



CHEF'S SPECIALS
主厨特选

开胃菜	To Start	RMB
Osetra 鱼子酱配龙虾沙拉 细香葱鲜奶油和薄煎饼	Osetra Caviar, Chilled Lobster Salad Chive Crème Fraîche, Blinis	998/50g 2,498/125g
西班牙 5J 纯正伊比利亚火腿	5J Iberico Bellota Ham	588/50g 1,188/100g
生蚝	Oysters	
法国皇家大卫生蚝	La Royale	68/pc
法国“淑雅”生蚝	La Boudeuse	48/pc
主菜	Main Courses	
法式焗酿蓝龙虾 瑞士古法芝士和细香葱	Blue Lobster Thermidor Gruyere and Chives	998
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	M9+ Full Blood Wagyu Ribeye, 165g Crispy Spinach Cheese Crêpe Potato Purée, Superior Jus	1,398
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	Seared M7+ Purebred Wagyu Striploin, 150g 11 Flavor Condiment Wild Sprouts and Crunchy Salad	688

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 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.

午餐单点菜单 Lunch a La Carte

鱼子酱精选 Caviar Creations
套餐价另加 188 元 RMB 188 Menu Supplement

有机鸡蛋鱼子酱	Egg Caviar	RMB 388
有机蛋黄吐司, 鱼子酱和香草	Toasted Egg Yolk, Caviar and Herbs	388

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
有机蘑菇沙拉 配薄荷松子酱	Market Mushroom Salad with Wild Greens Herbal Pine Nut Dressing	128
真鲷刺身, 秋季葡萄与香草酪乳酱	Madai Sashimi, Fall Grapes and Herbal Buttermilk Dressing	168
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

中盘 Middle Courses

温大虾沙拉配牛油果, 番茄佐香槟蛋黄酱	Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette	148
奶油南瓜汤配巴马臣芝士和脆面包丁	Butternut Squash Soup with Parmesan and Croutons	128
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
帝王蟹蟹肉烩饭配甜豆和莳萝	King Crab Risotto with Peas and Dill	268
培根卷大明虾配梨子芥末酱(套餐价另加68元)	Bacon Wrapped Tiger Prawns, Pear Mustard (RMB 68 Menu Supplement)	288

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 配炖煮块根芹佐翡翠奶油汁	New Zealand King Salmon Braised Celeriac and Spiced Jade Emulsion	298
法国银鳕鱼配紫薯和辛香料汤	Black Cod, Purple Sweet Potatoes and Aromatic Spice Broth	278
烟熏乳鸽配秋季蘑菇和罗勒	Gently Smoked Squab with Fall Mushrooms and Basil	288
巴马臣芝士土鸡 配洋葱, 罗勒和柠檬黄油	Parmesan Crusted Organic Chicken Artichokes, Basil and Lemon Butter	268
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

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.