



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

西班牙 5J 纯正伊比利亚火腿

生蚝

法国皇家大卫生蚝
法国“淑雅”生蚝

主菜

法式焗酿蓝龙虾
瑞士古法芝士和细香葱

M9+纯血和牛肉眼, 165 克
香脆菠菜芝士卷饼
土豆泥佐特制酱汁

炙烤 M7+纯种和牛西冷, 150 克
配芽菜沙拉
佐 11 种特制风味酱汁

To Start

Osetra Caviar, Chilled Lobster Salad
Chive Crème Fraîche, Blinis

5J Iberico Bellota Ham

Oysters

La Royale
La Boudeuse

Main Courses

Blue Lobster Thermidor
Gruyere and Chives

M9+ Full Blood Wagyu Ribeye, 165g
Crispy Spinach Cheese Crêpe
Potato Purée, Superior Jus

Seared M7+ Purebred Wagyu Striploin, 150g
11 Flavor Condiment
Wild Sprouts and Crunchy Salad

RMB

998/50g
2,498/125g

588/50g
1,188/100g

68/pc
48/pc

998

1,398

688

Jean-Georges Tasting Menu Jean Georges 特色菜单 RMB 998

Tasting Menu Wine Pairing 另加餐酒配搭 RMB 698

有机蛋黄吐司, 鱼子酱和香草	Toasted Egg Yolk, Caviar and Herbs
真鲷刺身, 秋季葡萄与香草酪乳酱	Madai Sashimi, Fall Grapes and Herbal Buttermilk Dressing
培根卷大明虾配梨子芥末酱	Bacon Wrapped Tiger Prawns, Pear Mustard
法国银鳕鱼配紫薯和辛香料汤	Black Cod, Purple Sweet Potatoes and Aromatic Spice Broth
胡椒裹M8+纯种和牛牛柳配土豆面疙瘩 苞子甘蓝和鼠尾草	Peppercorn Crusted M8+ Purebred Wagyu Beef Tenderloin Potato Gnocchi, Brussels Sprouts and Sage
巧克力蛋糕配香草冰淇淋	Warm Chocolate Cake with Vanilla Ice Cream

Three Course Menu 三道式套餐 RMB 328

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

Executive Chef 行政总厨: Nikolai Grigorov
Chef Proprietor 主理人: Jean Georges Vongerichten

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

早午餐单点菜单 Brunch a La Carte

法国吐司和薄烤饼 French Toast and Pancakes RMB

自制法式面包吐司配煮梨	House Made Brioche French Toast with Poached Pear	108
酪乳薄烤饼配浆果, 香蕉和枫叶糖浆	Buttermilk Pancakes with Berries, Bananas and Maple Syrup	108

蛋类 Eggs

有机鸡蛋鱼子酱 (套餐价另加 188 元)	Egg Caviar (RMB 188 Supplement)	388
煎蛋卷配蘑菇, 芝士, 火腿或烟熏三文鱼	Omelet with Choice of Mushroom, Cheese, Ham or Smoked Salmon	118
太阳蛋配芦笋	Sunny Side Up Eggs with Asparagus	108
烟熏培根, 车打芝士, 面包丁	Smoked Bacon, Cheddar Cheese, Crouton	108
班尼迪克蛋配火腿或烟熏三文鱼	Eggs Benedict with Choice of Ham or Smoked Salmon	118
龙虾班尼迪克蛋 (套餐价另加 58 元)	Lobster Egg Benedict (RMB 58 Menu Supplement)	198

前菜 Starters

皇帝鱼刺身配苹果, 芝麻和哈瓦那辣椒	Kingfish Sashimi, Shaved Market Apples, Pickled Habanero and Sesame	148
金枪鱼塔塔配牛油果, 小红萝卜及特制姜汁	Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	168
奶油南瓜汤配巴马臣芝士和脆面包丁	Butternut Squash Soup with Parmesan and Croutons	128
温大虾沙拉配牛油果, 番茄佐香檳蛋黄酱	Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette	148
煎深海扇贝配欧洲白萝卜泥 及热情果汁和焦糖黄油 (套餐价另加 88 元)	Roasted Sea Scallops, Silken Parsnip Passion Fruit and Brown Butter (RMB 88 Menu Supplement)	288
法式鹅肝酱配酸樱桃及糖衣开心果 和白波特酒啫喱	Foie Gras Brûléé, Dried Sour Cherries, Candied Pistachio White Port Gelée	188

主菜 Main Courses

真鲷配果仁芝麻, 时令蔬菜佐特制甜酸汁	Madai Crusted with Nuts and Seeds, Sweet and Sour Jus	268
新西兰皇帝三文鱼	New Zealand King Salmon	298
配炖煮块根芹佐翡翠奶油汁	Braised Celeriac and Spiced Jade Emulsion	278
法国银鳕鱼配紫薯和辛香料汤	Black Cod, Purple Sweet Potatoes and Aromatic Spice Broth	278
巴马臣芝士土鸡	Parmesan Crusted Organic Chicken	268
配洋葱, 罗勒和柠檬黄油	Artichokes, Basil and Lemon Butter	288
烟熏乳鸽配秋季蘑菇和罗勒	Gently Smoked Squab with Fall Mushrooms and Basil	288
胡椒裹 M8+纯种和牛牛柳配土豆面疙瘩 苞子甘蓝和鼠尾草 (套餐价另加 198 元)	Peppercorn Crusted M8+ Purebred Wagyu Beef Tenderloin Potato Gnocchi, Brussels Sprouts and Sage (RMB 198 Menu Supplement)	488

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