



**CHEF'S SPECIALS**  
**主厨特选**

**开胃菜**

Osetra 鱼子酱配龙虾沙拉  
细香葱鲜奶油和薄煎饼

5J 纯正伊比利亚去骨火腿

**生蚝**

皇室生蚝  
法国“淑雅”生蚝

**主菜**

法国蓝龙虾  
配土豆泥及三种特制酱汁

2GR 纯种和牛肉眼  
M8/9 级, 200 克  
配焗土豆及红酒汁

烤带骨和牛肉眼  
M7 级澳洲 Rangers Valley, 1000 克  
配焗土豆及红酒汁

**To Start**

Osetra Caviar, Chilled Lobster Salad  
Chive Crème Fraîche, Blinis

5J Iberico Bellota Ham

**Oysters**

La Royale  
La Boudeuse

**Main Courses**

French Blue Lobster  
Potato Purée, Three Flavor Condiment

2GR Full Blood Wagyu Ribeye  
M8/9, 200g  
Crunchy Potato Gratin, Red Wine Jus

Côte de Boeuf  
Rangers Valley M7 Ribeye, 1000g  
Crunchy Potato Gratin, Red Wine Jus

RMB

728/30g  
2,468/100g

588/50g  
1,188/100g

68/pc  
48/pc

998

1,298

2,288

所有价格以人民币计并附加 10%服务费  
All prices are in RMB and subject to 10% service charge

## Jean-Georges Brunch Tasting Menu

Jean Georges 特色早午餐菜单

RMB 998

有机蛋黄吐司，鱼子酱和香葱	Toasted Egg Yolk, Caviar and Chives
皇帝鱼刺身配辣椒醋汁和龙蒿	Kingfish Sashimi, Habanero Vinaigrette and Tarragon
煎大明虾配青柠和小红萝卜	Sautéed Tiger Prawn, Lime Yogurt and Radish Explosion
香煎龙趸配夏季蔬菜和辛香香草清汤汁	Seared Grouper, Summer Vegetables and Spicy Herbal Broth
炙烤和牛牛柳，慢烤番茄脆土豆和龙蒿荷兰酱	Seared Wagyu Beef Tenderloin, Slowly Roasted Tomato Crackling Potatoes and Sauce Béarnaise
巧克力蛋糕配香草冰淇淋	Warm Chocolate Cake with Vanilla Ice Cream

Tasting Menu Wine Pairing 另加餐酒配搭 RMB 698

## Three Course Menu

三道式套餐

RMB 298

Two Dishes a La Carte and Dessert (Plus Supplement)

从单点菜单中挑选两款菜肴和甜品（某些菜品已标注需另加费用）

Wine Pairing 另加餐酒配搭 RMB 218

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## Brunch a La Carte

早午餐单点菜单

### 法国吐司，薄烤饼和面包篮

自制法式面包吐司配煮梨  
酪乳薄烤饼配浆果，香蕉和枫叶糖浆  
面包篮  
自制可颂，巧克力可颂，牛奶面包

### 蛋类

有机鸡蛋鱼子酱 (套餐价另加 188 元)  
煎蛋卷配蘑菇，芝士，火腿或烟熏三文鱼  
太阳蛋配芦笋  
烟熏培根，车打芝士，面包丁  
溏心蛋配炒蘑菇，巴马臣芝士和香草  
班尼迪克蛋配火腿或烟熏三文鱼  
龙虾班尼迪克蛋 (套餐价另加 48 元)

### 前菜

金枪鱼塔塔配牛油果，小红萝卜及特制姜汁  
玉米汤配青柠，辣椒和罗勒  
温大虾沙拉配牛油果，番茄和香槟蛋黄酱  
煎深海扇贝配芦笋，洋葱  
海芦笋佐芝麻酱 (套餐价另加88元)  
法式鹅肝酱配酸樱桃及糖衣开心果  
和白波特酒啫喱

### 主菜

真鲷配果仁芝麻，时令蔬菜佐特制甜酸汁  
香煎龙趸配夏季蔬菜和辛香香草清汤汁  
香脆土鸡配洋葱，香菇佐巴马臣奶酪汁  
烟熏乳鸽配新鲜玉米糊和黑松露汁  
炙烤和牛牛柳，慢烤番茄脆土豆和龙蒿荷兰酱 (套餐价另加198元)

### French Toast, Pancakes and Pastries

House Made Brioche French Toast with Poached Pear  
Buttermilk Pancakes with Berries, Bananas and Maple Syrup  
Pastry Basket  
Homemade Pain au Chocolate, Croissants au Beurre, Pain au Lait

### Eggs

Egg Caviar (RMB 188 Supplement)  
Omelet with Choice of Mushroom, Cheese, Ham or Smoked Salmon  
Sunny Side Up Eggs with Asparagus  
Smoked Bacon, Cheddar Cheese, Crouton  
Poached Eggs with Roasted Mushrooms, Parmesan and Herbs  
Eggs Benedict with Choice of Ham or Smoked Salmon  
Lobster Egg Benedict (RMB 48 Menu Supplement)

### Starters

Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade  
Corn Soup, Lime, Chili and Basil  
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette  
Sautéed Sea Scallops, Asparagus, Artichoke  
Sea Beans and Sesame Emulsion (RMB 88 Menu Supplement )  
Foie Gras Brûléé, Dried Sour Cherries, Candied Pistachio  
White Port Gelée

### Main Courses

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus  
Seared Grouper, Summer Vegetables and Spicy Herbal Broth  
Crispy Organic Chicken with Artichokes, Shitakes, Parmesan Jus  
Gently Smoked Squab with Fresh Corn Polenta and Black Truffle  
Seared Wagyu Beef Tenderloin, Slowly Roasted Tomato  
Crackling Potatoes and Sauce Béarnaise (RMB 198 Menu Supplement)

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