



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	
法国米特芬得克雷尔生蚝	Jérôme Miet Fine de Claire	68/pc
加拿大酷诗生蚝	Kusshi	48/pc
主菜	Main Courses	
烤欧洲蓝龙虾 配甘孜羊肚菌和土豆面疙瘩佐特色香草酱	Roasted European Blue Lobster Morels and Potato Gnocchi, Herbal Purée	1,498
澳洲 M6+纯种和牛带骨肉眼, 1000 克 配香脆菠菜芝士卷饼 土豆泥佐特制酱汁	Côte de Boeuf, Australian M6+ Ribeye, 1000g Crispy Spinach Cheese Crêpe Potato Purée, Superior Jus	2,288
澳洲 M9+纯血和牛肉眼, 165 克 配焗黑松露土豆佐红酒汁	Australian M9+ Full Blood Wagyu Ribeye, 165g Black Truffle Potato Gratin, Red Wine Jus	1,398
澳洲 M7+纯种和牛西冷, 150 克 配芽菜沙拉 佐 11 种特制风味酱汁	Australian M7+ Purebred Wagyu Striploin, 150g 11 Flavor Condiment Wild Sprouts and Crunchy Salad	708

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
闽东黄鱼，番茄佐特制法式黄酒汁	Yellow Croaker with Château Chalon Sauce
波士顿龙虾配豌豆苗佐香茅龙虾汁	Boston 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
JG 巧克力蛋糕配香草冰淇淋	Warm Chocolate Cake with Vanilla Ice Cream

Spring Tasting Menu 春季品尝菜单 RMB 1,798

Wine Pairing 另加餐酒配搭 RMB 988

鱼子酱沙拉配海芦笋和香草 佐烟熏蛋黄酱	Caviar Salad, Smoked Egg Yolk Emulsion Sea Asparagus and Herbs
姜黄柑橘腌真鲷刺身 配黄金奇异果和接骨木花	Madai Ceviche, Turmeric and Citrus Infusion Golden Kiwi and Elderflower
香煎鹅肝配草莓酱 香茅和西西里开心果	Roasted Foie Gras, Strawberry Compote Lemongrass and Sicilian Pistachio
法国银鳕鱼配莴笋，文蛤佐春蒜酸浆草酱汁	French Black Cod, Celtuce, Littleneck Clams and Spring Garlic-Sorrel Jus
黄油煮波士顿龙虾配甜豆 佐柚子辣椒醋汁和可可	Butter Poached Boston Lobster, Sugar Snap Pea Kanzuri-Loveage Vinaigrette and Cocoa
澳洲M8+纯种和牛牛柳 配白芦笋佐特制酱汁	Australian M8+ Purebred Wagyu Beef Tenderloin White Asparagus and Buttery Hot Sauce
草莓摩奇，柚子草莓 香草西米布丁，草莓冰霜	Strawberry Mochi, Yuzu Macerated Strawberry Vanilla Tapioca Pudding, Strawberry Sorbet

Four Course Menu 四道式套餐 RMB 998

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

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

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

皇帝鱼刺身和青豆香蜂草沙拉配酪乳油醋汁	Kingfish Sashimi and Pea Salad, Buttermilk Vinaigrette, Lemon Balm	218
海胆配黑面包，墨西哥辣椒和柚子	Sea Urchin, Black Bread, Jalapeño and Yuzu	218
姜黄柑橘腌真鲷刺身 配黄金奇异果和接骨木花	Madai Ceviche, Turmeric and Citrus Infusion Golden Kiwi and Elderflower	218
黄鳍金枪鱼配牛油果，小红萝卜及特制姜汁	Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade	258
温白芦笋配混合香草佐芥末酱	Warm White Asparagus with Mustard Emulsion, Herbs and Flowers	188
法式鹅肝酱配酸樱桃及糖衣开心果 和白波特酒啫喱	Foie Gras Brûlée, Dried Sour Cherries, Candied Pistachio White Port Gelée	258

中盘Middle Courses

甜青豆汤配曼彻格芝士，牛至和胡椒	Sweet Pea Soup with Manchego, Oregano and Niora Pepper	178
绿芦笋配甘孜羊肚菌佐酒香荷兰酱	Green Asparagus with Morels, Asparagus Jus	268
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)	308
炙烤东海大明虾配春季蔬菜和嫩芽 佐籽仁酸奶酱(套餐价另加68元)	Searred Tiger Prawns, Spring Vegetables, Seed-Yoghurt Dressing Soy Butter and Wild Sprouts (RMB 68 Menu Supplement)	308
帝王蟹蟹肉烩饭配甜豆和莳萝	King Crab Risotto with Peas and Dill	298
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	328
闽东黄鱼，番茄佐特制法式黄酒汁	Yellow Croaker with Château Chalon Sauce	318
香煎鹅肝配草莓酱 香茅和西西里开心果	Roasted Foie Gras, Strawberry Compote Lemongrass and Sicilian Pistachio	318

主菜Main Courses

烤新西兰皇帝三文鱼配辛香料 香草和球茎茴香佐芳香椰子-青柠酱	Roasted New Zealand King Salmon with Spices Fragrant Coconut-Lime Infusion, Herbs and Fennel	398
法国银鳕鱼配莴笋，文蛤 佐春蒜酸浆草酱汁	French Black Cod, Celtuce Littleneck Clams and Spring Garlic-Sorrel Jus	398
波士顿龙虾配甘孜羊肚菌和土豆面疙瘩 佐特色香草酱 (套餐价另加198元)	Roasted Boston Lobster with Morels and Potato Gnocchi Herbal Purée (RMB 198 Menu Supplement)	558
香烤乳鸽配青豆碎佐早金莲花醋汁	Char Grilled Squab, Crushed Sweet Peas and Nasturtium Vinaigrette	378
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	378
香烤土鸡配洋蓟 甘孜羊肚菌佐巴马臣芝士酱	Roasted Organic Chicken with Artichokes Morel Mushrooms and Parmesan Jus	358
新西兰羔羊排配脆皮羊肋条佐烟熏辣椒酱	New Zealand Lamb Rack, Crackling Riblettes and Smoked Chili Glaze	528
澳洲M8+纯种和牛牛柳 配白芦笋佐特制酱汁 (套餐价另加238元)	Australian M8+ Purebred Wagyu Beef Tenderloin White Asparagus and Buttery Hot Sauce (RMB 238 Menu Supplement)	698

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