### VEGETARIAN

AVOCADO CHERRY TOMATO EGG BENNY 🔯 🕗

Tomato Pesto, Slice Avocado, Pan Fry Cherry Tomato, Poached Eggs Topped with Homemade Hollandaise, Served with Spring Mix and Homemade Potato

TRUFFLE MUSHROOM & CREAM FETTUCCINE

Fettuccine Pasta in Cream Sauce Cooked with Homemade Truffle

AVOCADO TOAST 💿

Avocado Spread on Rye Bread, Arugula, Two Poached Eggs. Served with House Salad

TOFU BOWL 💿 🥑 Egg Tofu with Sweet Chili Sauce, Butter Corn, Roasted Veggies, Pan Fry Cherry Tomato, Roast Zucchini, Soft Boiled Egg, Quinoa

ARUGULA SALAD BOWL 🔮 🕖 \$17

Arugula, Roasted veggies, Cranberries, Toasted Almond, Ricotta Cheese, Quinoa, Dijon Citrus Dressing

3 Eggs, Onion, Colourful Bell Pepper, Mushroom, Cheese. Served with House Salad and Toast



# DRINK & SNACK

# SNACKS

P01	TAKOYAKI (6PC) \$10
P02	DEEP FRIED SQUID BALLS, FISH BALLS & LOBSTER BALLS MIX (12PCS)\$12
P03	FRIED HOT LONGANISA (6PCS) 🥏 \$10
P04	POPCORN CHICKEN \$13
P05	CHICKEN WING (8PC)
P06	FRIES\$9
P07	SWEET POTATO FRIES\$11
P08	BACON POUTINE\$14
P09	NACHOS \$12

# FRESH FRUIT MILKSHAKES

U01 AVOCADO MILKSHAKE	\$8.49
U02 MANGO MILKSHAKE	\$8.49
U03 STRAWBERRY MILKSHAKE	\$8.49
U04 BANANA MILKSHAKE	\$8.49
U05 CHOCOLATE MILKSHAKE	\$8.49
U06 MIX BERRY MILKSHAKE	\$8.49

## **YAKULT**

V01	MANGO YAKULT	\$7.49
V02	PEACH YAKULT	\$7.49
V03	PASSIONFRUIT YAKULT	\$7.49
V04	LYCHEE YAKULT	\$7.49
V05	GREEN APPLE YAKULT	\$7.49
V06	WHITE PEACH YAKULT	\$7.49

# FRESH TEA HOT COLD

R01	LYCHEE GREEN TEA	\$6.99	\$7.49
R02	PASSIONFRUIT BLACK TEA	\$6.99	\$7.49
R03	MANGO GREEN TEA	\$6.99	\$7.49
R04	PEACH GREEN TEA	\$6.99	\$7.49
R05	GREEN APPLE GREEN TEA	\$6.99	\$7.49
R06	WHITE PEACH OOLONG	\$6.99	\$7.49

### **SPARKLING**

W01 MANGO SODA	\$7.49
W02 PEACH SODA	\$7.49
W03 PASSIONFRUIT SODA	\$7.49
W04 LYCHEE SODA	\$7.49
W05 GREEN APPLE SODA	\$7.49
W06 WHITE PEACH SODA	\$7.49

## SLUSH

T01	MANGO SLUSH	\$7.99
T02	PASSIONFRUIT SLUSH	\$7.99
T03	TARO SLUSH	\$7.99
T04	STRAWBERRY SLUSH	\$7.99
T05	PEACH SLUSH	\$7.99
T06	LYCHEE SLUSH	\$7.99

### TRADITIONAL CHINESE TEA POTS

X01 FRESH FRUIT TEA\$9.99
X02 OSMANTHUS OOLONG\$8.99
X03 ROSE PU'ER\$8.99
X04 CHRYSANTHEMUM PU'ER TEA\$8.99
X05 HONEY TANGERINE TEA\$8.99
X06 LONGAN RED JUJUBE TEA\$8.99

# SPECIALTY FRESH FRUIT DRINKS CUP PITCHER

Q01 A CORNER CAFÉ MIXED FRUIT GREEN TEA	\$13.99
Q02 WATERMELON LYCHEE WITH ALOE \$8.99	\$13.99
Q03 STRAWBERRY WITH LYCHEE JELLY	\$13.99
Q04 MANGO WITH MANGO JELLY \$8.99	\$13.99
Q05 ORANGE YAKULT SODA \$8.99	\$13.99
006 PEACH LIME SODA \$8.99	\$13.99

# MILK TEA

	нот	COLD
S01 BLACK MILK TEA	\$6.99	\$7.49
S02 BROWN SUGAR MILK TEA	\$6.99	\$7.49
S03 TARO MILK TEA	\$6.99	\$7.49
S04 MANGO MILK TEA	\$6.99	\$7.49
S05 COCONUT MILK TEA	\$6.99	\$7.49
S06 STRAWBERRY MILK TEA	\$6.99	\$7.49
S07 THAI MILK TEA	\$6.99	\$7.49

EXTRA	
TAPIOCA	\$1
ALOE	\$1.5
EGG PUDDING	\$1
LYCHEE JELLY	\$1
MANGO JELLY	\$1
GRASS JELLY	\$1

GRASS JEL	
ICE LEVEL	SWEET LEVEL
NORMAL LESS NO ICE	75% SUGAR 50% SUGAR 25% SUGAR NO SUGAR

### OPEN HOURS

SUN - THUR 9 A.M.-11 P.M.

FRI & SAT 9 A.M.-1 A.M.

ACORNERCAFE.CA

LOCATION

280 WEST BEAVER CREEK UNIT L10 RICHMOND HILL, **ON,L4B 3Z1** 

Wi-Fi: A Corner Cafe-VIP

Password: lovebrunch















### COFFEE A01 BREWED COFFEE \$3.00 \$3.50 \$3.50 A02 ESPRESSO A03 AMERICANO .... . \$3.50 \$4.00

TEA HOT	COL
C01 EARL GREY TEA\$3.00	\$3.50
C02 CHAI TEA\$3.00	\$3.50
CO3 AFTER DINNER MINT TEA \$3.00 (DECAF)	\$3.50

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OAT MILK \$1.00 ALMOND MILK \$1.00 SOY MILK \$1.00 LACTOSE FREE \$1.00

### LATTE

FRESH JUICE

DO1\_PINEAPPLE\_JUICE O DO2 GRAPEFRUIT JUICE .

D03 ORANGE JUICE

B01	CORTADO \$4.20	<b>○</b> B08	CARAMEL LATTE \$6.20	\$6.50
B02	FLAT WHITE \$4.50	B09	SESAME LATTE \$5.50	
B03	CAPPUCCINO \$4.50	B10	MATCHA LATTE \$5.80	\$6.00
B04	LATTE \$5.00	\$5.50 B11	CHAI LATTE \$5.20	\$5.50
B05	MOCHA \$5.50	\$5.80 B12	LONDON FOG LATTE \$5.20	\$5.50
<b>O</b> B06	VIETNAMESE LATTE \$6.20	\$6.50 B13	HOT CHOCOLATE\$5.50	
B07	NUTELLA LATTE \$5.80	\$6.00		

	1
COLD	7
\$8.99	1
\$8.99	11
\$8.99	

### BRUNCH

EGG BENNY

Shimeji Mushroom, Baby Spinach, Bacon, Two Poached Eggs Topped with Homemade Hollandaise, Served with Spring Mix and Hom

3 SMOKED DUCK BREAST EGG BENNY \$20

Caramelized Onions, Smoked Duck Breast, Two Poached Eggs Topped with Homemade Hollandaise, Served with Spring Mix and Homemade

Baby Spinach, Fried Chicken, Two Poached Eggs Topped with

F05 BEEF AND MUSHROOM EGG BENNY \$19 House Marinate Beef with Black Pepper Sauce, Shimeji Mushroom,

Homemade Hollandaise, Served with Spring Mix and Homemade Potato

Two Poached Eggs Topped with Homemade Hollandaise, Served with Spring Mix and Homemade Potato

Slices of Pork Jowl with Colourful Bell Peppers, Tossed in Our Signature Housemade Sauce. Two Poached Eggs Topped with Homemade

Hollandaise, Served with Spring Mix and Homemade Potato

SMOKED SALMON EGG BENNY 👄 Avocado Spread, Baby Spinach, Smoked Salmon, Two Poached Eggs Topped with Homemade Hollandaise, Served with Spring Mix and

2 BACON AND MUSHROOM

F04 FRIED CHICKEN EGG BENNY

F06 PORK JOWL EGG BENNY

EGG BENNY

### **OFAMOUS** Waffles

E01 CHICKEN AND WAFFLES Fried Boneless Chicken Thigh with waffle, Served with Spring Mix, Maple Syrup and Spicy Mayonnaise on The Side

**E02 PORK BELLY AND WAFFLES** Slow-Cooked House Marinate Pork Belly with Waffle, Served with Spring Mix, Pan Fry Pineapple, Maple Syrup and Homemade Grapefruit Sauce on The Side

CONFIT DUCK LEG AND WAFFLES

Confit Duck Leg with Waffle, Served with Spring Mix, Maple



TAKE A BREAK. YOU ARE IN A CORNER



MEATBALL SPAGHETTI Spaghetti Pasta in Homemade Tomato Sauce with Beef Meatball. Topped with Parmesan

**CHICKEN & MUSHROOM** FETTUCCINE **9** 

Fettuccine Pasta in Spinach Sauce with Boneless Chicken and Shimeji Mushroom. Topped With Chili Flakes HO3 SHRIMP ROTINI 👄

Rotini Pasta in Cream Sauce with Shrimp, Baby Spinach,

H04 CREAMY ROSE BACON PENNE **9** \$20 Penne Pasta in Homemade Gochujang Rose Cream Sauce with Bacon, Onions, Cheese. Topped With Cheese Blend

H05 SEAFOOD SPAGHETTI 👄 Spaghetti Pasta in Homemade Tomato Sauce with Shrimp,

H06 SQUID INK SPAGHETTI \$24 Squid ink Spaghetti in Homemade Tomato Paste with Shrimp, Squid, Mussels, Octopus, Cherry Tomato



## ENERGY BOWL

101 TERIYAKI EEL BOWL 👄

COLD

BBQ Eel, Butter Corn, Seaweed, Mustard Carrot, Soft Boiled

102 FRIED CHICKEN BOWL

Fried Chicken with Spicy Mayo, Butter Corn, Pan Fry Cherry Tomato, Seaweed, Soft Boiled Egg, Purple Rice

103 SMOKED DUCK BREAST BOWL \$18 106 PORK JOWL BOWL Smoked Duck Breast, Butter Corn, Roasted Veggies, Seaweed, Soft Boiled Egg, Purple Rice

\$19 104 SHRIMP BOWL 🔤 🥑 Shrimps with Sweet Chili Sauce, Butter Corn, Roasted Veggies, Roasted Zucchini, Soft Boiled Egg, Purple Rice

\$17 IO5 BEEF BOWL House Marinate Beef with Black Pepper Sauce, Butter Corn, Roasted Zucchini, Shimeji Mushroom, Soft Boiled Egg, Purple Rice

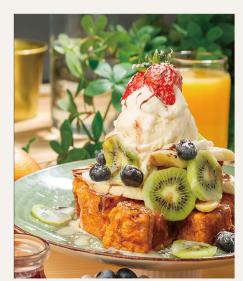
Slices of Pork Jowl with Homemade Sauce, Colourful Bell Pepper Zucchini, Corn, Soft Boiled Egg, PurpleRice



### FRENCH TOAST

101 FRENCH TOAST

Kawartha® Blackberry Thunder Ice Cream, Seasonal Fresh Fruit Whipped Cream, Chocolate Syrup, Condensed Milk



### **PANCAKES**



KO1 BUTTERMILK PANCAKES WITH MIXED FRUITS

Three Fluffy Pancakes, Fresh Seasonal Mixed Fruits, Whipped Cream, Served with Maple Syrup

K02 BLUEBERRY PANCAKES \$18 Oried Blueberry in Three Fluffy Pancakes, Topped with Homemade Mix Berry Jam, Fresh Blueberry, Whipped Cream

CHOCOLATE CHIP AND BANANA PANCAKES

Chocolate Chip in Three Fluffy Pancakes, Topped with Fresh

# CROFFLES

LO1 BLACK & PURPLE CROFFLE Crispy Croffle Served with Homemade Taro Paste, Cookies & Cream Ice Cream, Chocolate Syrup, Whipped Cream

L02 YELLOW & WHITE CROFFLE \$15 Crispy Croffle Served with Fresh Mango Coconut Ice Cream, Mango

LO3 COLORFUL CROFFLE \$16 Crispy Croffle Served with Fresh Seasonal Mixed Fruit, Vanilla Ice Cream, Strawberry Syrup, Whipped Cream



# CLASSIC **BREAKFAST**



GO1 CLASSIC BREAKFAST

STEP 1 CHOOSE THE EGG Sunnyside Up | Over Easy | Over Medium | Over Hard | Scrambled

STEP 2 CHOOSE THE BREAD White | Whole Wheat

STEP 3 CHOOSE THE MEAT Bacon | Sausage | Peameal Bacon

STEP 4 CHOOSE THE SIDE Homemade Potato | House Salad

# CREPES

M01 CHOCOLATE CREPE Custard Cream in Original and Chocolate Crepes, Served with Fresh Seasonal Fruit and Chocolate Syrup M02 STRAWBERRY CREPE

Custard Cream in Original and Strawberry Crepes, Served with

103 PURPLE SWEET POTATO CREPE \$15 Custard Cream in Original and Purple Sweet Potato Crepes, Served with Fresh Seasonal Fruit and Chocolate Syrup



### N01 TWO EGGS N02 THREE BACON N03 THREE SAUSAGE \$4.99 NO4 SMOKED SALMON \$5.99 N05 SIX SLICES SMOKED DUCK BREAST ..... \$8.99 N06 AVOCADO N07 HOMEMADE POTATO 🐷 \$4.99

\$7.99

. \$7.99

ADD-ONS

SAUCE

N09 WAFFLE WITH MAPLE SYRUP ..

N10 TOAST (WHITE | WHOLE WHEAT) ....

NOS HOUSE SALAD 🚳 .

001 A	CORNER SUPREME	\$2.49
002 H	OMEMADE GRAPEFRUIT	\$2.49
003 H	OMEMADE THOUSAND ISLAND	\$2.49
004 H	OMEMADE PLUM CHILI	\$2.49
005 H	ONEY DIJON MUSTARD	\$2.49
006 H	HOMEMADE HONEY MUSTARD	\$2.49
007 H	HOMEMADE MIX BERRY JAM	\$2.49
008 H	HOMEMADE MISO VINAIGRETTE	\$2.49
009 H	HOMEMADE SPICY MAYO	\$1.99
010 H	OLLANDAISE SAUCE	\$1.99
011 H	ONEY GARLIC	\$0.99
012 N	ЛАҮО	\$0.99