

# PHÉNIX

<<Driven by an innovative spirit,  
PHÉNIX features pure and modern French cuisine, layered  
with an exquisite array of premium ingredients, spices and  
cooking techniques.>>

以创意为驱动力，臻选全球高端食材、香料，  
斐霓絲致力以匠心技艺为您呈现纯粹而简约的现代法餐

## BRUNCH FAVORITE DRINKS

### 早午餐畅饮酒款

Enhance your brunch experience with an unlimited selection of  
Champagne and Wine from our Sommelier's selection.

我们的侍酒师精心挑选各类畅饮佳酿，让您的早午餐体验更加美好。

The Bloody Mary Experience

RMB 258

Please inform your waiter or waitress of information on food allergies  
or any special dietary requirement.

如您有食物过敏信息或任何特殊饮食要求，请告诉您的服务员。

Dehours, Grande Réserve, Brut

RMB 888

Chateau Rieussec Bordeaux Blanc Sec 2020

RMB 428

Famille Perrin Reserve Rouge 2018

You may enjoy your drinks package in free flow style from 12:00 to 14:30

选择你喜欢的酒水套餐畅饮 12:00-14:30

## Coffee 咖啡

Americano 美式

Espresso 特浓

Macchiato 玛奇朵

Double Espresso 双份特浓

Coffee Latte 拿铁

Cappuccino 卡布奇诺

## Black Tea 红茶

Assam Breakfast 英式早茶

Earl Grey 格雷伯爵红茶

## Green Tea 绿茶

Dragon Well 龙井茶

Huang Shan Mao Feng 黄山毛峰

## White Tea 白茶

White Peony 白牡丹

Jasmine Silver Needle 茉莉银针

## BRUNCH MENU

### 早午餐菜单

## Unlimited Small Plates

### 小盘畅享

Caesar salad

凯撒色拉

◇🍷 Hamachi Ceviche

生腌黄尾鱼

🍷🍷 Quail eggs, butterhead lettuce, tomato sauce

鹌鹑蛋, 奶油生菜, 吞拿鱼酱

🍷🍷 Burrata, extra virgin olive oil, salt, pepper

布拉塔芝士, 特级初榨橄榄油, 盐, 胡椒

◇ Angus beef tartar

安格斯牛肉塔塔

🍷🍷 Steamed tiger prawns, prawns head emulsion

蒸老虎虾, 虾膏酱汁

🍷🍷 Oyster, cucumber, dill oil

生蚝, 黄瓜, 莳萝

🍷 Thin tomato tart, mustard, flowers

番茄塔, 芥末, 京水菜

🍷🍷 Soup of the day

🍷 每日蔬菜汤

◇ Signature

🍷 Pork

🍷 Shellfish

🍷 Vegetarian

🍷 Spicy

🍷 Nuts

🍷 Milk

🍷 Gluten-free


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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### Middle Course (one selection per person)

中盘 (任选一种)

  Confit egg yolk, potato foam, salsa verde

 油封蛋黄, 土豆泡沫, 欧芹酱

Soft boiled organic egg, vodka salmon, Hollandaise sauce


有机溏心蛋, 伏特加渍三文鱼, 荷兰酱

Chitarra, Sea urchin sauce, chervil oil


意面配海胆汁, 细叶芹油

### Main Course (one selection per person)


主菜 (任选一种)

 “Ikejime” sea bream, cuttlefish, light broth



“活缔”海鲷鱼, 墨鱼, 海鲷鱼汁

 Grilled Salmon, béarnaise sauce, crunchy vegetables

烤三文鱼, 伯纳西酱, 蔬菜

 Grilled duck breast, olives, baby turnips

烤鸭胸, 橄榄, 小萝卜

  Crispy suckling pig, Apicius sauce, crunchy vegetables

脆皮乳猪, 香料汁, 生脆蔬菜

  Angus beef Bavette M5, potato purée, pickled mustard seeds

安格斯牛腹肉, 土豆泥, 腌芥末籽

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### Unlimited Desserts

甜品畅享

  Signature sweet creations by the trolley

推车派送精选甜品

Available from 12:00 to 14:30 on every Saturday and Sunday

每周末 12:00 至 14:30


RMB 688 per person for food


食物菜单人民币 688 元

Including tea or coffee

包含茶或咖啡

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