

PHÉNIX TASTING MENU

RMB988 per person

Amuse bouche

STARTER 前菜

Sea scallop poached in a Champagne fumet, creamy leeks
灼扇贝，香槟汁，奶油京葱

APPETISER 开胃菜

Pan-seared foie gras, walnut, five spices, sweet and sour apple
煎鹅肝，核桃，五种香料，酸甜苹果

SEAFOOD 海鲜

Confit salmon in white port wine, trout roe and Normande sauce
油封三文鱼配白波尔图酒，鳟鱼籽，诺曼底酱汁

MEAT 肉类

Lamb saddle, oriental wheat salad, carrot chermoula
烤羊脊肉，碎麦沙拉，胡萝卜，北非辣酱

or

Special Russian rib eye “cape” (150g)
俄罗斯肋眼牛排

DESSERT 甜品

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

or

Selection of French cheese
精选进口法国芝士

