

A La Carte

零点菜单

鸡蛋鱼子酱 (套餐价另加 188 元)	Egg Caviar (RMB 188 Menu Supplement)	388
蛋黄吐司, 鱼子酱和香草 (套餐价另加 188 元)	Toasted Egg Yolk, Caviar and Herbs (RMB 188 Menu Supplement)	388
水波蛋, 鱼子酱 酸乳酪和香草 (套餐价另加 188 元)	Softly Poached Organic Egg, Caviar Whipped Yogurt and Herbs (RMB 188 Menu Supplement)	388

金枪鱼, 牛油果, 辣萝卜, 腌姜	Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade	208
海胆, 黑面包, 墨西哥辣椒和柚子	Sea Urchin, Black Bread, Jalapeño and Yuzu	168
皇帝鱼刺身, 柠檬雪, 辣根和橄榄油	Kingfish Sashimi, Lemon Snow, Horseradish and Olive Oil	128
法式鹅肝酱, 酸樱桃和糖衣开心果	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio	188
深海扇贝配金色花菜 水瓜柳一葡萄沙司 (套餐价另加 68 元)	Diver Scallops, Caramelized Cauliflower Caper-Raisin Emulsion (RMB 68 Menu Supplement)	228

奶油南瓜汤配蘑菇	Butternut Squash Soup with Wild Mushrooms	118
扒大明虾和烟熏培根 梨子芥末酱(套餐价另加 68 元)	Tiger Prawn and Smoked Bacon Pear Mustard (RMB 68 Menu Supplement)	188
新西兰皇帝三文鱼, 辣椒—南瓜籽汤 烤南瓜	New Zealand King Salmon, Chili-Pumpkin Seed Broth Roasted Squash	238
香煎鸭肝, 青苹果, 柚子出汁泡沫	Sautéed Foie Gras, Green Apple, Yuzu-Dashi Foam	228
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	218

果仁, 芝麻, 红鲷鱼配甜酸汁	Red Snapper Crusted with Nuts and Seeds, Sweet and Sour Jus	248
黄油焗龙虾, 秋季蔬菜西米粒 琼瑶浆和热情果 (套餐价另加 198 元)	Butter Poached Lobster, Autumn Vegetable Tapioca Gewürztraminer and Passion Fruit (RMB 198 Menu Supplement)	438
巴马臣芝士土鸡, 洋蓍 罗勒和柠檬黄油	Parmesan Crusted Organic Chicken, Artichokes Basil and Lemon Butter	198
鸭胸配法国杏仁糖 Amaretto 汁	Muscovy Duck Breast Topped with Cracked Jordan Almonds Amaretto Jus	268
香烤乳鸽配烩洋葱, 煎鹅肝和玉米饼	Broiled Squab, Onion Compote, Corn Pancake with Foie Gras	248
炖煮澳大利亚牛肋排 墨西哥辣椒和苹果沙拉, 根芹泥	Braised Australian Beef Short Rib Jalapeño and Apple Salad, Celery Root Purée	328
黑喇叭菌菇羊排, 西蒜泥 炒蘑菇和松露羊排汁(套餐价另加 98 元)	Black Trumpet Crusted Lamb Loin, Leek Purée Glazed Mushrooms and Truffled Lamb Jus (RMB 98 Menu Supplement)	388

4 Course Menu

4 道式套餐

RMB 698

Three Dishes from A La Carte and Dessert (plus Supplement if Noted)
从零点菜单中任选三款菜肴和甜品 (某些菜品已标注需另加费用)

Jean-Georges' Menu

Jean Georges 特色菜单

RMB 1298

鸡蛋鱼子酱	Egg Caviar
深海扇贝配金色花菜 水瓜柳一葡萄沙司	Diver Scallops, Caramelized Cauliflower Caper-Raisin Emulsion
青煎牛蛙腿 蒜蓉香草汤	Young Garlic Soup Thyme and Sautéed Frog Legs
多宝鱼, 法国黄酒汁	Turbot with Château Chalon Sauce
香茅龙虾, 豌豆苗	Lobster Tartine, Lemongrass Broth, Pea Shoots
香烤乳鸽配烩洋葱 煎鹅肝和玉米饼	Broiled Squab, Onion Compote Corn Pancake with Foie Gras
巧克力蛋糕配香草冰淇淋	Jean Georges Chocolate Cake with Vanilla Ice Cream

Autumn Menu

秋季菜单

RMB 1498

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
香煎鸭肝, 青苹果, 柚子出汁泡沫	Sautéed Foie Gras, Green Apple, Yuzu-Dashi Foam
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
黄油焗龙虾, 秋季蔬菜西米粒 琼瑶浆和热情果	Butter Poached Lobster, Autumn Vegetable Tapioca Gewürztraminer and Passion Fruit
香扒牛柳, 小土豆, 胡萝卜 芙蓉花芥末	Beef Tenderloin, Glazed Baby Potato, Heirloom Carrots Hibiscus Mustard
特色甜品	Seasonal Dessert Tasting

Tasting Menu Wine Pairing

另加配酒

RMB 988

所有价格以人民币计并附加 10%服务费
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