

# MENU 菜单



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 French Blue Lobster, Autumn Vegetable Tapioca  
Gewürztraminer and Passion Fruit

黄油焗法国蓝龙虾，秋季蔬菜西米粒

琼瑶浆和热情果

Blackmore Ribeye, MBS9, Potato Purée, Roasted Heirloom Carrots

Blackmore 肉眼牛肉，大理石花纹 9 级，土豆泥和烤胡萝卜

Jean Georges Chocolate Cake with Vanilla Ice Cream

巧克力蛋糕配香草冰淇淋



## MENU 菜单

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 with Château Chalon Sauce

多宝鱼，法国黄酒汁

Lobster Tartine, Lemongrass, Fenugreek Broth, Pea Shoots

香茅龙虾配葫芦巴汁和小豌豆苗

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