

PHÉNIX

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

Phénix presents a specially curated wine selection
for an immersive 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 BEVERAGES

早午餐畅饮酒款

Enhance your brunch experience with an unlimited selection of

Champagne and Wines 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

	Free Flow :	By Bottle :
Philipponnat, Royale Brut Réserve NV	RMB 999/p	RMB 1580/btl
Philipponnat, Brut Réserve Rosé NV	RMB 1380/p	RMB 1980/btl
Philipponnat, Grand Blanc 2014	RMB 1680/p	RMB 2280/btl
Philipponnat, Blanc de Noirs, Extra Brut 2016		RMB 2580/btl
Philipponnat, Royal Brut Réserve NV (1500ml)		RMB 3380/btl

Wines

RMB 588/p

White Wine

Clos des Orfeilles, Muscadet Sevre et Maine Sur Lie, Loire Valley, France 2019

Yves Cuilleron, Les Vignes d'a Cote Marsanne IGP, Rhone Valley, France 2020

Justin Girardin, Bourgogne Chardonnay, France 2020

Red Wine

Domaine de Fa, A&M Graillet, Beaujolais En Besset, Beaujolais, France 2019

Justin Girardin, Bourgogne Pinot Noir, France 2020

Yves Cuilleron, Les Vignes d'a Cote Syrah IGP, Rhone Valley, France 2020

Domaine Jean-Michel Gerin, La Champine Syrah, France 2020

You may enjoy your free flow beverage package

from 12:00 to 14:30

选择你喜欢的酒水套餐畅饮 12:00-14:30

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

Please inform your server should you have any food allergies or any special dietary requirements.

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。

BRUNCH MENU

早午餐菜单

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

Unlimited Small Plates

小盘畅享

🍴👇 Baby spinach salad, quail egg, Iberico acorn-fed chorizo
菠菜沙拉, 鹌鹑蛋, 伊比利亚橡果腊肠

🍴👇 Crunchy organic vegetables, “Bagna Cauda”
有机脆蔬菜, 鳀鱼酱

🍴👇🍷 Hokkaido scallop, tree tomato, endives, Balinese vanilla
北海道扇贝, 树番茄, 菊苣, 巴厘香草籽

🍴👇 “Ikejime” Fujian hamachi, avocado, tiger’s milk, lemon leaf
“活缔”福建黄尾鱼, 牛油果, 老虎汁, 柠檬叶

🍴👇🍷 Truffled Burrata, chives, marjoram, wild rucola
松露风味布拉塔芝士, 细香葱, 马郁兰, 野芝麻菜

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

🍴👇🍷 Warm tiger prawns, lime, broccoli, nuts milk
老虎虾, 青柠, 西兰花, 坚果奶

🍴👇🍷 New Zealand Moana oyster, shallot, black pepper
新西兰莫纳生蚝, 青葱, 黑胡椒

Thin Pissaladière, white anchovies, Coquillo Niçoise olives
尼斯洋葱塔, 腌凤尾鱼, 无核尼斯橄榄

🍴👇🍷 Seasonal asparagus soup, clover, hazelnut oil
🍴 时令芦笋汤, 三叶草, 榛子油

🍷 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

 油封有机蛋黄, 蘑菇, 甜豆, 黑松露

  Soft boiled organic egg, vodka salmon, crumpet, “Ravigote” foam


有机溏心蛋, 伏特加渍三文鱼, 脆饼, 拉威格香草泡沫

 Shandong squids grilled over lychee wood fire, gnocchi, hollandaise sauce

荔枝木炭火炙烤山东鱿鱼, 土豆团子, 荷兰酱


Main Course (one selection per person)

主菜 (任选一种)


 “Ikejime” turbot from Dalian, sauce from the bones, grape, turnip

(upon market availability)

“活缔”大连多宝鱼, 鱼骨汁, 葡萄, 萝卜 (视市场供应情况而定)

 Steamed arctic char, white asparagus, light broth



红点鲑, 白芦笋, 清鱼汤汁


 Lumina lamb tenderloin, charred vegetables, lamb jus

新西兰 Lumina 羊里脊, 烤蔬菜, 羊肉汁


  Crispy suckling pig, Apicius sauce, “Shansu” leaves

脆皮乳猪, 香料汁, 山苏叶

  Angus beef Bavette M5 grilled over lychee wood fire, potato purée,

 chimichurri condiment

荔枝木炭火炙烤 M5 安格斯牛腹肉, 土豆泥, 香草酱

 Signature

 Pork

 Shellfish

 Vegetarian

 Spicy

 Nuts



 Milk

 Gluten-free

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Unlimited Desserts

甜品畅享

  Signature sweet creations from 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

French cheese selection -- RMB 100 per person supplement

精选法国芝士 -- 须另加收人民币 100 元/位

 Signature

 Pork

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