

PHÉNIX LUNCH
September 14 - September 19
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

Raw and cooked heirloom carrots, fromage blanc, dukkah, sorrel
生熟天然萝卜, 白乳酪, 中东香料, 酸模

Shrimp, avocado, confit tomato, grapefruit, dill
黑虎虾, 牛油果, 油浸番茄, 西柚, 莳萝

Traditional steak tartare, French fries
传统生牛肉塔塔, 炸薯条

MAIN 主菜

Yunnan truffle and gruyère cheese quiche, fennel and endive salad
云南松露及奶酪乳蛋饼, 茴香和菊苣沙拉

Angus beef bavette, béarnaise sauce, French fries
安格斯牛排, 贝阿恩酱汁, 薯条

Risotto, octopus, clams, smoked pepper and vegetables
意式烩饭, 八爪鱼, 蛤蜊, 烟熏辣椒, 时蔬

DESSERT 甜品

Rice pudding, mandarin, granita, thyme
橘子米布丁, 冰糕, 百里香

Sour cherry and almond tart, cherry ice-cream
酸樱桃挞, 杏仁油酥饼, 樱桃冰淇淋

Stilton cheese, fresh honeycomb, house crackers
斯蒂尔顿奶酪, 新鲜蜂巢, 薄脆饼

WINE SELECTION 精选葡萄酒

2017 white	Luc Baudet, Côtes-du-Rhône, Rive Droite Rhône Valley, France	glass 70.
2018 red	Luc Baudet, Côtes-du-Rhône, Rive Droite Rhône Valley, France	glass 70.

