

PHÉNIX

LUNCH SET MENU

Weekdays 12:00-14:30

Three-course 368

Enjoy the following exclusive wine by the glass offers with your lunch set. (125ml / glass)

White Wine: Bodegas Muga, Rioja, Spain 2023 RMB 98net / glass

Red Wine: Domaine Franck Balthazar, Côtes Du Rhône, France 2022 RMB 108net / glass

Appetizers

Pâté de Campagne, frisée, mustard     

Or

Hamachi Niçoise salad, snow peas, piquillo peppers, anchovy

Or

50 Carrot soup, osso bucco carrot, brown butter   

Or

Grilled ox tongue, croquette, sauce gribiche, petit salad  

Main Course

Pan-seared seabass, white bean purée, pickled chorizo  

Or

Duck confit, Anna potatoes, duck jus  

Or

Grilled pork loin, sauce charcutière, forest mushrooms, polenta    

Or

Roasted Wenchang chicken, Provençal vegetables, lemon confit  
(RMB 38 supplement)

Desserts

Creme caramel, sour cream 

Or

Rice pudding, vanilla ice cream, peanut tuille  

Or

Strawberry sorbet, frozen yoghurt 

 Pork  Shellfish  Vegetarian  Spicy  Nuts  Dairy  Gluten  Locally sourced  Sustainable

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)

PHÉNIX

午市套餐

工作日12:00-14:30

三道式 368

午间套餐专享 | 搭配精选杯卖葡萄酒 125ml/杯

白葡萄酒: Bodegas Muga, Rioja, Spain 2023

净价98元 / 杯

红葡萄酒: Domaine Franck Balthazar, Côtes Du Rhône, France 2022

净价108元 / 杯

前菜

法式乡村肉派, 菊苣色拉, 芥末 或
鳟鱼尼斯沙拉, 荷兰豆, 皮奎略红甜椒, 银鱼柳 或
胡萝卜浓汤, 胡萝卜, 焦化黄油 或
炭烤牛舌, 可乐饼, 鸡蛋芥末酱, 时蔬沙拉

主菜

香煎海鲈鱼, 白豆泥, 腌辣味香肠 或
油封鸭腿, 安娜土豆, 鸭肉汁 或
烤猪里脊肉, 猪肉酱汁, 蘑菇, 玉米糊 或
炭烤海南文昌鸡, 普罗旺斯炖菜, 油封柠檬 (另加收38人民币)

甜品

奶油布丁, 焦糖酱, 酸奶油 或
米糕冻, 香草冰淇淋, 花生脆片 或
草莓冰霜, 冰冻酸奶

猪肉 贝类 素食 辛辣 坚果 乳制品 麸质 本地采购 可持续

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