

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

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

Enhance your brunch experience with an unlimited selection of Wines from our Sommelier's selection.

畅享由我们的侍酒师精心挑选的红白葡萄酒，让您的早午餐体验更加美好。

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

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。



You may scan the QR code to explore the refined pictures of PHÉNIX

扫码获取更多斐霓絲高清图片

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

Jade Sword 毛尖茶

Herbal Infusions 草本茶

Peppermint Leaf 薄荷茶

Lemongrass & Ginger 香茅生姜茶

Unlimited Small Plates

小盘畅享

“Mesclun” salad, autumn vegetables stew, walnut dressing
混合蔬菜沙拉, 秋季时蔬, 核桃酱汁

House made ricotta, beetroot, green beans, cracker
乳清芝士, 甜菜根, 青豆, 脆饼

“Escargots Caragola”, snail butter, confit garlic foam
蜗牛, 黄油, 蒜味泡沫

“Ikejime” Fujian hamachi, cucumber caviar, tiger’s milk
“活缔”福建黄尾鱼, 黄瓜, 老虎汁

Truffled Burrata, Maraschino cherries, endives, nuts
松露布拉塔芝士, 马斯奇诺樱桃, 菊苣, 坚果

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

Warm squid “noodles”, watercress jus, cabbage, pickled garlic
鱿鱼, 西洋菜酱汁, 卷心菜, 腌制大蒜

New Zealand Moana oyster, shallot, black pepper
新西兰莫纳生蚝, 干葱, 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

Coco beans soup, confit duck, mini croutons
芸豆汤, 油封鸭, 迷你面包片

Middle Course (one selection per person)

中盘 (任选一种)

Confit organic egg yolk, pumpkin, sweet peas, black truffle
油封有机蛋黄, 南瓜, 甜豆, 黑松露

Poached organic egg, Iberico ham, confit potato, sweet potato leaves
有机溏心蛋, 伊比利亚火腿, 土豆, 红薯叶

Thin herbs pasta, Boston lobster, greens and herbs
(128 RMB supplement)

香草意面, 波士顿龙虾, 香草 (另加收人民币 128 元)

Main Course (one selection per person)

主菜 (任选一种)

Half smoked seared salmon, soy bean, kohlrabi, morels
烟熏三文鱼, 黄豆, 甘蓝, 羊肚菌

Seared scallops, dashi broth, turnips, nasturtium
扇贝, 昆布汤, 芜菁, 旱金莲

Wenchang roasted chicken, mushroom foam, spinach,
“supreme” sauce

文昌鸡, 蘑菇泡沫, 菠菜, 鸡汤白酱

Angus beef Bavette M5 grilled over lychee wood fire, pickle shallot,
glazed carrots, beef jus

荔枝木炭火炙烤 M5 安格斯牛腹肉, 腌小洋葱, 胡萝卜, 牛肉汁

Chef's Recommendation (for 2 persons)

Roasted pork tenderloin, ricotta raviolis, sage, pork jus

(198 RMB supplement)

主厨精选 (2 人分享)

猪里脊, 乳清芝士饺子, 鼠尾草, 猪肉汁 (另加收人民币 198 元)

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