

# 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。



## SOMMELIER RECOMMANDATION

### 侍酒师精选

#### Champagne

|   | Bottle |
|---|--------|
| Philipponnat, Royale Brut Réserve NV          | 1580   |
| Philipponnat, Brut Réserve Rosé NV            | 1980   |
| Philipponnat, Grand Blanc 2014                | 2280   |
| Philipponnat, Blanc de Noirs, Extra Brut 2016 | 2580   |
| Billecart-Salmon, Brut, Réserve               | 1580   |

#### Wines

|  |      |
|--|------|
| Devil's Staircase, Pinot Gris, Central Otago, New Zealand 2020         | 880  |
| Thomas Pico, Domaine Pattes Loup, Chablis, Bourgogne 2020              | 1080 |
| Kellerei Kurtatsch, Brenntal Gewurztraminer, Trentino-Alto Adige 2019  | 1680 |
| Weingut Friedrich Becker Estate, Pinot Noir, Germany 2016              | 980  |
| Bachelet-Monnot, Maranges 1er Cru, Clos de la Boutière, Bourgogne 2020 | 1580 |
| Chateau La Mission, Lalande de Pomerol, Bordeaux, France 2017          | 1680 |

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

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### Unlimited Desserts

#### 甜品畅享

Signature sweet creations from the trolley  
推车派送精选甜品

### 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

### BRUNCH PACKAGE

#### 早午餐套餐

### Weekend Brunch

Enjoy Chef Ugo's creative "A LA MINUTE" weekend brunch.

尽享主厨创意美食

RMB808 net per person 每位净价

### Families & Friends

Upgrade your brunch with cheese trolley and wines free flow.

尽享主厨创意美食，包含芝士推车，葡萄酒畅饮

RMB1288 net per person 每位净价

### Champagne Brunch

The most exclusive brunch experience for your gathering  
to create best memories, at the most important moment in Phénix.

Free flow *Le Pich, Blanc De Noirs, Extra Brut.*

尽享主厨创意美食，包含芝士推车

香槟、葡萄酒畅饮

RMB1588 net per person 每位净价

Or

Free flow *Billecart-Salmon, Brut Réserve*

RMB1888 net per person 每位净价

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

每周末 12:00 至 14:30

## BRUNCH MENU 早午餐菜单

### 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 Caragolà”, 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

Wagyu Beef Tartar, condiments, quail egg, crispy grains bread  
生和牛肉塔塔，搭配小料，鹌鹑蛋，谷物面包脆片

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  
(RMB 148 net for supplement)  
香草意面，波士顿龙虾，香草（另加收人民币 148 元净价）

### 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)  
Suckling pig, ricotta raviolis, sage, pork jus  
(RMB 228 net for supplement)  
主厨精选（2 人分享）  
脆皮乳猪，乳清芝士饺子，鼠尾草，猪肉汁（另加收人民币 228 元净价）