shrimp topped with béarnaise sauce

California

Fresh tomato and avocado topped with a margarita hollandaise sauce

Crepes

All our crepes are made from a traditional French recipe

Please choose any four of the following fillings:

<u>Cheese</u>	<u>vegetables</u>	<u>meat</u>	<u>fruit</u>
Mozzarella	tomatoes	bacon	strawberries
Cheddar	red/green peppers	ham	mixed berries
Jalapeno havarti	spinach	sausage	cantelope
Swiss	red onion	chicken	honeydew
Feta	Spanish onions	lobster	pineapple
	Wild mushrooms	crab	yogurt
	Broccoli	shrimp	
	Zucchini		
	Salsa		
	Kalamata olives		
	Green onions		
	Asparagus		
	Rapini		
	Parsnip		

Classic combinations

Western:	cheddar, ham, green peppers and onions
Florentine:	sautéed mushrooms, spinach onions and garlic
Cordon bleu:	black forest ham and swiss cheese
Mexican:	sausage, peppers, onions, salsa and jalapeno havarti
Greek:	feta, tomato, red onions, peppers and olives
Spanish:	onions, peppers, mushrooms and spicy tomato sauce
Fresh fruit:	fresh mixed berries with maple yogurt

Lunch

Custom Salads

Your selection of greens are tossed with tomato, cucumber, peppers, red onions and mushrooms – then dressed how you like

Add additional toppings and items from our grill menu to make your salad sizzle

<u>Greens</u>	<u>cheese</u>	<u>nuts</u>	<u>dressings</u>	<u>off the grill</u>
organic mixed greens	feta	cashews	greek vinaigrette	cajun chicken
romaine	monterey jack	pecans	caesar	steak
	goat's cheese	walnuts	balsamic vinaigrette	shrimp
	parmesan	almonds	poppyseed	tilapia
	swiss	pistachio	thai vinaigrette	rainbow trout
			citrus vinaigrette	salmon
				<u>other proteins</u>
				tuna salad
				salmon salad
				egg salad
				tofu

Classic Soups & Salads

Daily house soups

Your server will describe today's creations – regular and vegetarian offering daily

House salad

Organic mixed greens topped with seasonal vegetables and our house vinaigrette

Caesar salad

Fresh romaine lettuce, house made Caesar dressing, crispy pancetta, parmesan cheese and fresh croutons

Greek salad

Fresh romaine lettuce, kalamata olives, feta cheese, cucumber, tomatoes, red onions and greek vinaigrette

Sandwiches & Wraps

- served with salad of the day

Please choose your bread: white, whole wheat, light or dark rye, or multigrain

Gluten-free breads available upon request for an additional

Make it a grilled Panini or foccacia bun for an additional

Egg – tuna – chicken salad

Each salad is prepared fresh using red onions, celery, mayonnaise and seasoned with salt and pepper

Montreal smoked meat

Authentic montreal-style smoked brisket, shaved thin and piled high – topped with swiss cheese, Dijon, lettuce and tomato

Smoked turkey club

Thinly sliced smoked turkey, crispy bacon, lettuce, tomato and honey mustard

Grilled vegetables

Eggplant, zucchini, peppers and mushrooms grilled and tossed in our fresh herb pesto and crumbled feta cheese – make a great panini or wrap

Pulled pork / pulled chicken / pulled beef

Fresh pork shoulder cooked all day in our signature dry rub – pulled apart and mixed with our own bbq sauce – topped with grilled tomato and caramelized onions on a foccacia bun

Shawarma

Fresh chicken breast marinated in Merlyn's secret blend of herbs and spices – grilled with onions, scallions and tomatoes – served with hummus and tabbouleh

Burgers

We use certified Canadian angus ground chuck patties on a foccacia bun
Please choose your toppings and sides

8oz angus prime rib burger

6oz chicken breast

Veggie burger

Free toppings

Lettuce
Tomatoes
Pickles
Red onions
Hot peppers

extras

sautéed mushrooms
caramelized onions
sautéed peppers
bacon
peameal bacon
cheddar cheese
swiss cheese
grilled veggies

sides

soup
french fries
house salad
caesar salad
greek salad

Quesadilla

Flour tortilla filled with marinated grilled chicken, grilled vegetables, salsa and sour cream

Pasta & Rice**Southern rice**

Short grain rice cooked in a rich stew of shrimp, andouille sausage, tomatoes, onions, garlic and spices – topped with sour cream, fried okra and opal basil

Pasta specials

Choose your pasta, sauce, four vegetables and protein

Pasta

Ricotta ravioli
Tri-coloured cheese tortellini
Medallion squash
Tri-coloured penne

sauce

butternut squash pesto
alfredo
white wine and brandy
fresh basil and tomato

vegetables

tomatoes
red/green peppers
spinach
red onion

protein

bacon
ham
sausage
chicken

Whole wheat penne	ala vodka roasted carrot curry	spanish onions wild mushrooms broccoli zucchini salsa kalamata olives green onions asparagus green onions parsnip rapini	lobster crab shrimp smoked salmon
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Kids Menu

All kids items are served with choice of soup, fries or fresh veggies

Chicken tenders

Lightly breaded fresh chicken tenderloins – served with plum sauce

Pasta

Any of our pasta dishes can be made as a kids portion for 50% of the price

Or

Select any pasta with white or red sauce for

Grilled cheese

Cheddar cheese melted between your choice of bread

Junior burger

4oz certified angus beef patty

starters

potato or sweet fries

served with spiced mayo and sea salt

in-house spreads and naan

cranberry hummus and olive, herb, and hazelnut tapenade, served with fresh naan bread

roasted artichoke dip

roasted artichokes and mascarpone cheese, topped with rosemary cherry jam, and served with a basket of blue corn tortilla chips

bayou shrimp & corn cakes

sauteed shrimp, sweet andouille sausage, and leeks served with a short stack of crispy jalapeno corn cakes

lobster & crab fritters

nova scotia lobster and crab cakes fried crisp and served with a chipotle cucumber raita

butternut squash bruschetta

sauteed butternut squash, pancetta, thyme, and pomegranate vinegar served on grilled baguettes rubbed with fresh garlic

mushrooms & asiago crostini

sauteed mushrooms finished in a rich red wine cream sauce - served over grilled baguettes rubbed with fresh garlic and topped with fine asiago cheese

combination platters

seafood – baked crab, bayou shrimp, lobster fritters

vegetarian - squash bruschetta, mushroom crostini, hummus, tapenade, and artichoke dips with flatbread

soup and salads

french onion soup

rich beef broth, caramelized onions, grilled crouton, melted swiss and parmesan cheeses

seafood bisque

a rich shellfish broth with roasted tomatoes, fennel, and pieces of shrimp, lobster, and crab

soup: two soups daily (one vegetarian)

house salad

organic mixed greens topped with seasonal vegetables and our house vinaigrette

caesar salad

fresh romaine lettuce, house made caesar dressing, parmesan cheese, and fresh croutons

greek salad

fresh romaine lettuce, kalamata olives, feta cheese, cucumber, tomatoes, red onions, and greek vinaigrette

warm goat's cheese salad

pistachio crusted goat's cheese topped with a salad of beetroot, dill, and organic mixed greens dressed in a sherry vinaigrette

roasted vegetable salad

fresh chili and maple glazed heirloom carrots, shitake mushrooms, and lotus root - served under a salad of organic mixed greens dressed in red wine vinaigrette, and sprinkled with feta cheese and toasted walnuts

canadian oka salad

fresh berries, grapes, watermelon, and canadian oka cheese- served with fresh chopped herbs, organic mixed greens, pumpkin seeds, and slivered almonds - then dressed in a white balsamic vinaigrette

pasta and rice

southern rice

short grain rice cooked in a rich stew of shrimp, andouille sausage, tomatoes, onions, garlic, and spices - topped with sour cream, fried okra, and opal basil

pasta specials

choose your pasta, sauce, four vegetables and a protein

pasta	sauce	vegetables	protein
ricotta ravioli	butternut squash pesto	tomatoes	bacon
tri-coloured cheese	alfredo	red/green peppers	ham
tortellini	white wine and brandy	spinach	sausage
medallion squash	fresh basil and tomato	red onions	chicken
tri-coloured penne	ala vodka	spanish onions	lobster
whole wheat penne	roasted carrot curry	wild mushrooms	crab
		broccoli	shrimp
		zucchini	smoked salmon
		salsa	
		kalamata olives	
		green onions	
		asparagus	
		parsnip	
		rapini	

entrees

all entrees are served with:

choice of roasted root vegetables, grilled seasonal vegetables, or steamed seasonal vegetables
choice of roasted ontario potatoes or basmati rice pilaf

organic chicken

chicken stuffed with porcini and pine nut mousse

roasted prosciutto wrapped chicken breast with porcini mushroom and pine nut mousse – served with a carrot sauce and fresh tarragon

grilled greek chicken

boneless skinless chicken breast marinated in classic souvlaki herbs and spices - served with a watermelon salsa

merlyn's signature brandy chicken fricassee

pan-seared boneless skinless chicken breast finished in a rich white wine and brandy cream sauce – and served with wilted spinach

chicken Florentine

boneless skinless chicken breast with fresh spinach, ricotta, wild mushrooms, dried cranberries, pistachio nuts and parmesan cheese

chicken stuffed with dried cranberry and pistachio nuts

chicken breast stuffed with risotto, wild mushrooms, dried cranberry, pistachio nuts and parmesan cheese – served with house sauce

fish

baked rainbow trout with brown butter

fresh sustainable rainbow trout basted with brown butter – served with sautéed rainbow chard and golden plum chutney

grilled salmon with maple almond glaze

grilled sustainable pacific salmon brushed with our maple almond glaze - served with red cabbage and apple slaw and sauteed rapini with garlic

garlic and herb tilapia

pan-roasted fresh sustainable farm-raised tilapia - served with an apple and pear slaw

parmesan crusted whitefish

fresh whitefish dredged in parmesan breadcrumbs and pan-roasted until golden brown - served over a leek and fennel fondue and topped with a grilled red onion and avocado salsa

citrus poached lobster

tender chunks of lobster poached in a lemon cream sauce

salmon Wellington

pacific salmon fillet topped with chopped spinach, basil, and lemon - wrapped and baked in puff pastry

steak

* all of our steaks are certified canadian angus beef

* all steaks are seasoned with sea salt and pepper, and rubbed with olive oil

beef wellington

beef tenderloin topped with wild mushroom duxelle – wrapped and baked in puff pastry

8 or 12 oz striploin

6oz tenderloin

kids menu

all kids items are served with choice of soup, fries, or fresh veggies.

chicken tenders

lightly breaded fresh chicken tenderloins - served with plum sauce

pasta

any of our pasta dishes can be made as a kids portion for 50% of the price.

or

select any pasta with white or red sauce for

grilled cheese

cheddar cheese melted between your choice of bread

junior burger

4oz certified angus beef patty

MERLYN'S TASTE OF WORLD
BAR & BEVERAGE MENU

SODA & JUICES

ASSORTED SOFT DRINKS (CANS) - PEPSI, DIET PEPSI, COKE, DIET COKE, CIKE
ZERO, SPRITE, SPRITE ZERO, CANADA DRY, DANADA DRY DIET, CLUB SODA
AND ROOT BEER
ASSORTED CHILLED JUICES (300ML)- TROPICANA ORANGE, APPLE,
CRANBERRY, MANGO & PINEAPPLE, TROPICAL MIX
PERRIER WATER
V8

MARTINIS

COSMOPOLITAN (2OZ) - VODKA, CRANBERRY COCKTAIL AND LIME CORDIAL
SPICY MARTINI - VODKA, JALAPENO, GINGER & LEMON GRASS

COCKTAILS

BUFFALO CAESAR - VODKA, CALAMATO AND SPICES SERVED MILD MEDIUM
OR HOT
VIRGIN - (NON ALCHOHOLIC) TOMATO JUICE, LEMON JUICE,
WARCESTERSHIRE SAUCE & TABASCO SAUCE
STINGER - BRANDY WITH WHITE CREAM
SCREWDRIVER - VODKA AND ORANGE JUICE
PINA COLADA - BLENDED WITH RUM - CHOICE OF CLASSIC STRAWBERRY OR
RASPBERRY

BEER

BUDWEISER
HEINEKEN
MOLSON CANADIAN
CORONA LIGHT
CORONA
GUINNESS

COOLERS

ASK YOUR SERVER FOR OUR SELECTION
BACARDI BREEZER ISLAND PINEAPPLE
LEMONADE

LIQUEUR

KAHLUA
BAILEYS

RED WINES

CAVE SPRING BIFF'S JUICY RED, NIAGARA ONTARIO
PENLEY ESTATE GRYPHON MERLOT, COONAWARRA AUSTRALIA
VOLPAIA CHIANTI CLASSICO, TUSCANY ITALY
SHIRAZ, PROSPECT WINERY, OKANAGAN VALLEY, CANADA

WHITE WINES

CAVE SPRING JUMP CHARDONNAY, NIAGARA ONTARIO
MESH RIESLING, EDEN VALLEY SOUTH AUSTRALIA
FORCHIR PINOT GRIGIO, FRIULI ITALY
SOUTH BROOK FRESH WHITE 2009 - ORGANIC
FROGPOND FARM ORGANIC RIESLING 2007
MALIVOIRE CHARDONNAY MUSQUE 2008 ORGANIC

PREMIUM BAR

SMIRNOFF VODKA
BACARDI RUM (WHITE/SPICED/BLACK)
APPLETON RUM
JONNIE WALKER BLACK
CHIVAS REGAL
CANADIAN CLUB
CROWN ROYAL

BRANDY

NAPOLEAN BRANDY

MERLYN'S TASTE OF WORLD BEVERAGE & DESSERT MENU

SODA & JUICES

ASSORTED SOFT DRINK (CANS) - PEPSI, DIET PEPSI, COKE, DIET COKE, CIKE
ZERO, SPRITE, SPRITE ZERO, CANADA DRY, DANADA DRY DIET, CLUB SODA
AND ROOT BEER
ASSORTED CHILLED JUICES (300ML) - TROPICANA ORANGE, APPLE,
CRANBERRY, MANGO, PINEAPPLE & TROPICAL MIX
PERRIER WATER
V8

TEA

SELECTION OF BLACK & HERBAL TEAS

COFFEE

HOUSE BLEND
DECAFFEINATED
DARK ROAST
FRENCH VANILLA
IRISH CREAM
FRENCH VANILLA CAPPUCCINO
HOT CHOCOLATE

DESSERTS

CLASSIC VANILLA BEAN CRÈME BRULÉ
TROPICAL FRUIT SALAD
BANANA SPLIT WITH PALM SYRUP
VATALAPPAN
APPLE CRUMBLE WITH VANILLA ICE CREAM
TANGERINE, RASPBERRY & MANGO GELATO
CEYLON BISCUIT PUDDING
COFFEE EXTRAVAGANZA
CANADIAN MAPLE APPLE CHEESE CAKE
BLACK CHERRY CONFIT
CITRUS SURPRISE

BRANDY

NAPOLEAN BRANDY