

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

2016 <i>Verdejo</i> , Shaya, Rueda Spain	78
2012 <i>Piquepoul Blend</i> , Hecht & Bannier, Languedoc France	88
2016 <i>Grüner Veltliner</i> , Bründlmayer "Bankett", Niederösterreich Austria	98
2015 <i>Chardonnay</i> , Skyline of Gobi "Reserve", Xinjiang China	108
2012 <i>Chenin Blanc</i> , Domaine Aubert Vouvray Sec, Loire France	108
2014 <i>Sauvignon Blanc</i> , Gramona, Penedes Spain	140

Rosé 桃红葡萄酒

2016 <i>Cinsault Blend</i> , AIX, Coteaux d'Aix en Provence France	98
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Red Wines 红葡萄酒

2016 <i>Gamay</i> , Domaine Sérol "Ecalt de Granite" Côte Roannaise, Loire France	80
2015 <i>Listán Prieto</i> , Envinata "Benje" Ycoden-Daute-Isora, Canarias Spain	105
2014 <i>Pinot Noir</i> , Domaine Frédéric Magnien, Burgundy France	115
2014 <i>Mourvèdre</i> , Château de Pibarnon "Les Restanques" Bandol, Provence France	135
2015 <i>Cabernet Sauvignon</i> , Legacy Peak "Kalavinka", Helan Mountain NingXia China	140
2013 <i>Nebbiolo</i> , Prunotto Barbaresco, Piemonte Italy	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
Lefe 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	158
皇帝鱼刺身, 香菇柚子酱醋	Kingfish Sashimi, Shitake Soy Yuzu Vinaigrette	138
甜青豆汤, 巴马臣芝士, 酸面包丁	Sweet Pea Soup, Parmesan, Sourdough Croutons	98
法式鹅肝酱, 酸樱桃和糖衣开心果	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio	168

绿芦笋配羊肚菌, 芦笋汁	Green Asparagus with Morels, Asparagus Jus	188
煎深海扇贝, 防风根	Seared Sea Scallops, Silken Parsnip	188
热情果和焦糖黄油(另加 48 人民币)	Passion Fruit and Brown Butter (RMB 48 Supplement)	
扒大明虾配春季蔬菜, 酸乳酪酱	Seared Tiger Prawns with Spring Vegetables, Seed-Yogurt Dressing	158
大豆黄油和孢子甘蓝(另加 68 人民币)	Soy Butter and Sprouts (RMB 68 Supplement)	
果仁, 芝麻, 真鲷配甜酸汁	Madai Crusted with Nuts and Seeds, Sweet and Sour Jus	208

新西兰皇帝三文鱼	New Zealand King Salmon	218
春季大蒜一柠檬酱, 蚕豆和洋蓍芯	Spring Garlic-Lemon Nage, Fava Beans and Artichoke Hearts	
炙烤冰岛比目鱼	Seared Icelandic Halibut	198
翡翠奶油汁和白芦笋	Spiced Jade Emulsion and White Asparagus	
烤土鸡配洋蓍	Roasted Organic Chicken with Artichokes	208
香菇和巴马臣芝士	Shitakes and Parmesan Jus	
烟熏乳鸽, 炖煮生菜和阿勒颇椒	Gently Smoked Squab, Braised Romaine and Aleppo Pepper	208
煎和牛牛柳, 大理石花纹 5 级	Caramelized MBS 5 Wagyu Tenderloin, 11 Flavor Condiment	388
风味酱汁, 爽脆芽菜沙拉(另加 118 人民币)	Wild Sprouts and Crunchy Salad (RMB 118 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)

Spring Tasting Menu

春季特色菜单

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
扒大明虾配春季蔬菜, 酸乳酪酱	Seared Tiger Prawns with Spring Vegetables, Seed-Yogurt Dressing
大豆黄油和孢子甘蓝	Soy Butter and Sprouts
炙烤冰岛比目鱼, 翡翠奶油汁和白芦笋	Seared Icelandic Halibut, Spiced Jade Emulsion and White Asparagus
煎和牛牛柳, 大理石花纹 5 级	Caramelized MBS 5 Wagyu Tenderloin
菠菜, 古老也芝士薄饼, 清汤	Spinach and Gruyère Crêpes, Consommé
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