

PHÉNIX LUNCH

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

Raw and cooked heirloom carrots, fromage blanc, dukkah, sorrel  
生熟天然萝卜, 白乳酪, 中东香料, 酸模

Seafood escabèche, yuzu citrus, bonito aioli, squid ink cracker  
醋渍海鲜, 香橙, 熏鱼蛋黄酱, 鱿鱼墨饼干

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

Yunnan truffle and gruyère cheese quiche, fennel and endive salad  
云南松露及奶酪乳蛋饼, 茴香和菊苣沙拉

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

Braised Angus beef, potato purée, gremolata  
炖安格斯牛肉, 土豆泥, 碎欧芹及蒜

DESSERT 甜品

Chocolate mi-cuit tart, sour cream sorbet  
半熟巧克力挞, 酸奶油冰糕

Compressed strawberries, yoghurt chantilly, basil  
草莓, 酸奶脆, 罗勒

Stilton cheese, fresh honeycomb, house crackers  
斯蒂尔顿奶酪, 新鲜蜂巢, 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.

