

PHÉNIX

February 14, 2021

Canapé selection
精选小吃

*

Sea urchin with green apple and caviar
海胆, 青苹果, 鱼子酱

*

Seared foie gras, "puy" lentils and black truffles
煎鹅肝, 普伊小扁豆, 黑松露

*

Angel hair crispy langoustine, hummus, crunchy raw vegetables, coral lobster sauce
天使面, 酥脆海鳌虾, 鹰嘴豆泥, 生脆蔬菜, 花龙虾酱汁

*

Wagyu beef tenderloin, asparagus, creamy macaroni, confit tomatoes and black truffle
和牛里脊, 芦笋, 奶油通心粉, 油封番茄, 黑松露

*

White chocolate parfait, raspberry sorbet
(to share)

白巧克力冻糕, 覆盆子冰霜
(分享)



RMB 2888 for two persons

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价, 需另加 10% 服务费, 总额需征收中国政府的法定增值税。

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Sea urchin with green apple and caviar

海胆, 青苹果, 鱼子酱

*

Seared foie gras, "puy" lentils and black truffles

煎鹅肝, 普伊小扁豆, 黑松露

*

Snails, light potato foam, lardo, spinach

蜗牛, 土豆泥泡沫, 意式熏肉, 菠菜

*

Angel hair crispy langoustine, hummus, crunchy raw vegetables, coral lobster sauce

天使面, 酥脆海螯虾, 鹰嘴豆泥, 生脆蔬菜, 花龙虾酱汁

*

Pike perch and caviar tart, beurre blanc

梭鲈配鱼子酱挞, 白汁

*

Wagyu beef tenderloin, asparagus, creamy macaroni, confit tomatoes and black truffle

和牛里脊, 芦笋, 奶油通心粉, 油封番茄, 黑松露

*

Flowered cucumber and strawberry melba, caviar and dill

黄瓜, 草莓凝乳, 鱼子酱, 莳萝

*

White chocolate parfait, raspberry sorbet

(to share)

白巧克力冻糕, 覆盆子冰霜

(分享)



RMB 3888 for two persons

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February 14, 2021

Canapé selection
精选小吃

*

Sea urchin with green apple and caviar
海胆, 青苹果, 鱼子酱

Veuve Clicquot Ponsardin, Brut, NV, France

*

Seared foie gras, "puy" lentils and black truffles
煎鹅肝, 普伊小扁豆, 黑松露

*Maison Saint AIX, Côteaux D'AIX en Provence, 2018, France
Cinsault, Grenache Gris, Syrah*

*

Angel hair crispy langoustine, hummus, crunchy raw vegetables, coral lobster sauce
天使面, 酥脆海鳌虾, 鹰嘴豆泥, 生脆蔬菜, 花龙虾酱汁

*Berry Bros. & Rudd Merchant's White, 2018, Spain
Chardonnay, Viura*

*

Wagyu beef tenderloin, asparagus, creamy macaroni, confit tomatoes and black truffle
和牛里脊, 芦笋, 奶油通心粉, 油封番茄, 黑松露

*Château Gallais Bellevue, 2015, France
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot*

*

White chocolate parfait, raspberry sorbet
(to share)
白巧克力冻糕, 覆盆子冰霜
(分享)

*Domaine Cauhapé, Ballet d'Octobre, 2017, France
Petit Manseng, Gros Manseng, Jurançon*



RMB 3288 for two persons

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
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PHÉNIX

February 14, 2021

Canapé selection
精选小吃

*

Sea urchin with green apple and caviar
海胆, 青苹果, 鱼子酱
Moët & Chandon, Rosé Impérial, NV, France

*

Seared foie gras, "puy" lentils and black truffles
煎鹅肝, 普伊小扁豆, 黑松露

*

Snails, light potato foam, lardo, spinach
蜗牛, 土豆泥泡沫, 意式熏肉, 菠菜
Maison Saint AIX, Côteaux D'AIX en Provence, 2018, France
Cinsault, Grenache Gris, Syrah

*

Angel hair crispy langoustine, hummus, crunchy raw vegetables, coral lobster sauce
天使面, 酥脆海螯虾, 鹰嘴豆泥, 生脆蔬菜, 花龙虾酱汁

*

Pike perch and caviar tart, beurre blanc
梭鲈鱼配子酱挞, 白汁
Berry Bros. & Rudd Merchant's White, 2018, Spain
Chardonnay, Viura

*

Wagyu beef tenderloin, asparagus, creamy macaroni, confit tomatoes and black truffle
和牛里脊, 芦笋, 奶油通心粉, 油封番茄, 黑松露
Château Gallais Bellevue, 2015, France
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

*

Flowered cucumber and strawberry melba, caviar and dill
黄瓜, 草莓凝乳, 鱼子酱, 莳萝

*

White chocolate parfait, raspberry sorbet
(to share)
白巧克力冻糕, 覆盆子冰霜
(分享)
Château Doisy-Daëne 2ème Cru Classé, Sauternes, 2004, France
Sauvignon Blanc, Semillon



RMB 4588 for two persons

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