

PHÉNIX LUNCH

Oct 21 - Oct 25

12:00 to 14:30

Two courses 198.

二道菜套餐

Three courses 248.

三道菜套餐

APPETISER 开胃菜

Heirloom tomato salad, fromage blanc, passion fruit, basil

天然番茄, 白乳酪, 百香果, 罗勒

Confit salmon, granny smith apple, sorrel

腌三文鱼, 酸甜苹果, 酸模

Egg "en cocotte" with jizong mushroom, pancetta foam, garlic bread

鸡枞菌焗蛋, 意式培根奶泡, 蒜蓉面包

MAIN 主菜

Parisian gnocchi, Yunnan truffle

巴黎式土豆团子, 云南松露

Halibut, cracked wheat and broccoli salad, seaweed butter

比目鱼, 小麦, 西兰花, 海藻黄油

Chicken breast, Brussels sprout, almond powder, chicken jus

鸡胸肉, 孢子甘蓝, 杏仁粉, 鸡肉汁

DESSERTS 甜品

Peanut butter parfait, iodised caramel, soft chocolate

花生冻糕, 咸味焦糖, 软巧克力

Sour cherry and almond tart, cherry ice cream

酸樱桃挞, 杏仁油酥饼, 樱桃冰淇淋

Rustic camembert cheese, truffle honey, house crackers

乡村卡门培尔奶酪, 松露蜂蜜, 薄脆饼

WINE SELECTION 精选葡萄酒

2016 white Luc Baudet, Côtes-du-Rhône, Rive Droite Rhône Valley, France glass 70.

2017 red Luc Baudet, Côtes-du-Rhône, Rive Droite Rhône Valley, France glass 70.

