

PHÉNIX LUNCH

June 10 - June 14

12:00 to 14:30

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

APPETISER 开胃菜

Heirloom tomato salad, fromage blanc, olive, basil, pine nut
天然番茄沙拉, 白乳酪, 橄榄, 罗勒, 松仁

Confit salmon, sweet and sour apple, sorrel
腌三文鱼, 酸甜苹果, 酸模

Pâté en croûte
法式猪肉鹅肝馅饼

MAIN 主菜

Grilled asparagus, poached egg, Hollandaise sauce
炙烤芦笋, 水波蛋, 荷兰汁

Braised ox tripe and cuttlefish, toasted sourdough bread, aioli
炖牛肚和墨鱼, 酵母面包, 蒜蓉蛋黄酱

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

DESSERTS 甜品

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

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

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 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. |

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
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

