

PHÉNIX LUNCH

April 19 - April 25

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

Duck leg salad, pine nut, grapefruit, mix lettuce
鸭腿沙拉, 松子, 西柚, 混合生菜

Confit salmon, Granny Smith apple, sorrel
油封三文鱼, 青苹果, 酸叶草

Heirloom tomato salad, fromage blanc, passion fruit, basil
有机番茄色拉, 白芝士, 热情果, 罗勒

MAIN 主菜

Angus beef burger, bacon, onion jam, cheese, French fries
安格斯牛肉汉堡, 培根, 洋葱酱, 芝士, 薯条

Smoked cod fish omelet, béchamel sauce, hazelnut, lemon
烟熏鳕鱼蛋卷, 白汁, 榛子, 柠檬

Vegetable pasta, cherry tomato, sweet pea, black olives
蔬菜意面, 樱桃番茄, 甜豆, 黑橄榄

DESSERT 甜品

Medjool date and custard tart, banana sorbet
帝王枣蛋奶挞, 香蕉冰霜

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

Rustic Camembert cheese, date, homemade crackers
乡村卡门培尔芝士, 椰枣, 自制薄脆饼

WINE SELECTION 精选葡萄酒

2018 White	Berry Bros. & Rudd Merchant's, Carinena, Spain Chardonnay, Viura	glass 80.
2018 Red	Berry Bros. & Rudd Merchant's, Carinena, Spain Merlot, Tempranillo, Syrah	80.



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