

House Made Sodas 自制果味苏打水	Glass/杯
Ginger-Lime, Cherry-Yuzu, or Clementine	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
2014 Gramona Sauvignon Blanc, Penedes Spain	140
2014 Josmeyer "Fleur de Lotus" Auxerrois Blend, Alsace France	128
2013 Domaine Thierry et Pascale Matrot, Burgundy France	128
2015 Bodegas Abel Mendoza Viura, Rioja Spain	155

Rosé 桃红葡萄酒

2016 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
2014 Domaine Frédéric Magnien, Burgundy France	108
2016 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
Leffe 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
水瓜柳一葡萄沙司 (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

新西兰皇帝三文鱼配黑松露	New Zealand King Salmon with Black Truffle Crumbs	208
防风根脆片	Smooth and Crispy Parsnips	
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, 洋葱, 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
香烤牛柳, 菠菜	Caramelized Beef Tenderloin	288
古老也芝士薄饼, 清汤(另加 98 人民币)	Spinach and Gruyère Crêpes, Consommé (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)

Winter Tasting Menu

冬季特色菜单

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
香煎牛柳	Caramelized Beef Tenderloin
黑松露焗土豆, 红酒汁	Black Truffle Crunchy Potato Gratin, Red Wine Jus
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