PHOENIX

BY PITSTOP

Welcome to Phoenix by Pitstop

Inspired by the coasts of the Mediterranean, Phoenix celebrates refined simplicity, vibrant flavours, and timeless charm.

Each dish is thoughtfully created with you in mind, using the finest ingredients and delicate technique… a harmony of elegance and warmth.

We invite you to indulge, linger, and experience the art of dining where every plate tells a story, and every flavour a cherished memory.

I hope you enjoy your time with us.



Chef Zakaria
Phoenix Restaurant

STARTERS & SMALL PLATES

Chef's Signature Caesar Salad
Baby romaine lettuce | Croutons | Bacon bits | Soft boiled egg | Grated Parmesan Cheese | Classic Caesar Dressing

Add grilled spiced shrimp 53,500
Add Nigerian spiced chicken 39,500

King Prawns Pil Pil 55,500
King prawns | Warm Cucumber | Garlic | Parsley Butter

Grilled Spanish Octopus 68,500
Red pepper | Confit Garlic | Tomato | Nigerian spices

12-Hour Slow Braised Oxtail Pepper Soup 35,000
Nigerian pepper soup | Potato | Capsicums

Seafood Bisque 41,500
Crab meat | Poached Prawns | Calamari | Coconut milk

Mushroom & Truffle Arancini 55,000
Parmesan cream | Grated Parmesan | Dressed rocket leaves | Truffle oil

Local Crab, Shrimp & Avocado Cocktail 45,000
Pickled cucumber | Herb Oil

Iberico Ham Croquettes 59,000
Spiced chilli tomato sauce | Tomato Chutney

Fresh Buffalo Mozzarella & Confit Tomato 47,500
Olive Tapenade | House Pesto | Basil Leaves

Tuna Nicoise 48,000
Baby potato | Green beans | Olives | Boiled Egg | Anchovy | Confit Cherry Tomatoes | Baby gem lettuce | Dijon Mustard Vinaigrette

Allergens:
SF=Seafood |D=Dairy products | G=Gluten | SE=Sesame seeds | N=Nuts | S=Seeds | V=Vegan
All Prices Are Exclusive Of Tax

TO FOLLOW

FROM THE SEA

Bouillabaisse 65,500
Tiger Prawns | Sea Bream | Mussels | Clams Gently Poached in Saffron Jus (SF, SD)

Roasted Loin of Salmon 68,000
Caramelised Fennel | Fregola Sarda | Romesco Sauce (SF, N)

Marinated Grilled Barracuda Steak 65,500
Aubergine Caviar | Roasted Zucchini Scapece | Sauce Vierge (SF)

Seafood Paella 68,500
Fish | Shellfish | Chicken | Saffron (SF)

Mediterranean Seafood Tagliolini 65,500
Prawns | Salmon | Squid | Mussels | In Creamy seafood Sauce or Spicy tomato Sauce (SF)

FROM THE LAND

Roasted Whole Baby Chicken 75,500
Truffle Stuffing | Lyonnaise Potato | Braised Lettuce | Carrot & Peas | Truffle Chicken Jus **Herb Crusted Rack of Lamb 78,000**
Olive Crushed Potatoes | Broccolis Puree | Garlic and Rosemary Jus
12 Hours Slow Cooked Short Rib of Beef 75,250
Braised Cabbage | Crispy Pancetta | Pomme Mousseline

Braised Oxtail 78,000
Sweetcorn Pudding | Sautéed Greens | Glazed Carrots | Creamy Mash potatoes (D, SD)

Moroccan Lamb Tagine 85,500
Marinated in Saffron & Ras El Hanout Spice | Artichokes | Prunes | Almond | Herb Couscous | Tomato & Cucumber Salad (N)

FROM THE GRILL

Grilled South African Ribeye Steak 500 Grams 95,500
Creamed Spinach | Triple Cooked Chips | Glazed Carrot | Sauce Bearnaise (D,E)

Grilled Wagyu Sirloin Steak 350 Grams 185,500
Creamed Spinach | Triple Cooked Chips | Glazed Carrot | Sauce Bearnaise (D,E)

Chargrilled Tomahawk Steak 1 Kilo Gram 175,500
Garlic Truffle Butter | Truffle red wine Jus | Triple Cooked Chips | Creamed Spinach | Charred Leeks | Glazed Carrots (D,E)

SURF AND TURF

Grilled South African Beef 86,500
Tenderloin | King Prawns | Sautéed Potatoes | Chimichurri Sauce (D,E)

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SIDE DISHES

Herb Couscous (G,N) 18,000

Sautéed Vegetables 12,750

Creamy Mash Potatoes 15,500

Rustic Triple-Cooked Chips 15,000

Indonesian Style Shrimps Rice 25,500

DESSERT

Crunchy Cannoli 17,500
Spiced Poached Pear | Cardamom Cream (D,G,SD)

Chocolate Fondant Tart 18,750
Hazelnut Crème Mocha Chantilly Cream (D,G)

Crème Catalane 16,750
Fennel | Lemon | Cinnamon (D)

Deconstructed Tiramisu 15,500

Pistachio | Strawberry | Coconut | Shortbread (N, D, G) 24,500

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