

## PHÉNIX LUNCH

July 26 - July 31  
12:00 to 14:30

Two courses 二道菜套餐	198.
Three courses 三道菜套餐	248.

### APPETISER 开胃菜

Truss tomato buffalo mozzarella salad, pickled onion,  
roasted sunflower seeds

番茄水牛芝士色拉, 腌洋葱, 烤瓜子

Confit salmon, Granny Smith apple, sorrel

油封三文鱼, 青苹果, 酸叶草

Pâté, pistachio, foie gras, jambon de Bayonne

肉冻, 开心果, 鹅肝, 巴约纳火腿

### MAIN 主菜

Grilled asparagus, slow cooked egg, almond, cheese powder, chervil

烤芦笋, 慢煮荷包蛋, 杏仁, 芝士粉, 欧芹

Pan-fried snapper, romesco purée, clams

嫩煎鲷鱼, 红胡椒泥, 蛤蜊

Braised Angus beef, potato purée, gremolata

炖安格斯牛肉, 土豆泥, 碎欧芹柠檬蒜蓉酱

### DESSERT 甜品

Medjool dates and custard tart, banana sorbet

帝王枣蛋奶挞, 香蕉冰霜

Mango, sago, longan, coconut

芒果, 西米, 龙眼, 椰子

Comté cheese, honeycomb, house crackers

孔泰奶酪, 新鲜蜂巢, 自制薄脆饼

### WINE SELECTION 精选葡萄酒

2020 White	Pasqua, Delle Venezie DOC, Veneto, Italy Pinot Grigio	glass 80.
2018 Red	Berry Bros. & Rudd Merchant's, Cariñena, Spain Merlot, Tempranillo, Syrah	80.



Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)  
所有价格以人民币计价, 需另加 10% 服务费, 总额需征收中国政府的法定增值税