

PHÉNIX LUNCH

February 22 - February 27

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

Heirloom tomato salad, fromage blanc, passion fruit, basil
番茄色拉, 白乳酪, 西番莲, 罗勒

Black tiger shrimp, avocado, confit tomato, grapefruit, dill
黑虎虾, 牛油果, 油封番茄, 西柚, 莳萝

Pâté, pistachio, pork liver, Jambon de Bayonne
肉冻, 开心果, 猪肝, 巴约纳火腿

MAIN 主菜

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

Ink pasta, chili, garlic, squid, shrimp, clam
墨鱼汁面条, 辣椒, 大蒜, 鱿鱼, 虾, 蛤蜊

Ratatouille provençale
普罗旺斯杂烩

DESSERT 甜品

Chocolate tart, vanilla ice cream
巧克力挞, 香草冰淇淋

Rice pudding, mango, granita, thyme
芒果米布丁, 冰糕, 百里香

Camembert cheese, fresh honey comb, house crackers
乡村卡门培尔奶酪, 蜂蜜, 薄脆饼

WINE SELECTION 精选葡萄酒

2017 white	Luc Baudet, Côtes-du-Rhône, Rive Droite Rhône Valley, France	glass 70.
2018 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