

PHÉNIX

Rooted in the philosophy of modern French cuisine,
Our culinary team's masterful and innovative culinary creations,
layered with the finest and freshest array of premium ingredients
and cooking techniques, presents the richness of
flavors reimaged with an elegant twist.

Only at Phénix.

Phénix presents a specially curated wine selection
for an immersive culinary experience.

在斐霓絲

厨师团队以创意为驱动力，甄选全球优质食材，
致力匠心及现代烹饪艺术，本色呈现法式料理精髓。

重现优雅与经典，只在斐霓絲。

餐厅提供法国及全球各地美酒佳酿，
为宾客带来味蕾上的沉浸式体验。



PHÉNIX LUNCH

12:00 to 14:30

Three-course set menu
三道式套餐

368

APPETISER 开胃菜

La Burrata ☺ ✨

Truffled burrata, maraschino cherries, nuts, green salad
松露布拉塔芝士，马斯奇诺樱桃，坚果，色拉

Le Saumon ✨ ☐

Norwegian salmon vodka cured, buttermilk, avocado, apple
伏特加腌挪威三文鱼，黄油牛奶，牛油果，苹果

Le Foie Gras ☐ ☺ ✨

Confit duck foie gras, figs, Sicilian pistachio, sarawak peppercorn
油封鸭肝，无花果，西西里岛开心果，沙撈越黑胡椒粒

La Grenouille (RMB 68 supplement) ☐ ✨

Crispy frog legs, "Persillade" emulsion, shansu leaves
脆蛙腿，青酱泡沫，山苏叶 (另加收68人民币)

MAIN 主菜

Le Porc ☺ ☐

Iberian Pork Cheek, 48 hours braised, polenta, parsley
伊比利亚猪脸颊肉48小时慢炖，玉米糊，意大利芹

Le Poulet ☐

Wenchang roasted chicken, mushroom purée, spinach, sauce suprême
海南文昌鸡，蘑菇泥，菠菜，鸡汤白酱

Le Boeuf (RMB 88 supplement) ☐

Wagyu beef bavette M5, grilled over lychee wood fire, asparagus, beef jus
荔枝木炭火炙烤M5和牛牛腹肉，芦笋，牛肉汁 (另加收88人民币)

Les Fruits de Mer 🍷 ✨

Seafood tagliatelle "Rustichella", prawns, scallops, aglio olio
“露丝缇克拉”海鲜意式宽面，大虾，扇贝，蒜味橄榄油

DESSERT 甜品

La crème brûlée, sour cream ☐

焦糖布丁，酸奶油

Le cheesecake, pear & yuzu sauce ☐ ✨

巴斯克芝士蛋糕，梨和柚子酱汁

La mousse au chocolat Valrhona, crispy speculoos biscuit ☺ ☐ ✨

法芙娜巧克力慕斯，巧克力薄脆



Pork
猪肉



Shellfish
贝类



Vegetarian
素食



Spicy
辛辣



Nuts
坚果



Dairy
乳制品



Gluten
麸质



Locally sourced
本地采购



Sustainable
可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加10%服务费，总额需征收中国政府的法定增值税

Appetisers 前菜

Le Jambon Ibérique 🐷 🌿 Cinco jotas iberico ham (60g) 5J火腿拼盘	588	La Grenouille 🐸 🌿 Crispy frog legs “Persillade” emulsion, shansu leaves 脆蛙腿 青酱泡沫, 山苏叶	298
La Burrata 🍷 🌿 Truffled burrata Maraschino cherries, nuts, green salad 松露布拉塔芝士, 马斯奇诺樱桃, 坚果, 色拉	198	L' Escargot 🐌 Escargots Basquaise butter, bell pepper “Piperade”, spinach 法式蜗牛 巴斯克甜椒, 菠菜	268
Le Saumon 🌿 🐟 Norwegian salmon vodka cured Buttermilk, avocado, apple 伏特加腌挪威三文鱼, 黄油牛奶, 牛油果, 苹果	198	La Soupe 🍲 Seafood soup scallop, tiger prawn, saffron mayo, chervil 海鲜汤, 扇贝, 虎虾, 藏红花酱, 细叶芹	268
Le Foie Gras 🐷 🍷 🌿 Confit duck foie gras Figs, Sicilian pistachio, sarawak peppercorn 油封鸭肝 无花果, 西西里岛开心果, 沙撈越黑胡椒粒	298	L'huître 🍷 🐌 Oyster selection (Market Available), 1/2 dozen 主厨精选当季生蚝半打6只	298
Le Tartare de Bœuf (100g/150g) 🍷 Wagyu beef tartar Condiments, egg, crispy grains bread 生和牛肉塔塔 搭配小料, 有机鸡蛋, 谷物面包脆片	298/368		

Mains 主菜

La Saint-Jacques 🍷 Seared scallop Sweet potato, turnip, lime 香煎扇贝, 红薯, 白茼蒿, 青柠	358	Le Porc 🐷 🍷 Iberian Pork Cheek 48 hours braised, polenta, parsley 伊比利亚猪脸颊肉48小时慢炖, 玉米糊, 意大利芹	288
Le Cabillaud 🐟 French black cod fish celery root, sugar peas, herbs oil 法国银鳕鱼, 根芹, 甜豆, 香草油	488	Le Bœuf 🍷 Wagyu beef bavette M5 grilled over lychee wood fire, asparagus, beef jus 荔枝木炭火炙烤M5和牛牛腹肉, 芦笋, 牛肉汁	428
Le Poulet 🍷 Wenchang roasted chicken mushroom purée, spinach, sauce suprême 海南文昌鸡, 蘑菇泥, 菠菜, 鸡汤白酱	288	Les Fruits de Mer 🍷 🌿 Seafood tagliatelle “Rustichella” Prawns, scallops, aglio olio “露丝缇克拉”海鲜意式宽面 大虾, 扇贝, 蒜味橄榄油	288

To Share 供分享










La Côte de bœuf 🍷 Dry aged M9 Wagyu rib-eye (500g) grilled over lychee wood fire, beef jus 干式熟成 M9 和牛肉眼, 荔枝木炭炙烤, 牛肉汁	2188
La Selle d'agneau 🍷 Lumina New Zealand lamb saddle and tenderloin, eggplant purée zucchini, confit cherry tomato, lamb jus 新西兰 Lumina 羊鞍肉, 羊里脊, 茄子泥, 节瓜, 羊汁	698
Le Turbot 🍷 🍲 Fujian Turbot Roasted in brown butter, mini carrot & carrot purée 福建多宝鱼, 棕黄油, 迷你胡萝卜 & 胡萝卜泥	688

From charcoal oven 炭烤精选

Le Faux Filet 🍷 Wagyu M7 beef sirloin (200g), seasonal vegetables, beef jus 荔枝木炭火炙烤M7和牛西冷, 时蔬, 牛肉汁	698
La Poitrine de Bœuf 🍷 Wagyu M5 beef flank (200g), seasonal vegetables, beef jus 荔枝木炭火炙烤M5牛腩排, 时蔬, 牛肉汁	498

Side Dishes 配菜

Homemade potato purée 🍷 土豆泥	88	Seasonal grilled vegetables 扒时令蔬菜	88
Fries with truffle 黑松露薯条	88	Sautéed mushrooms 炒蘑菇	88
		Sautéed spinach 炒菠菜	88

-  Pork 猪肉
-  Shellfish 贝类
-  Vegetarian 素食
-  Spicy 辛辣
-  Nuts 坚果
-  Dairy 乳制品
-  Gluten 麸质
-  Locally sourced 本地采购
-  Sustainable 可持续

Vegetarian options are available upon request
特别素食需求可洽询餐厅服务人员

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La crème brûlée 	128
sour cream 焦糖布丁, 酸奶油	
Le baba au rhum  	128
Chantilly, basil, citrus 朗姆巴巴, 罗勒, 香缇奶油, 柑橘	
Le cheesecake  	128
Pear & yuzu sauce 巴斯克芝士蛋糕 梨和柚子酱汁	
La mousse au chocolat Valrhona   	128
Crispy speculoos biscuit 法芙娜巧克力慕斯 巧克力薄脆	
Les fromages  	188
Selection of French cheese choose 3 items from the option available on the trolley 精选三种法国芝士	

Pork
猪肉Shellfish
贝类Vegetarian
素食Spicy
辛辣Nuts
坚果Dairy
乳制品Gluten
麸质Locally sourced
本地采购Sustainable
可持续

PHÉNIX

GRAPE JUICE 无酒精葡萄汁

BOTTLE

330ml ALAIN MILLIAT Chardonnay White Grape Juice	艾兰优果 霞多丽白葡萄酒	138
330ml ALAIN MILLIAT Cabernet Sauvignon Rose Grape Juice	艾兰优果 赤霞珠桃红葡萄酒	138
750ml ALAIN MILLIAT Muscadelle Sparkling Grape Juice	艾兰优果慕斯卡黛气泡葡萄酒	468

NFC JUICE 冷榨非还原果汁

200ml ALAIN MILLIAT Orange Juice	艾兰优果 橙汁	98
200ml ALAIN MILLIAT Mango Nectar	艾兰优果 芒果汁	98
200ml ALAIN MILLIAT Apple Cox's Juice	艾兰优果 苹果汁	98
200ml ALAIN MILLIAT Pomegranate Juice	艾兰优果 石榴汁	98
200ml ALAIN MILLIAT White Peach Nectar	艾兰优果 白桃汁	98
200ml ALAIN MILLIAT Wild Blueberry Nectar	艾兰优果 野生蓝莓汁	98

SOFT DRINK 软饮料

GLASS

Coca Cola	可口可乐	68
Coke Zero	零度可乐	68
Sprite	雪碧	68
Ginger Ale	干姜水	78
Tonic Water	汤力水	78
Soda Water	苏打水	78

COFFEE 咖啡

Americano	美式咖啡	68
Espresso Single	单份意式浓缩	68
Espresso Double	双份意式浓缩	78
Coffee Latte	拿铁	78
Cappuccino	卡布奇诺	78
Macchiato	玛奇朵	78

TEA - INFUSION 茶品

PERSON

English Breakfast Tea	英式早餐茶	98
Earl Grey	伯爵茶	98
Jasmine Sliver Needle	茉莉银针	138
Yellow Gold Oolong Tea	黄金桂乌龙茶	168