



體驗JEAN-GEORGES獨特出眾的現代美食饗宴
A UNIQUE, CONTEMPORARY JEAN-GEORGES EXPERIENCE

JEAN-GEORGES SHANGHAI

World-renowned chef Jean-Georges Vongerichten presents a masterful spin on French cuisine with Jean-Georges Shanghai, his first signature restaurant outside of New York. Since opening in 2004, the restaurant has welcomed numerous guests and set the bar for contemporary dining in Shanghai with inspired cuisine, an elaborate wine list, and meticulous service. Constantly striving to challenge and reinvent itself, Jean-Georges Shanghai underwent a complete renovation in late 2015 and re-opened in April 2016 with brand new design including a main dining room, three private dining rooms, a bar lounge and a show kitchen.

上海 Jean-Georges 法国餐厅是世界名厨 Jean-Georges Vongerichten 对于现代法餐的最佳演绎，也是大厨在纽约之外首间以其名字命名的餐厅。自 2004 年开业以来，Jean-Georges 就以其创新的菜式，丰富的藏酒以及无微不至的服务成为上海当代高端餐饮的典范，接待无数饕餮食客。秉承着不断挑战和自我创新的精神，餐厅于 2015 年底进行全面装修，并于 2016 年 4 月重新开业，焕然一新的 Jean-Georges 包含主餐区、3 个包间，酒吧及开放式厨房。



EVENT MENU 宴会菜单 05

Tuna Tartar, Avocado, Spicy Radish and Ginger Marinade
金枪鱼塔塔，牛油果，辣萝卜，腌姜

Beef Tenderloin, Potato Purée, Broccolini, Miso Mustard Butter
香扒牛柳，土豆泥，西兰花，味噌芥末黄油

Jean Georges Chocolate Cake with Vanilla Ice Cream
巧克力蛋糕配香草冰淇淋

Jean Georges' Petits Fours
JG小西点

RMB 498 per person



EVENT MENU 宴会菜单 04

Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio
法式鹅肝酱，酸樱桃和糖衣开心果

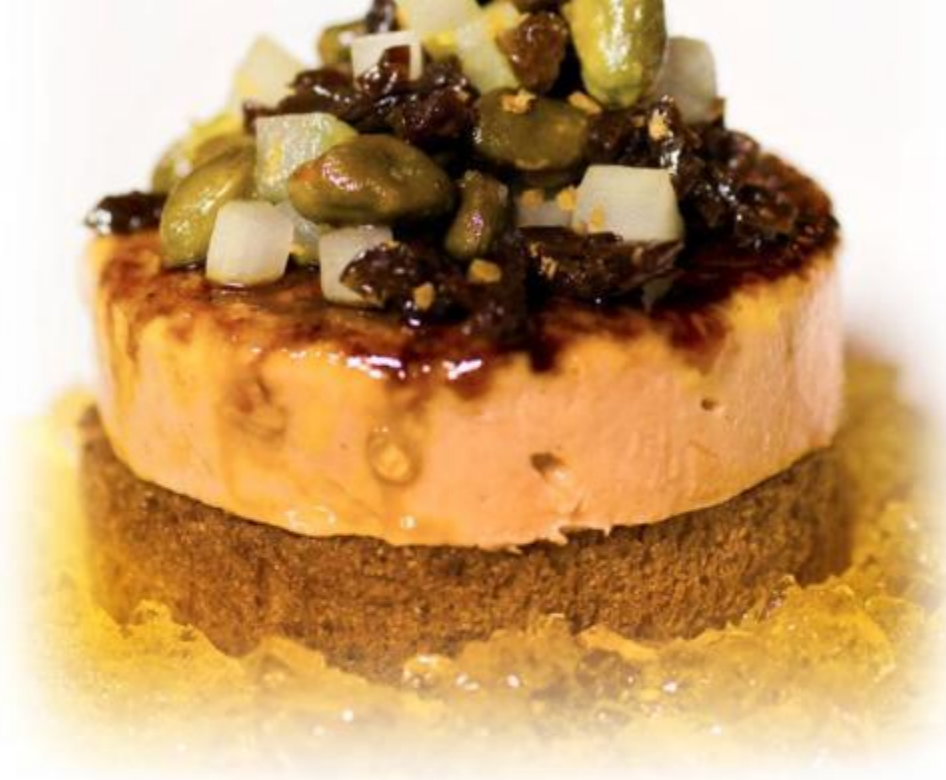
Seared Icelandic Halibut, Spiced Jade Emulsion and White Asparagus
炙烤冰岛比目鱼，翡翠奶油汁和白芦笋

Beef Tenderloin, Potato Purée, Broccolini, Miso Mustard Butter
香扒牛柳，土豆泥，西兰花，味噌芥末黄油

Dessert Trio
甜品

Jean Georges' Petits Fours
JG小西点

RMB 788 per person



EVENT MENU 宴会菜单 03

Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio
法式鹅肝酱，酸樱桃和糖衣开心果

Sweet Pea Soup, Parmesan, Sourdough Croutons
甜青豆汤，巴马臣芝士，酸面包丁

Tiger Prawn and Smoked Bacon, Red Papaya Mustard
扒大明虾和烟熏培根，木瓜芥末

Beef Tenderloin, Potato Purée, Broccolini, Miso Mustard Butter
香扒牛柳，土豆泥，西兰花，味噌芥末黄油

Dessert Trio
甜品

Jean Georges' Petits Fours
JG小西点

RMB 898 per person

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费



EVENT MENU 宴会菜单 02

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, Château Chalon Sauce, Tomato and Zucchini
多宝鱼，法国黄酒汁，蕃茄，小胡瓜

Lobster Tartine, Lemongrass Broth, Pea Shoots
香茅龙虾配小豌豆苗

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

Jean Georges' Petits Fours
JG小西点

RMB 1,128 per person

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EVENT MENU 宴会菜单 01

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 Lobster, Spring Vegetable Tapioca
Gewürztraminer and Passion Fruit
黄油焗龙虾，春季蔬菜西米粒
琼瑶浆和热情果

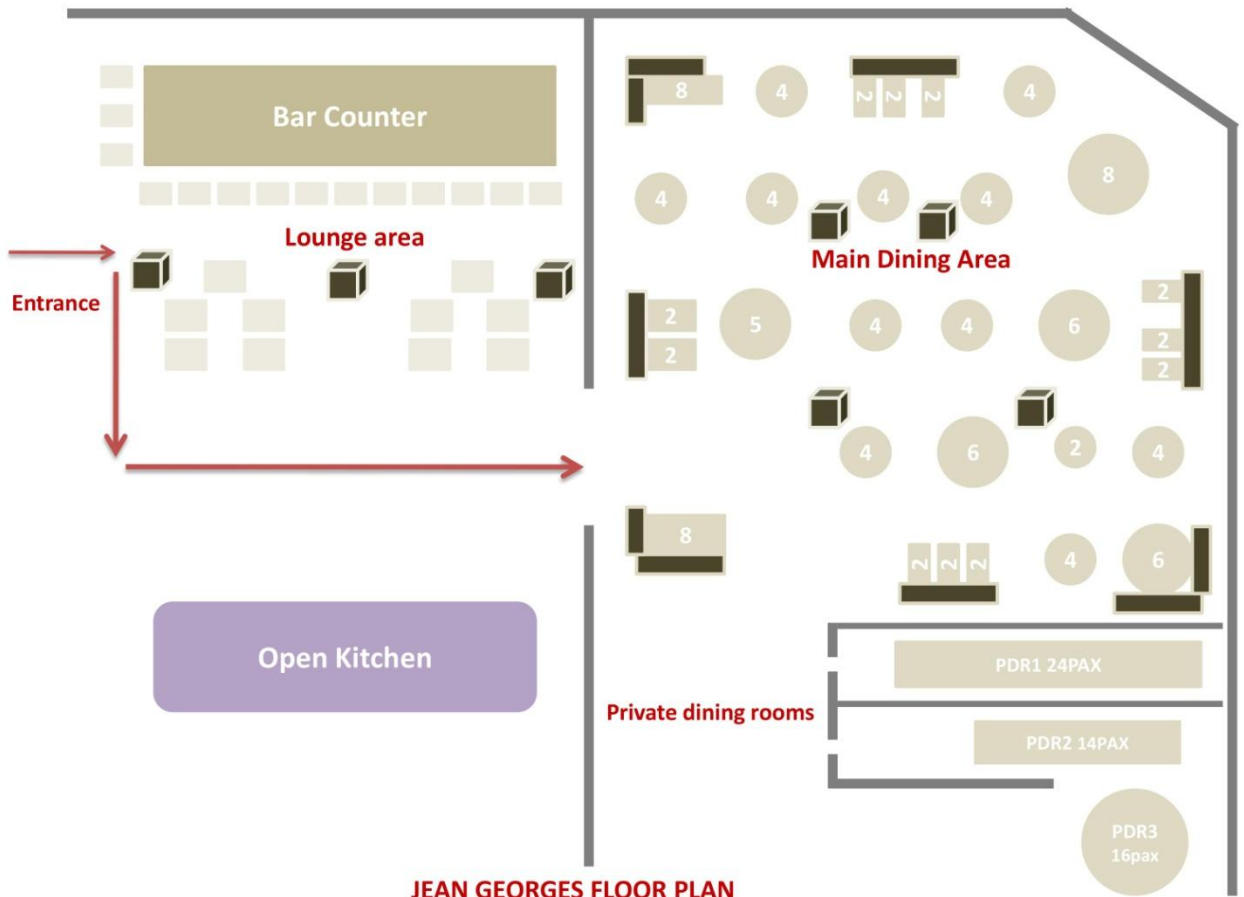
Caramelized Beef Tenderloin, Crunchy Potato Gratin, Red Wine Jus
香煎牛柳，焗土豆，红酒汁

Jean Georges Chocolate Cake with Vanilla Ice Cream
巧克力蛋糕配香草冰淇淋

Jean Georges' Petits Fours
JG小西点

RMB 1,498 per person

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JEAN GEORGES FLOOR PLAN

顾问厨师 Consulting Chef
行政总厨 Executive Chef
厨师长 Chef de Cuisine
总经理 General Manager

Jean-Georges Vongerichten
 Paul Eschbach
 Nikolai Grigorov
 Christophe Agranat

营业时间 Opening Hours

周一至周五 Monday-Friday	周六周日 Saturday and Sunday
午餐 Lunch: 11:30-14:30	11:30-15:00
晚餐 Dinner: 18:00-22:30	18:00-22:30

餐厅布局及概况

Seating Capacity & Features

餐厅可容纳220个座位	Total capacity: 220 seats
用餐区105个座位	Dining area is 105 seats
酒吧区24个座位	Lounge 24 seats
3间包房:	3 Private Dining Rooms:
包房1: 24位	PDR1: 24pax
包房2: 14位	PDR2: 14pax
包房3: 36位	PDR3: 36pax
其中包房2到包房3打通可以容纳55位	PDR2-PDR3 up to 55pax

着装要求 Dress Code

男士必须穿着长裤，不能穿露趾凉鞋，不能带棒球帽
 Smart Casual,
 No sandals, No Flip-flops or open shoes (for man)
 No baseball caps



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