

# 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 reimagined 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  
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Dairy  
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Gluten  
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COLD APPETISERS 冷前菜

|  |         |
|--|---------|
| <p><b>Le Jambon Ibérique</b> 🐷 🌶️</p> <p>Cinco jotas iberico ham (60g)</p> <p>5J火腿拼盘</p>   | 588     |
| <p><b>L'huître</b> 🍷</p> <p>Oyster selection (Market Available), 1/2 dozen</p> <p>主厨精选当季生蚝半打6只</p>   | 298     |
| <p><b>La Burrata</b> 🍷 🌶️</p> <p>Truffled burrata</p> <p>Maraschino cherries, nuts, green salad</p> <p>松露布拉塔芝士, 马斯奇诺樱桃, 坚果, 色拉</p>                     | 198     |
| <p><b>Le Saumon</b> 🌶️ 🍷</p> <p>Norwegian salmon vodka cured</p> <p>Buttermilk, avocado, apple</p> <p>伏特加腌挪威三文鱼, 黄油牛奶, 牛油果, 苹果</p>                     | 198     |
| <p><b>Le Foie Gras</b> 🍷 🍷 🌶️</p> <p>Confit duck foie gras</p> <p>Figs, Sicilian pistachio, sarawak peppercorn</p> <p>油封鸭肝, 无花果, 西西里岛开心果, 沙撈越黑胡椒粒</p>  | 298     |
| <p><b>Le Tartare de Boeuf (100g/150g)</b> 🍷</p> <p>Wagyu beef tartar</p> <p>Condiments, egg, crispy grains bread</p> <p>生和牛肉塔塔, 搭配小料, 有机鸡蛋, 谷物面包脆片</p> | 298/368 |

HOT APPETISERS 热前菜

|   |     |
|---|-----|
| <p><b>La Grenouille</b> 🍷 🌶️</p> <p>Crispy frog legs</p> <p>“Persillade” emulsion, shansu leaves</p> <p>脆蛙腿, 青酱泡沫, 山苏叶</p>    | 298 |
| <p><b>L' Escargot</b> 🍷</p> <p>Escargots Basquaise</p> <p>butter, bell pepper “Piperade”, spinach</p> <p>法式蜗牛, 巴斯克甜椒, 菠菜</p>  | 268 |
| <p><b>La Soupe</b> 🍷</p> <p>Seafood soup</p> <p>scallop, tiger prawn, saffron mayo, chervil</p> <p>海鲜汤, 扇贝, 虎虾, 藏红花酱, 细叶芹</p> | 268 |



Pork  
猪肉



Shellfish  
贝类



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Vegetarian options are available upon request  
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## MAINS 主菜

**La Saint-Jacques** 🍷 358  
Seared scallop  
Sweet potato, turnip, lime  
香煎扇贝, 红薯, 白茼蒿, 青柠

**Le Boeuf** 🍷 428  
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

**Le Poulet** 🍷 288  
Wenchang roasted chicken  
mushroom purée, spinach,  
sauce suprême  
海南文昌鸡, 蘑菇泥, 菠菜, 鸡汤白酱

**Le Cabillaud** 🍷 488  
French black cod fish  
celery root, sugar peas, herbs oil  
法国银鳕鱼, 根芹, 甜豆, 香草油

**Le Porc** 🍷 288  
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

**Les Fruits de Mer** 🍷 & 🍷 288  
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

### — From charcoal oven 炭烤精选 —

**Le Faux Fillet** 🍷 698  
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

**La Poitrine de Boeuf** 🍷 498  
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

### To Share 供分享

**La Côte de bœuf** 🍷 2188  
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

**La Selle d'agneau** 🍷 698  
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

**Le Turbot** 🍷 & 🍷 688  
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

## SIDE DISHES 配菜

Homemade potato purée 🍷 88  
土豆泥

Fries with truffle 88  
黑松露薯条

Seasonal grilled vegetables 88  
扒时令蔬菜

Sautéed mushrooms 88  
炒蘑菇

Sautéed spinach 88  
炒菠菜



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## DESSERT 甜品

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



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## GRAPE JUICE 无酒精葡萄汁

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