

PHÉNIX LUNCH

May 20 - May 24

12:00 to 14:30

Two courses 二道菜套餐	198.
Three courses 三道菜套餐	248.

APPETISER 开胃菜

Pea and mint soup, long pepper crème Chantilly, beldi lemon
青豆奶油薄荷汤, 贝尔迪柠檬

Confit salmon, Granny Smith apple, sorrel
腌三文鱼, 酸甜苹果, 酸模

Pâté en croûte, celery root, mustard fruit, cornichon
法式猪肉鹅肝馅饼

MAIN 主菜

Ratatouille provençale
普罗旺斯杂烩

Halibut, cracked wheat and broccoli salad, seaweed butter
比目鱼, 小麦, 西兰花, 海藻黄油

Aged duck breast, kumquat jam, parsnip purée, boudin noir
鸭胸, 金橘酱, 欧洲萝卜泥, 血肠

DESSERTS 甜品

Medjool date and custard tart, banana sorbet
大枣蛋奶挞, 香蕉冰糕

Peanut butter parfait, iodized caramel, soft chocolate
花生冻糕, 咸味焦糖, 软巧克力

Murcia al vino, honey comb, house crackers
红酒山羊奶酪, 蜂巢, 薄脆饼

WINE SELECTION 精选葡萄酒

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

