

In harmony with the season, and inspired by the region, we are focused on fostering the finest ingredients and products of our land. Through thoughtful sourcing, a focus on sustainability, and careful intent behind every dish, Joni Restaurant exemplifies the best of Canadian farm-to-table cuisine.

All of our eggs are free run. All of our meats and seafood are sustainably sourced from local farms. Plant-based eggs and meat substitutes available upon request.

LIGHT AND HEALTHY

Berry Bowl  	14
<i>Canadian berries</i>	
Fresh Fruit & Berry Bowl  	18
<i>seasonal fruit</i>	
Steel Cut Oats 	19
<i>maple roasted banana, yogurt, wild blueberry</i>	
Bircher Muesli  	22
<i>chia seeds, golden raisins, dried cherries, apple, coconut</i>	
Yogurt & Granola 	21
<i>Canadian berries, wildflower honey, bee pollen</i>	
Avocado Toast 	28
<i>sourdough, soft boiled egg, herb salad</i>	
Smoked Salmon Salad 	27
<i>avocado, cucumber, frisée, sunflower seed, soft boiled egg</i>	
Smoothie Bowl  	26
<i>frozen strawberry banana smoothie, granola, fresh fruit, hemp seeds, coconut</i>	

THE CLASSICS

Park Breakfast	36
<i>two eggs any style, bacon, sausage, crispy potato hash browns, tomato, fresh fruit, toast, juice, drip coffee or tea</i>	
<i>add specialty coffee or smoothie +2</i>	
Deep Dish Quiche 	34
<i>smoked gouda, braised leeks, green salad</i>	
Park Benedict	31
<i>brown butter hollandaise, english muffin, herb salad, choice of: Canadian bacon, smoked salmon or grilled maitake mushroom</i>	
Nova Scotia Lobster Benedict	46
<i>brown butter hollandaise, english muffin, espelette pepper</i>	
Ham & Cheddar Croissant	31
<i>honey mustard vinaigrette, soft poached eggs, arugula, red fox cheddar</i>	
Bagel & Lox	32
<i>everything bagel, dill cream cheese, house smoked salmon, pickled onions, cucumber, capers</i>	
Omelette 	31
<i>espelette butter sauce, aged gouda, sourdough</i>	
<i>add ham +4 add vegetables +4</i>	
Plant-Based Western Scrambler 	31
<i>plant-based sausage, JUST egg*, peppers, onions, sourdough</i>	
Steak & Eggs 	41
<i>6oz striploin, crispy potato hash brown, chimichurri, two sunny side up eggs</i>	

SWEET ENDINGS

Sourdough Pancakes 	26
<i>mixed berries, mascarpone, dark maple syrup</i>	
Crème Brûlée French Toast 	33
<i>berries, vanilla custard, dark maple syrup</i>	

 Vegetarian  Vegan  Gluten-free

FROM THE BAKERY

Continental Breakfast 🍳 26

*pastries, toast, compote, fresh fruit, juice,
drip coffee or tea*

add specialty coffee or smoothie +2

Croissant 🍞

plain or chocolate

toasted almond

Muffin 🍞

carrot, mixed berry crumble or double chocolate chip

Banana Bread 🍞

Cheddar Chive Scone 🍞

Cinnamon Roll 🍞

COFFEE AND TEA

Brewed coffee 7

Espresso *single* 6

double 8

Macchiato 7

Americano 7

Cortado 7

Cappuccino 9

Flat White 9

Latte 9

Mocha 9

Cold Brew Coffee 9

Tea by Sloane 8

Black

park hyatt #4, signature black, earl grey classic

Green

jasmine snow dragon, sencha classic

Herbal

marrakesh mint, citron calm, ginger twist

Chai Latte 9

Matcha Latte 12

London Fog 9

Hot chocolate by Soul Chocolate 9

SIDES

Fresh Fruit 6

Canadian Bacon 9

Thick Cut Bacon 9

Breakfast Sausage 12

Smoked Salmon 14

Crispy Potato Hash Browns 9

Heirloom Tomato 7

Add Caviar 30/10g

Add Truffle MP

DRINKS

FRESH JUICE AND SMOOTHIES

Orange Juice 10

Grapefruit Juice 10

Healthy Blend 13

*green - kale, green apple, cucumber, celery,
lemon, ginger, hemp hearts*

tropical - mango, pineapple, orange, banana, chia

*berry - strawberry, raspberry, cranberry,
blueberry, pomegranate, banana*

SODA AND WATER

Sodas 8

coke, diet coke, sprite, ginger ale, soda, tonic

Water

Vellamo 750ml - still and sparkling 9.5

Vivreau - still and sparkling 6