

PHÉNIX

Rooted in the philosophy of modern French cuisine,
Our culinary team'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

厨师团队以创意为驱动力，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。



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。

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 12:00-14:30

Weekend Brunch

Enjoy “A LA MINUTE” weekend brunch.

RMB**808** net per person
尽享主厨创意美食，净价 **808** 每位

*Non-alcohol Sparkling Juice

ALAIN MILLIAT Muscadelle Grape Juice 750ml

Additional **228** net per bottle
无酒精艾兰优果慕斯卡黛气泡葡萄汁，净价 **228** 每瓶

Champagne Free Flow

Upgrade your brunch with free-flow champagne

Billecart-Salmon, Brut, Réserve

Additional **1080** net per person.
升级香槟畅饮，另加净价 **1080** 每位

Explore Our Sommelier’s Curated Master Wine List for more choices.
资深侍酒师团队精心准备了独具特色的酒单，
您可探索更多葡萄酒款

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

Norwegian salmon vodka cured, buttermilk, avocado, apple
伏特加腌挪威三文鱼，黄油牛奶，牛油果，苹果

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)
Roasted pork tenderloin, ricotta raviolis, sage, pork jus
主厨精选（2 人分享）
猪里脊，乳清芝士饺子，鼠尾草，猪肉汁