



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

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

Wine Pairing 另加餐酒配搭 RMB 988

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
蒜蓉香草汤配香煎牛蛙腿	Young Garlic Soup, Thyme and Sautéed Frog Legs
多宝鱼配节瓜, 番茄佐特制法式黄酒汁	Turbot with Château Chalon Sauce
龙虾配豌豆苗佐香茅龙虾汁	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

Fall Tasting Menu 秋季品尝菜单 RMB 1,698

Wine Pairing 另加餐酒配搭 RMB 988

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
香煎鹅肝配青苹果泥佐木鱼花柚子泡沫	Sautéed Foie Gras, Yuzu Scented Broth, Apple Purée and Cracklin
法国银鳕鱼配紫薯和辛香料汤	Black Cod, Purple Sweet Potatoes and Aromatic Spice Broth
烤带壳龙虾配罗马花菜 佐烟熏辣椒杏仁酱	Roasted Lobster in the Shell, Romanesco Cauliflower Smoked Chili-Almond Condiment
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
葡萄配多拿滋, 西米, 葡萄冰霜, 杏仁布丁	Grape, Beignet, Tapioca, Grape Sorbet, Almond Pudding

Four Course Menu 四道式套餐 RMB 888

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

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

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晚餐单点菜单 Dinner a La Carte

鱼子酱精选 Caviar Creations

RMB

有机鸡蛋鱼子酱(套餐价另加 188 元)	Egg Caviar (RMB 188 Menu Supplement)	388
有机蛋黄吐司鱼子酱和香草 (套餐价另加 188 元)	Toasted Egg Yolk, Caviar and Herbs (RMB 188 Menu Supplement)	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
海胆配黑面包, 墨西哥辣椒和柚子	Sea Urchin, Black Bread, Jalapeño and Yuzu	178
真鲷刺身, 秋季葡萄与香草酪乳酱	Madai Sashimi, Fall Grapes and Herbal Buttermilk Dressing	178
蓝鳍金枪鱼配牛油果, 小红萝卜及特制姜汁	Bluefin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade	218
有机蘑菇沙拉配香草松子酱	Market Mushroom Salad with Wild Greens, Herbal Pine Nut Dressing	138
玉兰菜梨子沙拉配薄荷和泡芙藜麦 佐黑胡椒酪乳汁	Endive and Pear Salad, Black Pepper Buttermilk Dressing and Mint Puffed Quinoa	128
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	208

中盘 Middle Courses

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
培根卷大明虾配梨子芥末酱	Bacon Wrapped Tiger Prawns, Pear Mustard	288
帝王蟹蟹肉烩饭配甜豆和莳萝	King Crab Risotto with Peas and Dill	268
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
多宝鱼配节瓜, 番茄和特制法式黄酒汁	Turbot with Château Chalon Sauce	238
香煎鹅肝配青苹果泥佐木鱼花柚子泡沫	Sautéed Foie Gras, Yuzu Scented Broth, Apple Purée and Cracklin	268

主菜 Main Courses

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
烤带壳龙虾配罗马花菜 佐烟熏辣椒杏仁酱(套餐价另加198元)	Roasted Lobster in the Shell, Romanesco Cauliflower Smoked Chili-Almond Condiment (RMB 198 Menu Supplement)	488
烟熏乳鸽配秋季蘑菇和罗勒	Gently Smoked Squab with Fall Mushrooms and Basil	288
北京鸭胸配法国杏仁糖 佐芳津杏仁酒汁	Beijing Duck Breast Topped with Cracked Jordan Almonds Amaretto Jus	298
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
香烤羊里脊配脆皮肋条佐烟熏辣椒酱	Roasted Lamb Rack, Crackling Riblettes and Smoked Chili Glaze	478
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238元)	Peppercorn Crusted M8+ Purebred Wagyu Beef Tenderloin Potato Gnocchi, Brussels Sprouts and Sage (RMB 238 Menu Supplement)	588

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