

PHÉNIX LUNCH
January 4 - January 9
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 beetroots, "puy" lentils, apple, fromage blanc, walnut
生烹甜菜根, 普伊小扁豆, 苹果, 白乳酪, 核桃

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

Pickled Atlantic mackerel, avocado, cucumber, horseradish
腌渍鲭鱼, 牛油果, 黄瓜, 辣根

MAIN 主菜

Vegetable quiche, roquette lettuce, shallot and parmesan
蔬菜乳蛋饼, 芝麻菜, 小洋葱, 帕玛森芝士

Pan-fried octopus, sweet corn, asparagus, pancetta and fried garlic
煎八爪鱼, 玉米, 芦笋, 意大利培根, 大蒜

Chicken breast, Brussels sprout, almond powder, chicken jus
鸡胸肉, 孢子甘蓝, 杏仁粉, 鸡肉汁

DESSERT 甜品

Sour cherry and almond tart, cherry ice cream
酸樱桃杏仁挞, 樱桃冰淇淋

Longan, sago, ginger beer, coconut
龙眼, 西米, 姜味啤酒, 椰子

Rustic camembert cheese, truffle honey, house crackers
乡村卡门培尔奶酪, 松露蜂蜜, 自制薄脆饼

WINE SELECTION 精选葡萄酒

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

