

MENU 菜单



Toasted Egg Yolk, Caviar and Herbs

蛋黄吐司，鱼子酱和香草

Kingfish Sashimi, Avocado, Radish Explosion

皇帝鱼刺身，牛油果，小红圆卜

Green Asparagus with Morels, Asparagus Jus

绿芦笋配羊肚菌，芦笋汁

Seared Icelandic Halibut, Spiced Jade Emulsion and White Asparagus

炙烤冰岛比目鱼，翡翠奶油汁和白芦笋

Butter Poached French Blue Lobster, Spring Vegetable Tapioca

Gewürztraminer and Passion Fruit

黄油焗法国蓝龙虾，春季蔬菜西米粒

琼瑶浆和热情果

2GR Full Blood Wagyu Ribeye, MBS 8/9, Crunchy Potato Gratin, Red Wine Jus

2GR 纯种和牛肉眼，大理石花纹 8/9 级，焗土豆，红酒汁

Jean Georges Chocolate Cake with Vanilla Ice Cream

巧克力蛋糕配香草冰淇淋



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Egg Caviar

鸡蛋鱼子酱

Sea Scallops with Caramelized Cauliflower, Caper - Raisin Emulsion

深海扇贝配金色花菜，水瓜柳—葡萄沙司

Young Garlic Soup with Thyme, Sautéed Frog Legs

青煎牛蛙腿，蒜蓉香草汤

Turbot with Château Chalon Sauce

多宝鱼，法国黄酒汁

Lobster Tartine, Lemongrass, Fenugreek Broth, Pea Shoots

香茅龙虾配葫芦巴汁和小豌豆苗

Broiled Squab, Onion Compote, Sautéed Foie Gras, Corn Pancake

香烤乳鸽配烩洋葱，玉米饼和鹅肝

Jean Georges Chocolate Cake with Vanilla Ice Cream

巧克力蛋糕配香草冰淇淋