

# PHÉNIX

Rooted in the philosophy of modern french cuisine,  
Chef Ugo Rinaldo's masterful and innovative culinary creations,  
layered with the finest and freshest array of premium ingredients  
and cooking techniques, presents the richness of  
flavours reimagined with an elegant twist.

*Only at Phénix.*

Phénix presents a specially curated wine selection  
for an immersive culinary experience.

在斐霓絲

Ugo Rinaldo 以创意为驱动力，甄选全球优质食材，  
致力匠心及现代烹饪艺术，本色呈现法式料理精髓。

重现优雅与经典，只在斐霓絲。

餐厅提供法国及全球各地美酒佳酿，  
为宾客带来味蕾上的沉浸式体验。



## 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。

#### Champagne

RMB 888

Henri Giraud Esprit Nature, Brut NV

#### Wine selections

RMB 588

##### White Wine

Chateau Rieussec, R de Rieussec, Bordeaux, France 2020

Puchang Vineyard, Kkatsiteli, Xinjiang, China 2018

##### Red Wine

Famille Perrin Reserve Rouge, Côtes Du Rhône, France 2019

Domaine du Bei Air Cuvee jour de Soif, Loire, France 2020

Arianna Occhipinti, SP68 Rosso, Sicily, Italy 2020

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。

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

◇◇ Endives salad, Comté, walnuts, green beans  
菊苣色拉, 孔泰芝士, 核桃, 青豆

⊗ Norwegian salmon tartar, tobiko, dill  
挪威三文鱼塔塔, 飞鱼籽, 莳萝

☞⊗ Quail eggs, bell pepper "Piperade", lettuce  
鹌鹑蛋, 甜椒, 生菜

⊗ Burrata, extra virgin olive oil, salt, pepper  
布拉塔芝士, 特级初榨橄榄油, 盐, 胡椒

Vitello tonnato, capers, croutons  
小乳牛金枪鱼酱, 腌水瓜柳, 面包脆片

⊗ Steamed tiger prawns, prawns head emulsion  
蒸老虎虾, 虾膏酱汁

🍷⊗ New Zealand Mona Oyster, sesame oil, lime leaf  
新西兰莫纳生蚝, 芝麻油, 青柠叶

Thin Pissaladière, white anchovies, taggiasche olives  
尼斯洋葱塔, 腌凤尾鱼, 意大利黑橄榄

◇◇ Yellow beetroot soup, double cream, shiso oil  
⊗ 黄菜根汤, 厚奶油, 紫苏油

◇ Signature

☞ Pork

🍷 Shellfish

◇ Vegetarian

♯ Spicy


🍷 Nuts

🍷 Milk


⊗ Gluten-free

**Middle Course (one selection per person)**

中盘 (任选一种)


 **Confit organic egg yolk, mushroom, sweet peas, black truffle**  
油封蛋黄, 蘑菇, 甜豆, 黑松露


**Soft boiled organic egg, vodka salmon, Hollandaise sauce**  
有机溏心蛋, 伏特加渍三文鱼, 荷兰酱


 **Chitarra, squid, parsley foam**  
意大利粉配鱿鱼, 欧芹泡沫



**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

-  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

**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

-  Signature
-  Pork
-  Shellfish
-  Vegetarian
-  Spicy
-  Nuts
-  Milk
-  Gluten-free

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