

House Made Sodas 自制果味苏打水	Glass/杯
Ginger-Lime, Cherry-Yuzu, or Strawberry Soda	68

Jean-Georges Juices 特色蔬果汁	
Green Earth Ginger, Spinach, Apple, Cucumber, Kale	78
Ruby Red Carrots, Beets, Lemon, Ginger, Orange	78

Champagne 香槟	
NV Perrier-Jouët Grand Brut	198
NV Perrier-Jouët "Blason Rose"	298
2007 Perrier-Jouët "Belle Epoque" Brut	598

White Wines 白葡萄酒	
2014 Mosel Zepter Riesling "Feinherb", Mosel-Saar-Ruwer Germany	98
2015 Skyline of Gobi "Reserve" Chardonnay, Xinjiang China	108
2015 Voyager Estate Sauvignon Blanc Sémillon, Margaret River Australia	118
2014 Josmeyer "Fleur de Lotus" Auxerrois Blend, Alsace France	128
2013 Domaine Thierry et Pascale Matrot Bourgogne, Burgundy France	128
2014 Bodegas Abel Mendoza Viura, Rioja Spain	155

Rosé 桃红葡萄酒	
2015 AIX, Coteaux d'Aix en Provence France	98

Red Wines 红葡萄酒	
2014 Legacy Peak "Kalavinka" Cabernet Sauvignon & Merlot, NingXia China Exclusively for Three On The Bund	140
2013 Philippe Charlopin Bourgogne, Burgundy France	88
2015 Vignobles Arbeau "On L'Appelle Negrette", Fronton France	98
2011 Diane de Belgrave, Haut-Medoc, Bordeaux France	118
2011 Bodegas Roda "Sela", Rioja Spain	128
2013 Chris Ringland "CR" Shiraz, Barossa Valley Australia	158

Beer 啤酒	
Tsing Tao Golden Lager, China	58
Brooklyn Amber Lager, USA	78
Kronenbourg Blanc 1664, France	78
Monteiths Original Ale, New Zealand	78
Lefte Blonde, Belgium Pale Ale, Belgium	78

Tastes of Summer 夏季套餐	
Two plates RMB 298, each additional plate RMB198 两款菜肴 298 人民币, 如要加菜每份 198 人民币	

鱼子酱精选 (另加 188 人民币) 鸡蛋鱼子酱 蛋黄吐司, 鱼子酱和香草 水波蛋, 鱼子酱, 酸乳酪和香草	Caviar Creations (RMB 188 Supplement) Egg Caviar Toasted Egg Yolk, Caviar and Herbs Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs
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金枪鱼塔塔, 牛油果和辣萝卜, 腌姜 海胆, 黑面包, 墨西哥辣椒和柚子 皇帝鱼刺身, 绿辣椒汁, 脆米和香草 法式鹅肝酱, 酸樱桃和糖衣开心果	Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade Sea Urchin, Black Bread, Jalapeño and Yuzu Kingfish Sashimi, Green Chili Dressing, Crunchy Rice and Herbs Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio
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甜青豆汤, 巴马臣芝士, 酸面包丁 深海扇贝配金色花菜 水瓜柳—葡萄沙司 (另加 48 人民币) 扒大明虾配夏季蔬菜, 酸乳酪酱 大豆黄油和菜苗 (另加 68 人民币) 多宝鱼, 法国黄酒汁 果仁, 芝麻, 红鲷鱼配甜酸汁	Sweet Pea Soup, Parmesan, Sourdough Croutons Diver Scallops, Caramelized Cauliflower Caper-Raisin Emulsion (RMB 48 Supplement) Seared Tiger Prawn with Summer Vegetables, Seed-Yogurt Dressing Soy Butter and Sprouts (RMB 68 Supplement) Turbot with Château Chalon Sauce Red Snapper Crusted with Nuts and Seeds, Sweet and Sour Jus
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新西兰皇帝三文鱼, 樱桃番茄 脆米, 味噌—柚子汁 蒸冰岛比目鱼配 蟹味菇和香茅清汤 巴马臣芝士土鸡, 澳大利亚黑松露 洋蓟, 罗勒和柠檬黄油 (另加 168 人民币) 香烤乳鸽配烩洋葱, 煎鹅肝和玉米饼 香扒牛柳, 柑橘酱和烤胡萝卜 味噌黄油和莳萝 (另加 98 人民币)	New Zealand King Salmon, Heirloom Cherry Tomatoes Crispy Rice, Miso-Yuzu Broth Icelandic Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consummé Parmesan Crusted Organic Chicken, Australian Black Truffle Artichokes, Basil and Lemon Butter (RMB 168 Supplement) Broiled Squab, Onion Compote, Corn Pancake with Foie Gras Beef Tenderloin, Citrus Glazed and Roasted Carrots Miso Butter and Dill (RMB 98 Supplement)
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Tasting Menu 特色菜单	
Composed with Seasonally Available Produce 根据季节使用时令食材 RMB 998	

蛋黄吐司, 鱼子酱和香草 皇帝鱼刺身, 牛油果, 小红圆卜 扒大明虾配夏季蔬菜, 酸乳酪酱 大豆黄油和菜苗 蒸冰岛比目鱼配 蟹味菇和香茅清汤 香扒牛柳, 柑橘酱和烤胡萝卜 味噌黄油和莳萝 巧克力蛋糕配香草冰淇淋	Toasted Egg Yolk, Caviar and Herbs Kingfish Sashimi, Avocado, Radish Explosion Seared Tiger Prawn with Summer Vegetables, Seed-Yogurt Dressing Soy Butter and Sprouts Icelandic Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consummé Beef Tenderloin, Citrus Glazed and Roasted Carrots Miso Butter and Dill Jean Georges Chocolate Cake with Vanilla Ice Cream
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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