

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

<b>Green Earth</b> Ginger, Spinach, Apple, Cucumber, Kale	78
<b>Ruby Red</b> 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	Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade	148
海胆, 黑面包, 墨西哥辣椒和柚子	Sea Urchin, Black Bread, Jalapeño and Yuzu	128
皇帝鱼刺身, 柠檬雪, 辣根和橄榄油	Kingfish Sashimi, Lemon Snow, Horseradish and Olive Oil	98
法式鹅肝酱, 酸樱桃和糖衣开心果	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio	128

奶油南瓜汤配蘑菇	Butternut Squash Soup with Wild Mushrooms	88
深海扇贝配金色花菜	Diver Scallops, Caramelized Cauliflower	178
水瓜柳—葡萄沙司 (另加 48 人民币)	Caper-Raisin Emulsion (RMB 48 Supplement)	
扒大明虾和烟熏培根	Tiger Prawn and Smoked Bacon	158
梨子芥末酱 (另加 68 人民币)	Pear Mustard (RMB 68 Supplement)	
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, 辣椒—南瓜籽汤	New Zealand King Salmon, Chili – Pumpkin Seed Broth	208
烤南瓜	Roasted Squash	
炙烤冰岛比目鱼	Seared Icelandic Halibut	188
翡翠奶油汁和块根芹	Spiced Jade Emulsion and Tender Celeriac	
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
炖煮澳大利亚牛肋排, 墨西哥辣椒	Braised Australian Beef Short Rib, Jalapeño	288
苹果沙拉, 根芹泥 (另加 98 人民币)	Apple Salad, Celery Root Purée (RMB 98 Supplement)	

### 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, 柠檬雪, 辣根和橄榄油	Kingfish Sashimi, Lemon Snow, Horseradish and Olive Oil
扒大明虾和烟熏培根, 梨子芥末酱	Tiger Prawn and Smoked Bacon, Pear Mustard
炙烤冰岛比目鱼, 翡翠奶油汁和块根芹	Seared Icelandic Halibut, Spiced Jade Emulsion and Tender Celeriac
香扒牛柳, 小土豆, 胡萝卜, 芙蓉花芥末	Beef Tenderloin, Glazed Baby Potato, Heirloom Carrots, Hibiscus Mustard
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