



**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  
配焗土豆及特制红酒汁

**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 Tasting Menu Jean-Georges 品尝菜单 RMB 1,498

有机鸡蛋鱼子酱	Egg Caviar
深海扇贝配金色花菜水瓜柳一葡萄沙司	Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion
蒜蓉香草汤，香煎牛蛙腿	Young Garlic Soup, Thyme and Sautéed Frog Legs
多宝鱼配节瓜，番茄和特制法式黄酒汁	Turbot with Château Chalon Sauce
龙虾配豌豆苗和香茅龙虾汁	Lobster Tartine, Lemongrass Broth, Pea Shoots
香烤乳鸽配烩洋葱，煎鹅肝和玉米饼	Broiled Squab, Onion Compote, Corn Pancake with Foie Gras
巧克力蛋糕配香草冰淇淋	Warm Chocolate Cake with Vanilla Ice Cream

Wine Pairing 另加餐酒配搭 RMB 988

## Summer Tasting Menu 夏季品尝菜单 RMB 1,498

有机蛋黄吐司，鱼子酱和香草	Toasted Egg Yolk, Caviar and Herbs
皇帝鱼刺身配辣椒醋汁和龙蒿	Kingfish Sashimi, Habanero Vinaigrette and Tarragon
香煎鹅肝配酸樱桃酱和爱情草	Roasted Foie Gras with Sour Cherry Jam and Lovage
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
烤龙虾配甜辣红椒汁 青豆和薄荷	Roasted Lobster with Sweet and Spicy Red Pepper Sauce Peas and Mint
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
柑橘配香草奶油，柑橘冰霜 柚子凝露，榛果巧克力，香橙蛋糕	Mandarine Sorbet, Vanilla Cream Yuzu Curd, Crunchy Gianduja, Orange Sponge Cake

Wine Pairing 另加餐酒配搭 RMB 988

## Four Course Menu 四道式套餐 RMB 788

Three Dishes a La Carte and Dessert (Plus Supplement)

从单点菜单中挑选三款菜肴和一个甜品（某些菜品已标注需另加费用）

Wine Pairing 另加餐酒配搭 RMB 498

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## Dinner a La Carte

晚餐单点菜单

### 鱼子酱精选

有机鸡蛋鱼子酱(套餐价另加 188 元)

有机蛋黄吐司鱼子酱和香葱  
(套餐价另加 188 元)

鱼子酱，有机水波蛋配酸乳酪及香草  
(套餐价另加 188 元)

### 前菜

皇帝鱼刺身配辣椒醋汁和龙蒿

金枪鱼配牛油果，小红萝卜及特制姜汁

真鲷刺身和夏季青豆沙拉

酪乳油醋汁和香蜂草

有机蘑菇沙拉

配薄荷松子酱

温芦笋沙拉配牛油果和荷兰汁

香煎扇贝配芦笋，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

### 中盘

玉米汤配青柠，辣椒和罗勒

煎大明虾

配青柠和小红萝卜(套餐价另加68元)

芦笋烩饭配蟹肉和香草

真鲷配果仁芝麻，时令蔬菜佐特制甜酸汁

多宝鱼配节瓜，番茄和特制法式黄酒汁

香煎鹅肝配酸樱桃酱和爱情草

### 主菜

新西兰三文鱼配香草和球茎茴香  
佐椰子青柠酱

香煎龙趸配夏季蔬菜和辛香香草清汤汁

烤龙虾配甜辣红椒汁

青豆和薄荷(套餐价另加198元)

烟熏乳鸽配新鲜玉米糊和黑松露汁

香脆土鸡配洋葱，香菇佐巴马臣奶酪汁

北京鸭胸配法国杏仁糖

及芳津杏仁酒汁

烤羊排，烤时蔬和黑橄榄碎

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)

### Caviar Creations

Egg Caviar (RMB 188 Menu Supplement)

Toasted Egg Yolk, Caviar and Chives  
(RMB 188 Menu Supplement)

Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs  
(RMB 188 Menu Supplement)

### Starters

Kingfish Sashimi, Habanero Vinaigrette and Tarragon

Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Madai Sashimi and Summer Pea Salad

Buttermilk Vinaigrette, Lemon Balm

Market Mushroom Salad with Wild Greens

Herbal Pine Nut Dressing

Warm Asparagus Salad, Avocado and Hollandaise

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

### Middle Courses

Corn Soup, Lime, Chili and Basil

Sautéed Tiger Prawn

Lime Yogurt and Radish Explosion (RMB 68 Menu Supplement )

Asparagus Risotto, Crab Fondue and Herbs

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus

Turbot with Château Chalon Sauce

Roasted Foie Gras with Sour Cherry Jam and Lovage

### Main Courses

Seared New Zealand King Salmon, Fragrant Coconut-Lime Infusion  
Herbs and Fennel

Seared Grouper, Summer Vegetables and Spicy Herbal Broth

Roasted Lobster with Sweet and Spicy Red Pepper Sauce

Peas and Mint (RMB 198 Menu Supplement)

Gently Smoked Squab with Fresh Corn Polenta and Black Truffle

Crispy Organic Chicken with Artichokes, Shitakes, Parmesan Jus

Beijing Duck Breast Topped with Cracked Jordan Almonds

Amaretto Jus

Grilled Lamb Chops, Roasted Baby Vegetables and Black Olive Crumbs

Seared Wagyu Beef Tenderloin, Slowly Roasted Tomato

Crackling Potatoes and Sauce Béarnaise (RMB 198 Menu Supplement)

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