

## PHÉNIX LUNCH

Sep 09 - Sep 13

12:00 to 14:30

Two courses 198.

二道菜套餐

Three courses 248.

三道菜套餐

## APPETISER 开胃菜

Heirloom tomato salad, fromage blanc, passion fruit, basil

番茄色拉, 白乳酪, 西番莲, 罗勒

Pickled Atlantic mackerel, avocado, cucumber, horseradish

鲭鱼, 牛油果, 黄瓜, 辣根

Pâté en croûte, celery root, mustard fruit

法式猪肉鹅肝馅饼, 芹菜根, 芥末水果

## MAIN 主菜

Warm asparagus, poached egg, almond

温热芦笋, 水波蛋, 杏仁

Faroe Islands salmon, pea, dill, smoked nage

法罗群岛三文鱼, 豌豆, 莳萝, 烟熏鱼

Aged duck breast, fig jam, celery root purée, boudin noir

鸭胸肉, 无花果酱, 芹根泥, 血肠

## DESSERTS 甜品

Eureka Lemon tart, torched meringue

柠檬挞, 烤蛋白酥皮

Peanut butter parfait, iodized caramel, soft chocolate

花生冻糕, 咸味焦糖, 软巧克力

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

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

2017 red Luc Baudet, Côtes-du-Rhône, Rive Droite Rhône Valley, France glass 70.

