

PHÉNIX LUNCH
March 01 – March 06
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

King fish ceviche, raspberries, lime, sweet pea cold velouté
酸醋汁腌帝王鱼, 树莓, 青柠, 甜豆奶油

Raw and cooked beetroots, “puy” lentils, apple, fromage blanc, walnuts
生烹甜菜根, 普伊小扁豆, 苹果, 白乳酪, 核桃

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

Aged duck breast, parsnip purée, boudin noir, pickled shallot
鸭胸, 欧洲萝卜泥, 血肠, 腌制小洋葱

Vegetable quiche, arugula, shallot and Parmesan cheese
蔬菜乳蛋饼, 芝麻菜, 小洋葱, 帕玛森芝士

Halibut, eggplant purée, romanesco, sweet pea, octopus, bonito sauce
比目鱼, 茄子泥, 罗马花椰菜, 甜豆, 八爪鱼, 日式酱汁

DESSERT 甜品

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

Compressed strawberries, yoghurt chantilly, basil
草莓, 法式酸奶脆, 罗勒

Comté cheese, homemade crackers, date
孔泰芝士, 自制薄脆饼, 椰枣

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	70.

