

PHÉNIX

LUNCH SET MENU

Weekdays 12:00-14:30

Three-course 368

The Perfect Pairing for your Lunch Set | Curated by our Sommelier RMB 78 / 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

Crème 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 | 侍酒师精选葡萄酒 78元 / 杯

前菜

法式乡村肉派，菊苣色拉，芥末 或
鳎鱼尼斯沙拉，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