

Brunch Menu

Time: 8:30 - 20:00

Salad 沙拉

Avocado Honey Dill Salad

蜂蜜莼萝牛油果 (V) (GF)

78 RMB

牛油果, 蜂蜜莼萝酱汁, 风干番茄, 绿橄榄, 羽衣甘蓝沙拉

Avocado, Honey Dill Dressing, Sun-dried Tomatoes, Green Olives, Kale Salad

Zucchini Gluten-Free "Pasta"

节瓜无麸质意面 (V) (GF)

88 RMB

节瓜, 牛油果, 意大利风干番茄, 松子, 罗勒

Zucchini Noodle, Avocado, Sun-dried Tomatoes, Pine nut, Homemade Pesto

Sirloin Steak Quinoa Salad

西冷牛排藜麦沙拉

98 RMB

香煎牛排, 混合沙拉, 姜黄藜麦, 红薯泥, 红菜头脆片, 烤杏仁, 秘制酱料

Sautéed steak, mixed salad, turmeric quinoa, mashed sweet potato, red vegetable head crisps, toasted almonds, homemade sauce

Seared Salmon Salad

烤三文鱼沙拉

78 RMB

炙烤新鲜三文鱼, 海苔味岛香松, 混合沙拉, 自制日式酱料, 自制面包

Seared Salmon, Flavoured seaweed Floss, Mix Salad, Ponzu, Homemade sauce, Homemade Bread

Appetizer & Snacks 前菜 & 小食

Truffle French Fries

松露薯条 (VG) (GF) (NF)

58 RMB

薯条, 帕玛森芝士, 黑松露酱, 白松露油, 芝麻菜

French Fries, Parmesan Cheese, Black Truffle, Black Truffle Sauce, White Truffle Oil, Arugula

Kale Chips

羽衣甘蓝脆片 (VG) (GF)

58 RMB

羽衣甘蓝, 素芝士, 蒜

Kale, vegan cheese, garlic

Beetroot Hummus with Country Bread

甜菜根鹰嘴豆泥配乡村面包 (VG)

48 RMB

鹰嘴豆泥, 橄榄油, 甜菜根, 蒜, 柠檬, 芝麻, 孜然

Hummus, olive oil, Beetroot, garlic, lemon, sesame, cumin

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Soup 汤

Pumpkin Soup

南瓜汤 (VG)

南瓜, 南瓜子, 自制面包

Pumpkin, Pumpkin Seed, Homemade Bread

48 RMB

Daily Soup

每日例汤

48 RMB

Brunch Plates 早午餐餐点

Pineapple Granola Yogurt

凤梨有机酸奶 (VG) (GF)

糖渍凤梨, 干燥凤梨片, 有机酸奶, 手工格兰诺拉麦片

Braised pineapple, Dried pineapple slices, Homemade Granola

52 RMB

Fruit Chia Seed Pudding Bowl

水果奇亚籽布丁碗 (V)

时令水果, 椰浆, 新鲜柠檬汁, 奇亚籽, 手工格兰诺拉麦片

Seasonal fruit, Coconut milk, Fresh lemon juice, Chia seeds, Handmade granola

68 RMB

Green Giant Flaxseed Vegan Burger

绿巨人纯素亚麻籽汉堡 (V)

混合蔬菜饼, 亚麻籽布里欧修, 素美乃滋, 牛油果, 洋葱, 自制腌泡菜, 风干番茄

Mixed green patty, Flaxseed brioche, Vegan cheese, Avocado, Vegan mayonnaise, Onion

Homemade pickles, Sun-dried tomatoes

68 RMB

Big O' Brunch Plate

O'mills 经典早午餐 (NF)

意大利香肠, 丝绒土豆泥, 青酱烤番茄, 烤牛油果, 姬松茸, 羽衣甘蓝, 温泉蛋

Italian Sausage, Creamy Mashed Potato, Pesto Roasted Vine Tomato, Grilled Avocado,

Kale, Mushroom, Poached egg

88 RMB

Salmon Rillettes & Gravlax on Toast

腌三文鱼双重奏配乡村面包

酸奶油, 烟熏三文鱼, 葱, 莳萝, 红菜头腌渍三文鱼

Sour cream, Smoked salmon, Scallion, Dill, Pickled Salmon With Beetroot

88 RMB

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Beetroot Burger With Goat Cheese

羊奶酪红菜头饼 (VG) (NF)

78 RMB

温泉蛋, 番薯, 帕玛森芝士, 红腰豆, 羽衣甘蓝, 羊奶酪, 牛油果泥

Poached Egg, Sweet Potato, Tomatoes, Parmesan Cheese, Red Beans, Kale

Poached Eggs with Avocado Toast

有机温泉蛋牛油果乡村吐司 (NF)

62 RMB

白乡村面包, 牛油果, 牛油果酱, 有机温泉兰皇蛋

White Country Bread, Avocado Puree, Poached Organic Egg

Candied Bacon with Sweet Potato and Sunny Side Up

枫糖厚培根佐甜薯煎蛋 (NF) (GF)

88 RMB

枫糖糖衣厚培根, 天目山红薯, 兰皇有鸡蛋, 孢子甘蓝

Maple Glazed Bacon, Sweet Potato Roasted and Mashed, Sunny Side Up Egg

Slow-cooked Beef, Poached Eggs and Avocado Toast

慢煮牛肉温泉蛋吐司 (NF)

88 RMB

慢煮牛肉, 兰皇温泉蛋, 牛油果酱, 特制酱料, 自制泡菜

Slow-cooked Beef Cheek, Poached Organic Egg, Avocado Puree, Mushroom Puree, Homemade Pickle

Black Truffle and Porcini Toast with Textures of Beetroot

黑松露菌菇吐司 (NF)

78 RMB

黑松露酱, 甜菜脆片, 腌制甜菜, 山羊奶酪, 培根

Porcini Stew in Truffle Sauce and Cream, Beetroot Crispy and Pickled, Cheese Slices, Bacon

Super Beef Panini

超级牛肉帕尼尼 (NF)

98 RMB

慢炖牛肉, 烤牛肉, 古老耶芝士, 羽衣甘蓝, 烤甜椒

Slow-cooked Beef, Roasted Beef, Gruyere Cheese, Kale, Roasted Peppers

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Add Your Favourite

自选加料:

Organic Egg (Poached/Fried)	有机兰皇蛋 (温泉蛋/煎蛋)	15 RMB
Gravlax (marinated salmon)	莼萝腌制三文鱼	15 RMB
Avocado (1/2ea)	牛油果 (半个)	15 RMB
Chorizo (1ea)	西班牙香肠	18 RMB
Bacon (3pc)	煎培根 (三片)	15 RMB
Country Bread (1slice)	原味乡村 (一片)	5 RMB

Add Some Cheese

加点芝士:

Moullis Chevre Affineur Goat Cheese	莫里斯山羊干酪 (40g)	39 RMB
Parmesan	帕玛森芝士 (80g)	28 RMB
Fresh Mozzarella	新鲜水牛芝士 (100g)	39 RMB
Gruyere	古老耶芝士 (80g)	36 RMB
Vegan cheese	素芝士 (40g)	35 RMB