

PHÉNIX 4 COURSE MENU

RMB788 per person

COLD STARTER 开胃冷菜

Spring green vegetables, caramelized shallot, ratatouille and basil cake
春季蔬菜, 焦糖洋葱, 普罗旺斯杂烩, 罗勒蛋糕

OR

Apple wood smoked king salmon, blinis and Isigny cream
烟熏三文鱼, 薄饼配奶油

OR

Fresh crab, avocado, tomato gazpacho, basil oil (add 100RMB)
蟹, 牛油果, 番茄, 罗勒油

HOT STARTER 开胃热菜

Pan-seared foie gras, cherry, roasted almond (add 100RMB)
煎鹅肝, 樱桃, 烤杏仁

OR

Snail "fricassée", ratatouille, garlic foam, pomme dauphine croquettes
蜗牛, 普罗旺斯杂烩, 蒜味奶泡, 土豆泥球

OR

Seafood soup, saffron-tomato broth
海鲜汤, 蛤蜊, 藏红花, 番茄汤

MAIN 主菜

Patagonian toothfish, tomato, capers, water fennel, beef "jus"
黑鳕鱼, 番茄, 刺山柑, 牛肉汁

OR

270 days grain-fed Australian Angus striploin (200g)
270 天安格斯牛西冷

OR

Green barley risotto, asparagus, confit tomato
薏米烩饭配绿酱, 芦笋, 番茄

DESSERT 甜品

Poached soft peach, flowered verbena jelly, olive oil ice-cream
水煮白桃, 马鞭草果冻, 橄榄油冰淇淋

OR

Chocolate molten cake
巧克力蛋糕, 冰淇淋

PHÉNIX TASTING MENU

RMB988 per person

COLD STARTER 开胃冷菜

Langoustine ceviche, raspberries, snow peas, coconut lime dressing
酸醋汁腌海鳌虾, 蔓越莓, 甜豆, 椰子青柠汁

or

Fresh crab, avocado, tomato gaspacho, basil oil
蟹, 牛油果, 番茄, 罗勒油

HOT STARTER 开胃热菜

Pan-seared foie gras, cherry, roasted almond
煎鹅肝, 樱桃, 烤杏仁

or

Seafood soup, saffron-tomato broth
海鲜汤, 蛤蜊, 藏红花, 番茄汤

SEAFOOD 海鲜

Patagonian toothfish, tomato, capers, water fennel, beef "jus"
黑鳕鱼, 番茄, 刺山柑, 牛肉汁

or

Green sorrel trout, green pea and clam
北极鲑鱼, 青豆, 绿酸叶, 蛤蜊

MEAT 肉类

Lamb saddle, coriander butter, broccoli salad, carrot chermoula
烤羊脊肉, 花椰菜, 胡萝卜

or

Marble 5.7 Uruguay wagyu beef flap (200g)
乌拉圭和牛牛腩排

DESSERT 甜品

Chocolate molten cake
巧克力蛋糕, 冰淇淋

or

Shattered dreams of vacherin, strawberry, yoghurt, verbena
草莓, 酸奶脆, 蛋白酥, 马鞭草

or

Selection of French cheese
精选进口法国奶酪