

## JG Brunch A La Carte

### JG 早午餐零点菜单

<b>法国吐司, 薄烤饼, 面包篮和健康餐</b>	<b>French Toast, Pancakes, Pastries and Healthy Bowls</b>	RMB
自制法式面包吐司配煮梨	House Made Brioche French Toast with Poached Pear	88
酪乳薄烤饼配浆果, 香蕉和枫叶糖浆	Buttermilk Pancakes with Berries, Bananas and Maple Syrup	108
面包篮	Pastry Basket	98
自制可颂, 巧克力可颂, 牛奶面包	Homemade Pain au Chocolat, Croissants Au Beurre, Pain au Lait	
蓝莓配燕麦, 花生酱, 火麻仁	Blueberry Bowl with Toasted Oats, Peanut Butter, Hemp Seeds	168
香草奇异籽, 红枣, 坚果, 枸杞和新鲜浆果	Vanilla Chia Bowl, Dates, Nuts, Goji and Fresh Berries	128

### 蛋类

<b>鸡蛋鱼子酱 (另加 188 人民币)</b>	<b>Eggs</b>	
煎蛋卷配蘑菇, 芝士, 火腿或烟熏三文鱼	Egg Caviar (RMB 188 Supplement)	388
太阳蛋配芦笋	Omelet with Choice of Mushroom, Cheese, Ham or Smoked Salmon	108
烟熏培根, 车打芝士, 面包丁	Sunny Side Up Eggs with Asparagus	98
溏心蛋配炒蘑菇, 巴马臣芝士和香草	Smoked Bacon, Cheddar Cheese, Crouton	
水波蛋配火腿, 烟熏三文鱼	Poached Eggs with Roasted Mushroom, Parmesan and Herbs	98
或龙虾 (另加 48 人民币)	Eggs Benedict with Choice of Ham, Smoked Salmon	98
	Or Lobster (RMB 48 Supplement)	

### 开胃菜

金枪鱼塔塔, 牛油果和辣萝卜, 腌姜	<b>Appetizers</b>	
法式鹅肝酱, 酸樱桃和糖衣开心果	Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade	148
深海扇贝配金色花菜	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio	158
水瓜柳一葡萄沙司 (另加 48 人民币)	Diver Scallops, Caramelized Cauliflower	178
温大虾沙拉, 牛油果, 番茄, 香檳醋汁	Caper-Raisin Emulsion (RMB 48 Supplement)	
奶油南瓜汤配蘑菇	Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette	118
	Butternut Squash Soup with Wild Mushrooms	88

### 主菜

多宝鱼, 法国黄酒汁	<b>Entrées</b>	
炙烤冰岛比目鱼, 翡翠奶油汁和块根芹	Turbot with Château Chalon Sauce	178
巴马臣芝士土鸡, 洋蓟, 罗勒和柠檬黄油	Seared Icelandic Halibut, Spiced Jade Emulsion and Tender Celeriac	188
香煎牛柳	Parmesan Crusted Organic Chicken, Artichokes, Basil and Lemon Butter	198
黑松露焗土豆, 红酒汁(另加 98 人民币)	Caramelized Beef Tenderloin	288
	Black Truffle Crunchy Potato Gratin, Red Wine Jus (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, 牛油果, 小红圆卜	Kingfish Sashimi, Avocado, Radish Explosion
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

### Juices and Smoothies 特色果蔬汁, 果昔

Glass/杯

<b>Green Earth Juice</b> Ginger, Spinach, Apple, Cucumber, Kale	78
<b>绿色地球果蔬汁</b> 生姜, 菠菜, 苹果, 黄瓜, 羽衣甘蓝	
<b>Ruby Red Juice</b> Carrots, Beets, Lemon, Ginger, Orange	78
<b>红宝石果蔬汁</b> 胡萝卜, 甜菜头, 柠檬, 生姜, 橙	
<b>Maca-Cacao Smoothie</b> Maca, Cacao, Cinnamon, Banana, Strawberry, Coconut	98
<b>玛咖 - 可可果昔</b> 玛咖, 可可, 肉桂, 香蕉, 草莓, 椰子	
<b>Berry Smoothie</b> Yogurt, Strawberry, Raspberry, Blueberry, Bee Pollen Honey	128
<b>梅子果昔</b> 酸奶, 草莓, 树莓, 蓝莓, 蜂花粉蜜	
<b>Fitness &amp; Protein Smoothie</b> Raw Almond Milk, Wild Blueberries, Hemp, Chia, Dates	148
<b>健康蛋白质果昔</b> 生杏仁牛奶, 野生蓝莓, 火麻仁, 奇异籽, 红枣	

所有价格以人民币计并附加 10%服务费

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