

## 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
新西兰皇帝三文鱼配黑松露 防风根脆片	New Zealand King Salmon with Black Truffle Crumbs Smooth and Crispy Parsnips	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, 冬季蔬菜西米粒 琼瑶浆和热情果 (套餐价另加 198 元)	Butter Poached Lobster, Winter Vegetable Tapioca Gewürztraminer and Passion Fruit (RMB 198 Menu Supplement)	438
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
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
香烤牛柳, 菠菜 古老也芝士薄饼, 清汤(套餐价另加 98 元)	Caramelized Beef Tenderloin Spinach and Gruyère Crêpes, Consommé (RMB 98 Menu Supplement)	398
黑喇叭菌菇羊排, 西蒜泥 炒蘑菇和松露羊排汁	Black Trumpet Crusted Lamb Loin, Leek Purée Glazed Mushrooms and Truffled Lamb Jus	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
蒜蓉香草汤 青煎牛蛙腿	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

## Winter Menu

### 冬季菜单

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, 冬季蔬菜西米粒 琼瑶浆和热情果	Butter Poached Lobster, Winter Vegetable Tapioca Gewürztraminer and Passion Fruit
香煎牛柳 黑松露焗土豆, 红酒汁 特色甜品	Caramelized Beef Tenderloin Black Truffle Crunchy Potato Gratin, Red Wine Jus 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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