

## PHÉNIX LUNCH

May 13 - May 17

12:00 to 14:30

|                        |      |
|------------------------|------|
| Two courses<br>二道菜套餐   | 198. |
| Three courses<br>三道菜套餐 | 248. |

### APPETISER 开胃菜

Raw and cooked beetroots, Puy lentils, apple, fromage blanc, walnut  
新鲜及烹煮甜菜根, 扁豆, 苹果, 白乳酪, 核桃

Grilled octopus, aioli, pickled green tomatoes  
烤八爪鱼, 蒜蓉蛋黄酱, 腌绿番茄

Chicken liver parfait Paris-Brest, cherry mustard, toasted almonds  
泡芙鸡肝冻, 樱桃芥末酱, 烤杏仁

### MAIN 主菜

Grilled asparagus, poached organic egg, Hollandaise sauce  
炙烤芦笋, 水波有机蛋, 荷兰汁

Faroe Islands salmon, peas, dill, smoked nage  
法罗群岛三文鱼, 豌豆, 莳萝, 烟熏鱼

Braised cuttlefish and ox tripe, toasted sourdough bread, aioli  
炖墨鱼和牛肚, 酵母面包, 蒜蓉蛋黄酱

### DESSERTS 甜品

Eureka lemon tart, torched meringue  
柠檬挞, 烤蛋白酥皮

Longan, sago, ginger beer, coconut  
龙眼, 木薯, 姜味冰沙, 椰子

Rustic camembert cheese, truffle honey, house crackers  
乡村卡门培尔奶酪, 松露蜂蜜, 薄脆饼

### WINE SELECTION 精选葡萄酒

|               |   |       |
|---------------|---|-------|
|               |   | glass |
| 2016<br>white | Luc Baudet, Côtes-du-Rhône, Rive Droite<br>Rhône Valley, France | 70.   |
| 2015<br>red   | Luc Baudet, Côtes-du-Rhône, Rive Droite<br>Rhône Valley, France | 70.   |

