



CHEF'S SPECIALS 主厨特选

开胃菜

Osetra 鱼子酱，龙虾沙拉
细香葱鲜奶油和薄煎饼

5J 纯正伊比利亚去骨火腿

生蚝

皇室生蚝
法国“淑雅”生蚝

主菜

法国蓝龙虾
配土豆泥及三种特制酱汁

2GR 纯种和牛肉眼
M8/9 级，200 克
配焗土豆及红酒汁

烤带骨和牛肉眼
M7 级澳洲 Rangers Valley，1000 克
配焗土豆及红酒汁

To Start

Osetra Caviar, Chilled Lobster Salad
Chive Crème Fraîche, Blinis

5J Iberico Bellota Ham

Oysters

La Royale
La Boudeuse

Main Courses

French Blue Lobster
Potato Purée, Three Flavor Condiment

2GR Full Blood Wagyu Ribeye
M8/9, 200g
Crunchy Potato Gratin, Red Wine Jus

“Côte de Boeuf”
Rangers Valley M7 Ribeye, 1000 g
Crunchy Potato Gratin, Red Wine Jus

RMB

728/30g
2,468/100g

588/50g
1,188/100g

68/pc

48/pc

998

1,298

2,288

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

Jean-Georges' Brunch Tasting Menu

Jean Georges 特色早午餐菜单

RMB 998

蛋黄吐司，鱼子酱和香草	Toasted Egg Yolk, Caviar and Herbs
皇帝鱼刺身配牛油果和小红萝卜	Kingfish Sashimi, Avocado, Radish Explosion
扒大明虾配春季蔬菜，新鲜嫩芽及酸乳酪酱	Seared Tiger Prawns with Spring Vegetables Seed-Yogurt Dressing, Soy Butter and Sprouts
炙烤冰岛比目鱼 配白芦笋和翡翠奶油汁	Seared Icelandic Halibut Spiced Jade Emulsion and White Asparagus
煎和牛牛柳 配菠菜，瑞士古法芝士薄饼和牛肉清汤汁	Caramelized Wagyu Tenderloin Spinach and Gruyère Crêpes, Consommé
巧克力蛋糕配香草冰淇淋	Jean Georges Chocolate Cake with Vanilla Ice Cream

(Tasting Menu Wine Pairing 另加餐酒配搭 RMB 698)

3 Course Menu 3 道式套餐

RMB 298

Two Dishes from Brunch a La Carte and Dessert (plus Supplement)
从早午餐单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)

(Wine Pairing 另加餐酒配搭 RMB 218)

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JG Brunch a La Carte

JG 早午餐单点菜单

法国吐司，薄烤饼和面包篮

自制法式面包吐司配煮梨
酪乳薄烤饼配浆果，香蕉和枫叶糖浆
面包篮
自制可颂，巧克力可颂，牛奶面包

French Toast, Pancakes and Pastries

House Made Brioche French Toast with Poached Pear
Buttermilk Pancakes with Berries, Bananas and Maple Syrup
Pastry Basket
Homemade Pain au Chocolat, Croissants Au Beurre, Pain au Lait

RMB

蛋类 Eggs

鸡蛋鱼子酱 (套餐价另加 188 元)
煎蛋卷配蘑菇，芝士，火腿或烟熏三文鱼
太阳蛋配芦笋
烟熏培根，车打芝士，面包丁
溏心蛋配炒蘑菇，巴马臣芝士和香草
班尼迪克蛋配火腿或烟熏三文鱼
龙虾班尼迪克蛋(套餐价另加 48 元)

Egg Caviar (RMB 188 Supplement) 388
Omelet with Choice of Mushroom, Cheese, Ham or Smoked Salmon 118
Sunny Side Up Eggs with Asparagus
Smoked Bacon, Cheddar Cheese, Crouton 108
Poached Eggs with Roasted Mushroom, Parmesan and Herbs 98
Eggs Benedict with Choice of Ham or Smoked Salmon 98
Lobster Egg Benedict (RMB 48 Menu Supplement) 198

前菜 Starters

金枪鱼塔塔配牛油果，小红萝卜及特制姜汁
法式鹅肝酱配酸樱桃及糖衣开心果
绿芦笋配羊肚菌和芦笋汁
煎深海扇贝配欧洲白萝卜泥
及热情果汁和焦糖黄油(套餐价另加 78 元)
温大虾沙拉配牛油果，番茄和香槟醋汁
甜青豆汤配巴马臣芝士和香脆面包丁

Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade 158
Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio 168
Green Asparagus with Morels, Asparagus Jus 188
Seared Sea Scallops, Silken Parsnip
Passion Fruit and Brown Butter (RMB 78 Menu Supplement) 228
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette 128
Sweet Pea Soup, Parmesan, Sourdough Croutons 98

主菜 Main Courses

真鲷配果仁，芝麻及特制甜酸汁
炙烤冰岛比目鱼
配白芦笋和翡翠奶油汁
烤土鸡配洋蓍，香菇和巴马臣芝士酱汁
脆皮土鸡配春季蔬菜和轻芥末汁
烟熏乳鸽配炖煮生菜和薄荷泥
煎和牛牛柳佐 JG 特制酱汁
配田园嫩芽沙拉(套餐价另加 198 元)
香扒和牛牛柳佐香草芝士酱汁
配春季青豆(套餐价另加 198 元)

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus 208
Seared Icelandic Halibut
Spiced Jade Emulsion and White Asparagus 198
Roasted Organic Chicken with Artichokes, Shitakes and Parmesan Jus 248
Crispy Organic Chicken, Spring Vegetables and Light Mustard Sauce 248
Gently Smoked Squab, Braised Romaine and Aleppo Pepper 228
Caramelized Wagyu Tenderloin, 11 Flavor Condiment
Wild Sprouts and Crunchy Salad (RMB 198 Menu Supplement) 388
Seared Wagyu Tenderloin, Herbal Comte Infusion
Spring Peas (RMB 198 Menu Supplement) 388

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