

BRUNCH SETS

· 早午餐套餐 ·

until 5pm



1. 请选饮料 CHOOSE YOUR DRINK

畅饮美式咖啡 或 冰茶 / 1杯拿铁 / 1杯卡布奇诺 / 1杯热茶

Freeflow Americano or Ice Tea / 1 Latte / 1 Cappuccino / 1 Hot Tea

2. 请选菜品 CHOOSE YOUR DISH

• FRENCH TOASTS

- Coco-Choco** ¥68
fresh banana, chocolate sauce, coconut shreds, almonds, chocolate ice-cream
- Berrylicious** ¥68
fresh berries, berry compote, strawberry sorbet

• EGGS BRUNCH PLATE ♥

- 2 eggs your style (scrambled, fried, poached), mini croissant, fresh avocado & pesto-tomato
- add bacon (3 slices) ¥88
 - add grilled sausage (1 pc) ¥98
 - add smoked salmon (60g) ¥98

• GALETTES

- English Breakfast Galette** ¥88
with ham, bacon, two eggs, mozzarella, tomato, mushrooms
- Smoked Salmon Brunch Galette** ¥88
with mozzarella, spinach, poached egg, hollandaise sauce

• OUR EGGS BENEDICT

- Avocado Duo Benedict** ¥78
fresh avocado, guacamole, poached eggs; on brioche toasts (no hollandaise)
- Parma Benedict** ¥88
Parma ham, poached eggs, hollandaise; on brioche toasts
- Smoked Salmon Guacamole Benedict** ¥98
smoked salmon, guacamole, poached eggs; on brioche toasts (no hollandaise)
- Seafood Benedict** ¥108
sweet crab meat, prawns & scallop cooked with white wine & cream, served with poached eggs & hollandaise; on brioche toasts

• 法式吐司

- 椰香巧克力** ¥68
新鲜香蕉, 巧克力酱, 椰丝, 杏仁, 巧克力冰淇淋
- 小小莓果园** ¥68
新鲜莓果, 果蓉, 草莓雪芭

• 鸡蛋早餐 ♥

- 2只鸡蛋 (炒蛋, 煎蛋, 水煮蛋), 迷你羊角, 新鲜牛油果, 香草番茄
- 加培根 (3片) ¥88
 - 加烤肉肠 (1根) ¥98
 - 加烟熏三文鱼 (60克) ¥98

• 法式荞麦饼

- 英式早餐荞麦饼** ¥88
配法式火腿, 培根, 2个鸡蛋, 马苏里拉奶酪, 烤番茄, 混合菌菇
- 烟熏三文鱼早餐荞麦饼** ¥88
配马苏里拉奶酪, 水煮蛋, 菠菜, 荷兰汁

我们的班尼迪克蛋

- 双重牛油果班尼迪克蛋** ¥78
新鲜牛油果, 牛油果酱, 水煮蛋, 布里欧修吐司 (没有荷兰汁)
- 帕尔玛火腿班尼迪克蛋** ¥88
配水煮蛋, 荷兰汁, 布里欧修吐司
- 三文鱼牛油果酱班尼迪克蛋** ¥98
烟熏三文鱼, 牛油果酱, 水煮蛋, 布里欧修吐司 (没有荷兰汁)
- 海鲜班尼迪克蛋** ¥108
鲜甜蟹肉, 虾仁, 扇贝用白酒及奶油烹调; 在水煮蛋, 荷兰汁; 配布里欧修吐司



One set per person No service charge 每人一套 不含服务费 www.o-odélice.com @o-odélice OdéliceRestaurants



清新马苏里拉拼盘 (素)
Tomato & Mozzarella Platter (V)



帕尔玛火腿拼盘
Parma Ham Platter



自制鹅肝酱
Foie Gras Terrine

• SOUPS served with garlic & herbs toast

1. Daily Soup
2. Truffled Mushroom Soup (V)

¥28
¥38

• THINGS TO SHARE

1. Tomato & Mozzarella Platter (V)
mozzarella di bufala, tomato, basil, balsamic reduction, olive oil
2. Sesame-Crusted Tuna Carpaccio with yuzu vinaigrette
3. Mixed Tartines Platter mozzarella di bufala, tomato & pesto; smoked salmon, avocado & tartare sauce, guacamole & roasted veg
no substitutions
4. Homemade Foie Gras Terrine with tasty apricot chutney
5. Pan-Fried Foie Gras Bites
Rougié Foie Gras, apricot jam, brioche toast
6. Parma Ham Platter
100g imported Italian Parma Ham, tomato confit, cornichons, bread crisps
7. Whole Saucisson - 180g

¥78
¥78
¥88
¥88
¥88
¥108
¥118

• SALADS

1. Chicken* Country Salad
with avocado, boiled egg, roasted veg, yoghurt dressing
*change chicken to smoked salmon or sautéed prawns +¥15
2. Smoked Salmon Couscous Salad
3. Sesame-Crusted Tuna Niçoise Salad
tuna fillet, olives, boiled egg, roasted peppers, tomato confit, yuzu vinaigrette

¥60
¥78
¥88

add: half a fresh avocado +¥15

• GLUTEN FREE GALETTES

savoury crêpes made with healthy, gluten free buckwheat flour

1. Egg, Emmental, Spinach, Creamy Mushrooms (V)
2. French Ham, Emmental, Egg
3. Parma Ham, Mozzarella, Egg, Tomato Confit, Basil
4. Smoked Salmon, Egg, Spinach, Basil Pesto, Tartare Sauce
5. Italian Sausage, Egg, Caramelised Onion
6. Australian Ground Beef, Creamy Truffled Mushrooms, Emmental

¥65
¥65
¥78
¥78
¥78
¥98

• 汤 配香草蒜泥吐司

1. 每日精选汤
2. 黑松露蘑菇汤 (V)

¥28
¥38

• 分享小吃

1. 清新马苏里拉拼盘 (V)
水牛马苏里拉奶酪, 番茄, 罗勒, 黑醋, 初榨橄榄油
2. 芝麻裹金枪鱼薄片 配夏日柚子醋
3. 塔丁拼盘 水牛马苏里拉奶酪, 番茄, 罗勒青酱; 烟熏三文鱼, 牛油果, 塔塔酱; 牛油果酱, 烤蔬菜
不可替换
4. 自制鹅肝酱 配手工杏果酱
5. 一口鹅肝吐司
露杰鹅肝, 杏果酱, 普利欧修吐司
6. 意大利帕尔玛火腿拼盘
100克帕尔玛火腿, 油封番茄, 酸黄瓜, 面包薄脆
7. 法式风干香肠 - 180克

¥78
¥78
¥88
¥88
¥88
¥108
¥118

• 沙拉

1. 鸡肉*乡村沙拉
配牛油果, 煮鸡蛋, 烤蔬菜, 酸奶沙拉酱
*鸡肉换烟熏三文鱼 或 香煎虾仁 +¥15
2. 烟熏三文鱼库斯库斯沙拉
3. 金枪鱼尼斯沙拉
芝麻裹金枪鱼, 橄榄, 煮鸡蛋, 烤甜椒, 油封番茄, 柚子沙拉酱汁

¥60
¥78
¥88

加: 半个新鲜牛油果 +¥15

• 法式荞麦饼

以健康, 无麸质荞麦粉制作

1. 鸡蛋, 埃曼塔尔奶酪, 菠菜, 奶油菌菇 (V)
2. 法式火腿片, 埃曼塔尔奶酪, 鸡蛋
3. 帕尔马火腿, 马苏里拉奶酪, 鸡蛋, 烤番茄, 罗勒
4. 烟熏三文鱼, 鸡蛋, 菠菜, 罗勒青酱, 塔塔酱
5. 意式肉肠, 鸡蛋, 甜洋葱
6. 澳洲牛肉糜, 松露奶油蘑菇, 埃曼塔尔奶酪

¥65
¥65
¥78
¥78
¥78
¥98



帕尔玛火腿荞麦饼
Parma Ham Galette



金枪鱼尼斯沙拉
Tuna Niçoise Salad



塔丁拼盘
Mixed Tartines Platter



• PASTAS & RISOTTOS

1. French Ham & Mushrooms Spaghetti in cream sauce ¥65
2. Crab Meat Spaghetti in tomato sauce ¥68
3. Pesto Spaghetti with ricotta cheese & tomato confit ¥62
add chicken ¥68
add sautéed prawns ¥78
4. Portobello & Black Truffle Mushroom Spaghetti ¥68
in truffle cream sauce
add smoked salmon ¥78
5. Spinach & Cheese Ravioli in lemon caper cream sauce ¥78
6. Beef Cheek Bourguignon Fettuccine ¥128
7. Mixed Seafood Fettuccine ¥128
with scallops, sweet crab meat & prawns in spicy tomato sauce
8. Black Truffle Mushroom Risotto in white wine cream sauce ¥88
add pan-fried foie gras ¥108
add sous-vide duck breast ¥118

• BISTRÔT FAVOURITES

1. O Classic Burger ¥85
medium cooked Aus. beef patty, emmental cheese, béarnaise sauce, red onion, pickles, lettuce & tomato, brioche bun
add 3 slices of bacon +¥12
2. O Avocado Burger ¥95
medium cooked Aus. beef patty, fresh avocado, pesto aioli, red onion, lettuce & tomato, brioche bun
3. Australian Fillet Steak ¥158
150g juicy fillet, potato purée, seasonal greens
4. Entrecôte Frites ¥258
300g New Zealand ribeye steak, French fries, sauce maison

• DESSERTS

1. French Crêpes & Waffles ¥35
• Chocolate Sauce / Sea Salt Caramel / Nutella ¥58
• Berrylicious fresh berries, berry compote, strawberry sorbet ¥58
• Coco-Choco fresh banana, chocolate sauce, coconut shreds, almonds, chocolate ice-cream
2. Chocolate Fondant ¥58
with sea salt caramel, handmade vanilla ice-cream
please allow 15 minutes for your fondant to be baked
3. Lemon Crème Brûlée ¥58
4. Tropical Bowl fresh tropical fruits, yoghurt ice-cream, almonds & honey ¥58
5. Homemade Tiramisu ¥58
6. Apple & Lemon Pound Cake served with yoghurt ice-cream ¥58
7. Pineapple Carpaccio ¥58
pineapple slices macerated in a spiced syrup, served with berry compote & strawberry sorbet

• 意大利面, 烩饭

1. 法式火腿菌菇细面 配奶油酱汁 ¥65
2. 蟹肉细面 配番茄酱汁 ¥68
3. 罗勒青酱细面 配里科塔奶酪, 烤蕃茄 ¥62
加鸡肉 ¥68
加香煎虾仁 ¥78
4. 波多贝洛菌菇黑松露细面 ¥68
配松露奶油酱汁
加烟熏三文鱼 ¥78
5. 意大利手工菠菜奶酪饺 配柠檬水瓜柳奶油酱汁 ¥78
6. 红酒炖牛脸颊肉宽面 ¥128
7. 混合海鲜宽面 ¥128
扇贝, 蟹肉, 虾仁配辣味番茄酱
8. 黑松露菌菇烩饭 配白酒奶油酱汁 ¥88
加香煎鹅肝 ¥108
加低温慢煮鸭胸 ¥118

• 主菜

1. 法式经典汉堡 ¥85
五分熟澳洲牛肉饼, 埃曼塔尔奶酪, 法式龙蒿蛋黄酱, 红洋葱, 酸黄瓜, 生菜, 番茄, 奶油面包
加三片培根+¥12
2. 鲜牛油果汉堡 ¥95
五分熟澳洲牛肉饼, 新鲜牛油果, 香草蛋黄酱, 红洋葱, 生菜, 番茄, 奶油面包
3. 澳洲菲力牛排 ¥158
150克菲力牛排, 土豆泥, 时令蔬菜
4. 经典肉眼牛排 ¥258
300克新西兰肉眼牛排, 薯条, 白兰地蘑菇酱汁

• 甜点

1. 法式可丽饼, 华夫饼 ¥35
• 巧克力酱 / 海盐焦糖 / 意大利能多益酱 ¥58
• 小小莓果园 新鲜莓果, 果香, 草莓雪芭 ¥58
• 椰香巧克力 ¥58
新鲜香蕉, 巧克力酱, 椰丝, 杏仁, 巧克力冰淇淋
2. 巧克力熔岩蛋糕 ¥58
配海盐焦糖酱, 手工香草冰淇淋
巧克力熔岩蛋糕烘焙需要大概15分钟
3. 法式柠檬焦糖布雷 ¥58
4. 酸奶冰淇淋 酸奶冰淇淋, 新鲜热带水果, 杏仁片, 蜂蜜 ¥58
5. 自制提拉米苏 ¥58
6. 苹果柠檬磅蛋糕 配酸奶冰淇淋 ¥58
7. 轻盈菠萝薄片 ¥58
菠萝薄片以混合香料腌制, 配煮莓果及草莓雪芭



No service charge 不含服务费 www.odelice.com @to.delice OdeliceRestaurants

DRINKS

饮料

until 5pm

	REG 250ml	LAR / ICE 350ml		标准杯 250ml	大杯 / 冰 350ml
• COFFEES					
1. Americano	¥22	¥24	• 咖啡	¥22	¥24
2. Latte / Cappuccino <small>caramel / hazelnut / cinnamon / vanilla +¥4</small>	¥26	¥28	1. 美式咖啡	¥26	¥28
3. Honey Latte Macchiato	¥30	¥32	2. 拿铁 / 卡布奇诺 <small>焦糖 / 榛子 / 肉桂 / 香草 +¥4</small>		
4. Nutella Latte	¥30	¥32	3. 蜂蜜玛奇朵	¥30	¥32
5. Mocha	¥30	¥32	4. 意大利能多益榛子酱拿铁	¥30	¥32
6. Original Chocolate	¥30	¥32	5. 摩卡	¥30	¥32
7. Vanilla Uji Matcha Latte coffee-free	¥30	¥32	6. 香浓巧克力	¥30	¥32
			7. 香草宇治抹茶拿铁 不含咖啡	¥30	¥32
• FRESHLY SQUEEZED JUICES & SMOOTHIES					
1. Apple, Avocado Juice		¥38	• 鲜榨果汁, 奶昔		
2. Orange, Carrot, Ginger Juice		¥38	1. 苹果, 牛油果汁		¥38
3. Passion Fruit, Pineapple, Apple Juice		¥38	2. 橙, 胡萝卜, 姜汁		¥38
4. Apple, Cucumber, Celery Juice		¥38	3. 百香果, 菠萝, 苹果汁		¥38
5. Red Dragon Fruit, Blueberry, Apple Juice		¥38	4. 苹果, 黄瓜, 西芹汁		¥38
6. Strawberry & Banana Smoothie		¥38	5. 红肉火龙果, 蓝莓, 苹果汁		¥38
7. Coconut, Mango, Passion fruit Smoothie		¥38	6. 草莓, 香蕉奶昔		¥38
			7. 椰子, 芒果, 西番莲奶昔		¥38
• ICE TEAS & LEMONADES					
1. Honey, Lemon, Mint Ice Tea		¥30	• 冰茶, 自制柠檬汁		
2. Strawberry & Basil Ice Tea		¥30	1. 蜂蜜, 柠檬, 薄荷冰茶		¥30
3. Sunshine Ice Tea - orange, lemon, rosemary		¥30	2. 草莓罗勒冰茶		¥30
4. Tropical Passion Ice Tea - passion fruit, apple, mint		¥30	3. 晴天冰茶 - 鲜橙, 柠檬, 迷迭香		¥30
5. Lemonade - original / strawberry / fresh mint		¥30	4. 热带风冰茶 - 百香果, 苹果, 薄荷		¥30
			5. 柠檬汁 - 原味 / 草莓 / 鲜薄荷		¥30
• WELLNESS HOT TEAS - for one <small>served with honey</small>					
1. Thé Rouge hibiscus, fresh apple, rosemary		¥38	• 舒心热茶 - 1人份 <small>配蜂蜜</small>		
2. Thé Sweet Apricot black tea, apricot honey, fresh lime		¥38	1. 仙女花果茶 洛神花, 新鲜苹果, 迷迭香		¥38
3. Thé Digestif peppermint, lemongrass, ginger		¥38	2. 杏福果茶 红茶, 蜂蜜杏脯酱, 青柠檬		¥38
4. Lemongrass Tea with Fresh Pineapple		¥38	3. 放鬆茶 薄荷茶, 香茅, 生姜		¥38
5. Chamomile Tea with Lemon & Ginger		¥38	4. 鲜菠萝香茅茶		¥38
			5. 柠檬生姜甘菊茶		¥38
• WATERS, SODAS					
1. Evian Still Water 330ml / 750ml	¥30	¥50	• 瓶装水, 汽水		
2. Perrier Sparkling Water 330ml / 750ml	¥30	¥50	1. 依云矿泉水 330毫升 / 750毫升	¥30	¥50
3. Soda Water / Ginger Ale		¥22	2. 巴黎水 330毫升 / 750毫升	¥30	¥50
4. Coke / Coke Zero / Sprite		¥22	3. 苏打水 / 干姜水		¥22
5. Diabolo Grenadine soda water & grenadine		¥25	4. 可乐 / 零度可乐 / 雪碧		¥22
			5. 石榴苏打水		¥25

