

PHÉNIX LUNCH  
November 23-November 28  
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

Heirloom tomato salad, fromage blanc, passion fruit, basil  
有机番茄色拉, 白芝士, 热情果, 罗勒

Pickled Atlantic mackerel, avocado, cucumber, horseradish  
醋渍大西洋鲭鱼, 牛油果, 黄瓜, 辣根

Pâté, pistachio, pork liver, Jambon de Bayonne  
肉冻, 开心果, 猪肝, 巴约纳火腿

MAIN 主菜

Parisian gnocchi, black truffle  
巴黎式泡芙团子, 黑松露

Smoked cod fish omelet, béchamel sauce, hazelnut, lemon  
烟熏鳕鱼蛋卷, 白酱, 榛子, 柠檬

Snail risotto, black garlic, asparagus, sweet pea  
意式烩饭, 蜗牛, 黑蒜, 芦笋, 青豆

DESSERT 甜品

Peanut butter parfait, iodized 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

Stilton cheese, fresh honeycomb, house crackers  
斯蒂尔顿芝士, 新鲜蜂巢, 自制薄脆饼

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.

