

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
2008 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
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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
Corona Extra Lager, Mexico	78
Brooklyn Amber Lager, USA	78
Kronenbourg Blanc 1664, France	78
Lefte Blonde, Belgium Pale Ale, Belgium	78

A La Carte

零点菜单

鱼子酱精选 (另加 188 人民币)	Caviar Creations (RMB 188 Supplement)	RMB
鸡蛋鱼子酱	Egg Caviar	388
蛋黄吐司, 鱼子酱和香草	Toasted Egg Yolk, Caviar and Herbs	388
溏心水煮蛋, 鱼子酱, 酸乳酪和香草	Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs	388
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	Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade Sea Urchin, Black Bread, Jalapeño and Yuzu	148 128
皇帝鱼刺身, 绿辣椒汁, 脆米和香草	Kingfish Sashimi, Green Chili Dressing, Crunchy Rice and Herbs	98
法式鹅肝酱, 酸樱桃和糖衣开心果	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio	128
甜青豆汤, 巴马臣芝士, 酸面包丁	Sweet Pea Soup, Parmesan, Sourdough Croutons	88
深海扇贝配金色花菜	Diver Scallops, Caramelized Cauliflower	178
水瓜柳一葡萄沙司 (另加 48 人民币)	Caper-Raisin Emulsion (RMB 48 Supplement)	
扒大明虾配秋季蔬菜, 酸乳酪汁 酱黄油和菜苗 (另加 68 人民币)	Seared Tiger Prawn with Autumn Vegetables, Seed-Yogurt Dressing Soy Butter and Sprouts (RMB 68 Supplement)	158
多宝鱼, 法国黄酒汁	Turbot with Château Chalon Sauce	178
果仁, 芝麻, 红鲷鱼配甜酸汁	Red Snapper Crusted with Nuts and Seeds, Sweet and Sour Jus	198
新西兰皇帝三文鱼, 樱桃番茄 脆米, 味噌一柚子汁	New Zealand King Salmon, Heirloom Cherry Tomatoes Crispy Rice, Miso-Yuzu Broth	208
蒸冰岛比目鱼配 蟹味菇和香茅清汤	Icelandic Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consommé	188
巴马臣芝士土鸡, 洋蓟, 罗勒和柠檬黄油	Parmesan Crusted Organic Chicken, Artichokes, Basil and Lemon Butter	198
香烤乳鸽配烩洋葱, 煎鹅肝和玉米饼	Broiled Squab, Onion Compote, Corn Pancake with Foie Gras	198
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)	Beef Tenderloin, Citrus Glazed and Roasted Carrots Miso Butter and Dill (RMB 98 Supplement)	288

3 Course Menu

3 道式套餐

RMB 298

Two Dishes from A La Carte and Dessert (plus Supplement if Noted)

从零点菜单中任选两款菜肴和甜品 (某些菜品已标注需另加费用)

Autumn Tasting Menu

秋季特色菜单

RMB 998

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

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