

Chef Jean-Georges' Specials

Simply Cooked on the Table

Australian Blackmore Wagyu MBS +9 Tasting RMB 688
(Chuck Loin 130G, Flat Iron 40G, Karubi 70G, Short Rib 50G, Tri Tip 40G)

Spicy Seafood Hot Pot RMB 348
(Red Prawns, Calamari, Clams, Snapper, Tofu and Vegetables,
Served in a Simmering Spicy Broth)

Simply Roasted in the Kitchen

Black Angus Ribeye MBS +3 (1000G) RMB 1288

Australian Wagyu Ribeye MBS +7 (1400G) RMB 1888

Rangers Valley Striploin MBS +7 (360G) RMB 888

New Zealand Rack of Lamb (500G) RMB 498

Spanish Red Prawn (330G) RMB 798

Choose any two sides to go with your above choice

Roasted Mushroom

Herbal Spinach

Potato Puree

Grilled Broccolini

Glazed Baby Carrots

名厨Jean-Georges推荐

在餐桌上烹饪的美食

精选澳洲Blackmore+9级和牛 RMB 688
(前腰肉130克, 肩胛肉40克, 胸腹肉70克, 肋排肉50克, 三尖肉40克)

香辣海鲜火锅 RMB 348
(红虾, 鱿鱼, 蛤蜊, 鲷鱼, 豆腐, 时蔬和辣汤)

在厨房烤制的美食

安格斯+3级黑牛肉眼 (1000克) RMB 1288

澳洲+7级和牛肉眼 (1400克) RMB 1888

澳洲+7级和牛西冷 (360克) RMB 888

新西兰羊排 (500克) RMB 498

西班牙绯红虾 (330克) RMB 798

点任意一款在厨房烤制的美食可任选以下两款配菜

炙烤菌菇 香草菠菜

土豆泥 烤西兰花

迷你胡萝卜