



体验JEAN-GEORGES独特出众的现代美食飨宴  
A UNIQUE, CONTEMPORARY JEAN-GEORGES EXPERIENCE

## JEAN-GEORGES SHANGHAI

World-renowned chef Jean-Georges Vongerichten presents a masterful spin on French cuisine with Jean-Georges Shanghai, his first signature restaurant outside of New York. Since opening in 2004, the restaurant has welcomed numerous guests and set the bar for contemporary dining in Shanghai with inspired cuisine, an elaborate wine list, and meticulous service. Constantly striving to challenge and reinvent itself, Jean-Georges Shanghai underwent a complete renovation in late 2015 and re-opened in April 2016 with brand new design including a main dining room, three private dining rooms, a bar lounge and a show kitchen.

上海 Jean-Georges 法国餐厅是世界名厨 Jean-Georges Vongerichten 对于现代法餐的最佳演绎，也是大厨在纽约之外首间以其名字命名的餐厅。自 2004 年开业以来，Jean-Georges 就以其创新的菜式，丰富的藏酒以及无微不至的服务成为上海当代高端餐饮的典范，接待无数饕餮食客。秉承着不断挑战和自我创新的精神，餐厅于 2015 年底进行全面装修，并于 2016 年 4 月重新开业，焕然一新的 Jean-Georges 包含主餐区、3 个包间，酒吧及开放式厨房。



## EVENT MENU 宴会菜单 06

Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio  
法式鹅肝酱，酸樱桃和糖衣开心果

Beef Tenderloin, Potato Purée, Broccolini, Miso Mustard Butter  
香扒牛柳，土豆泥，西兰花，味噌芥末黄油

Jean Georges Chocolate Cake with Vanilla Ice Cream  
巧克力蛋糕配香草冰淇淋

Jean Georges' Petits Fours  
JG小西点

**RMB 498 per person**



## EVENT MENU 宴会菜单 05

Tuna Tartar, Avocado, Spicy Radish and Ginger Marinade  
金枪鱼塔塔，牛油果，辣萝卜，腌姜

Sweet Pea Soup, Parmesan, Sourdough Croutons  
甜青豆汤，巴马臣芝士，酸面包丁

Beef Tenderloin, Potato Purée, Broccolini, Miso Mustard Butter  
香扒牛柳，土豆泥，西兰花，味噌芥末黄油

Jean Georges Chocolate Cake with Vanilla Ice Cream  
巧克力蛋糕配香草冰淇淋

Jean Georges' Petits Fours  
JG小西点

**RMB 598 per person**



## EVENT MENU 宴会菜单 04

Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio  
法式鹅肝酱，酸樱桃和糖衣开心果

Sweet Pea Soup, Parmesan, Sourdough Croutons  
甜青豆汤，巴马臣芝士，酸面包丁

Beef Tenderloin, Potato Purée, Broccolini, Miso Mustard Butter  
香扒牛柳，土豆泥，西兰花，味噌芥末黄油

Dessert Trio  
甜品

Jean Georges' Petits Fours  
JG小西点

**RMB 698 per person**





### EVENT MENU 宴会菜单 03

Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio  
法式鹅肝酱，酸樱桃和糖衣开心果

Sweet Pea Soup, Parmesan, Sourdough Croutons  
甜青豆汤，巴马臣芝士，酸面包丁

Tiger Prawn and Smoked Bacon, Passion Fruit Mustard and Avocado  
大明虾和烟熏培根，热情果芥末酱和牛油果

Beef Tenderloin, Potato Purée, Broccolini, Miso Mustard Butter  
香扒牛柳，土豆泥，西兰花，味噌芥末黄油

Dessert Trio  
甜品

Jean Georges' Petits Fours  
JG小西点

**RMB 898 per person**

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费



## EVENT MENU 宴会菜单 02

Egg Caviar  
鸡蛋鱼子酱

Sea Scallops with Caramelized Cauliflower, Caper - Raisin Emulsion  
深海扇贝配金色花菜，水瓜柳—葡萄沙司

Young Garlic Soup with Thyme, Sautéed Frog Legs  
青煎牛蛙腿，蒜蓉香草汤

Turbot, Château Chalon Sauce, Tomato and Zucchini  
多宝鱼，法国黄酒汁，蕃茄，小胡瓜

Lobster Tartine, Lemongrass Broth, Pea Shoots  
香茅龙虾配小豌豆苗

Broiled Squab, Onion Compote, Sautéed Foie Gras, Corn Pancake  
香烤乳鸽配烩洋葱，玉米饼和鹅肝

Jean Georges Chocolate Cake with Vanilla Ice Cream  
巧克力蛋糕配香草冰淇淋

Jean Georges' Petits Fours  
JG小西点

**RMB 1,128 per person**

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费



EVENT MENU 宴会菜单 01

Toasted Egg Yolk, Caviar and Herbs  
蛋黄吐司，鱼子酱和香草

Kingfish Sashimi, Avocado, Radish Explosion  
皇帝鱼刺身，牛油果，小红圆卜

Sautéed Foie Gras, Caramelized Mango and Ginger  
香煎鸭肝，芒果和生姜

Icelandic Halibut Steamed with  
Honshimeji Mushrooms and Lemongrass Consommé  
蒸冰岛比目鱼配  
蟹味菇和香茅清汤

Butter Poached Lobster, Autumn Vegetable Tapioca  
Gewürztraminer and Passion Fruit  
黄油焗龙虾，秋季蔬菜西米粒  
琼瑶浆和热情果

Beef Tenderloin, Citrus Glazed and Roasted Carrots  
Miso Butter and Dill  
香扒牛柳，柑橘酱和烤胡萝卜  
味噌黄油和莳萝

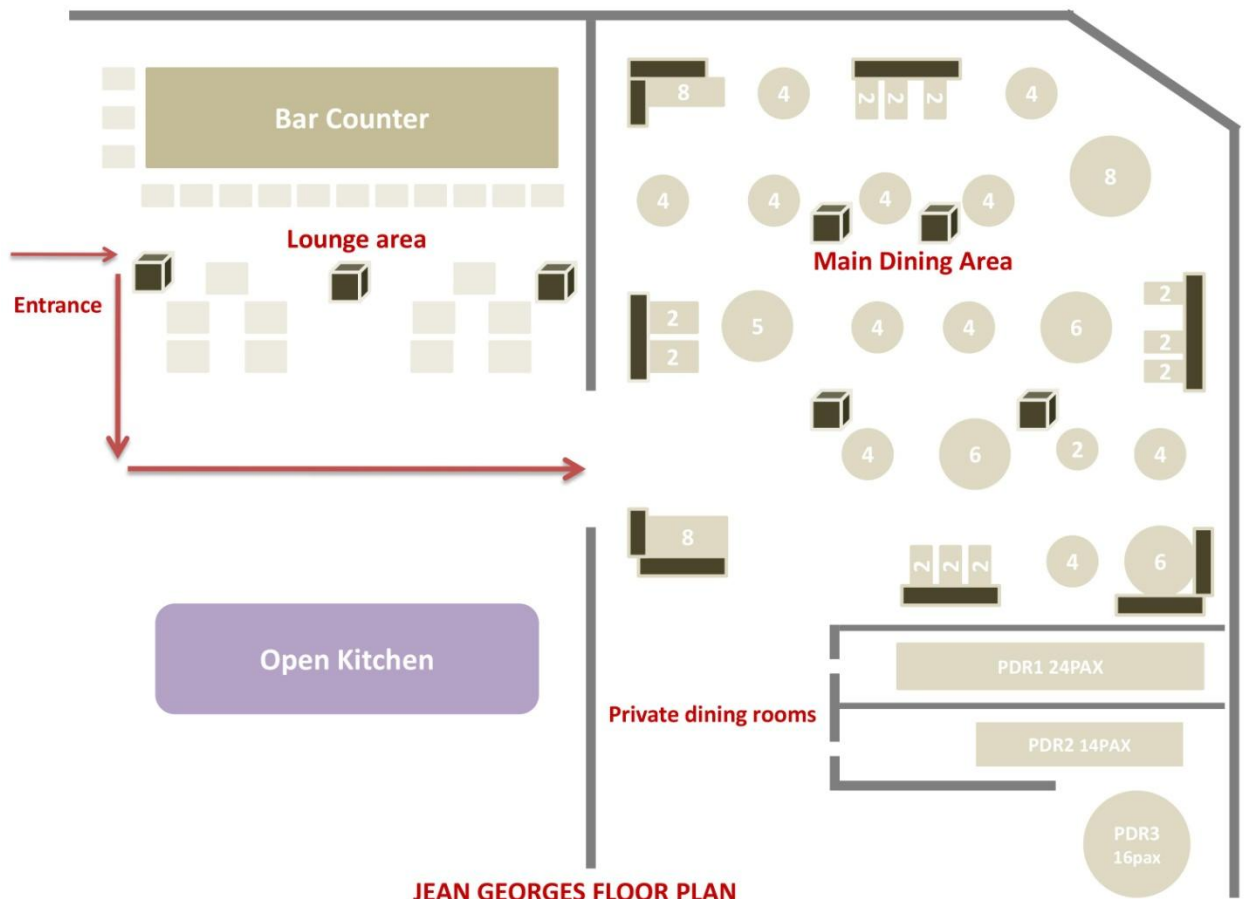
Jean Georges Chocolate Cake with Vanilla Ice Cream  
巧克力蛋糕配香草冰淇淋

Jean Georges' Petits Fours  
JG小西点

RMB 1,458 per person

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费





**JEAN GEORGES FLOOR PLAN**

**顾问厨师 Consulting Chef**  
**行政总厨 Executive Chef**  
**厨师长 Chef de Cuisine**  
**总经理 General Manager**

Jean-Georges Vongerichten  
 Paul Eschbach  
 Nikolai Grigorov  
 Christophe Agranat

**营业时间 Opening Hours**

周一至周五 Monday-Friday  
 午餐 Lunch: 11:30-14:30  
 晚餐 Dinner: 18:00-22:30

周六周日 Saturday and Sunday  
 11:30-15:00  
 18:00-22:30

**餐厅布局及概况**

**Seating Capacity & Features**

餐厅可容纳220个座位  
 用餐区105个座位  
 酒吧区24个座位  
 3间包房：  
 包房1: 24位  
 包房2: 14位  
 包房3: 36位  
 其中包房2到包房3打通可以容纳55位

Total capacity: 220 seats  
 Dining area is 105 seats  
 Lounge 24 seats  
 3 Private Dining Rooms:  
 PDR1: 24pax  
 PDR2: 14pax  
 PDR3: 36pax  
 PDR2-PDR3 up to 55pax

**着装要求 Dress Code**

男士必须穿着长裤，不能穿露趾凉鞋，不能带棒球帽  
 Smart Casual,  
 No sandals, No Flip-flops or open shoes (for man)  
 No baseball caps

