



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' Signature Tasting Menu

Jean Georges 特色菜单

RMB 1,498

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
绿芦笋配羊肚菌和芦笋汁	Green Asparagus with Morels, Asparagus Jus
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
黄油焗龙虾，春季蔬菜西米粒 配热情果和琼瑶浆	Butter Poached Lobster, Spring Vegetable Tapioca Gewürztraminer and Passion Fruit
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
树莓杏仁塔 配草莓冰霜，白巧克力和抹茶泡芙	Raspberry Almond Tartlette Strawberry Sorbet, White Chocolate Crunch, Matcha Profiterole

(Tasting Menu Wine Pairing 另加餐酒配搭 RMB 988)

4 Course Menu

4 道式套餐

RMB 788

Three Dishes from Dinner a La Carte and Dessert (plus Supplement)
从晚餐单点菜单中任选三款菜肴和甜品 (某些菜品已标注需另加费用)

(Wine Pairing 另加餐酒配搭 RMB 498)

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JG Dinner a La Carte

JG 晚餐单点菜单

前菜 Starters	RMB
鸡蛋鱼子酱(套餐价另加 188 元)	Egg Caviar (RMB 188 Menu Supplement) 388
蛋黄吐司	Toasted Egg Yolk 388
鱼子酱和香草(套餐价另加 188 元)	Caviar and Herbs (RMB 188 Menu Supplement)
鱼子酱，有机水波蛋	Softly Poached Organic Egg, Caviar 388
配酸乳酪及香草(套餐价另加 188 元)	Whipped Yogurt and Herbs (RMB 188 Menu Supplement)
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 88 元)	Seared Sea Scallops, Silken Parsnip Passion Fruit and Brown Butter (RMB 88 Menu Supplement) 288
金枪鱼配牛油果，小红萝卜及特制姜汁	Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade 218
皇帝鱼刺身配香菇柚子醋汁及小红萝卜	Kingfish Sashimi, Shitake Yuzu Vinaigrette, Radish 138
甜青豆汤配巴马臣芝士和香脆面包丁	Sweet Pea Soup, Parmesan, Sourdough Croutons 128
法式鹅肝酱配酸樱桃及糖衣开心果	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio 198
中盘 Middle Courses	
绿芦笋配羊肚菌和芦笋汁	Green Asparagus with Morels, Asparagus Jus 188
香煎鹅肝配黑橄榄，荔枝酱和奶油吐司	Sautéed Foie Gras, Black Olive, Lychee and Brioche 238
扒大明虾配春季蔬菜，新鲜嫩芽 及酸乳酪酱(套餐价另加 48 元)	Seared Tiger Prawns with Spring Vegetables, Seed-Yogurt Dressing Soy Butter and Sprouts (RMB 48 Menu Supplement) 268
新西兰皇帝三文鱼	New Zealand King Salmon 248
配蚕豆，洋蓟和蒜味柠檬酱	Spring Garlic-Lemon Nage, Fava Beans and Artichoke Hearts
炙烤冰岛比目鱼	Seared Icelandic Halibut 228
配白芦笋和翡翠奶油汁	Spiced Jade Emulsion and White Asparagus
主菜 Main Courses	
真鲷配果仁，芝麻及特制甜酸汁	Madai Crusted with Nuts and Seeds, Sweet and Sour Jus 268
黄油焗龙虾，春季蔬菜西米粒 配热情果和琼瑶浆(套餐价另加 198 元)	Butter Poached Lobster, Spring Vegetable Tapioca Gewürztraminer and Passion Fruit (RMB 198 Menu Supplement) 488
烤土鸡配洋蓟，香菇和巴马臣芝士酱汁	Roasted Organic Chicken with Artichokes, Shitakes and Parmesan Jus 248
脆皮土鸡配春季蔬菜和轻芥末汁	Crispy Organic Chicken, Spring Vegetables and Light Mustard Sauce 248
北京鸭胸配法国杏仁糖 及芳津杏仁酒汁	Beijing Duck Breast Topped with Cracked Jordan Almonds Amaretto Jus 288
烟熏乳鸽配炖煮生菜和薄荷泥	Gently Smoked Squab, Braised Romaine and Aleppo Pepper 288
煎和牛牛柳佐 JG 特制酱汁	Caramelized Wagyu Tenderloin, 11 Flavor Condiment 488
配田园嫩芽沙拉(套餐价另加 198 元)	Wild Sprouts and Crunchy Salad (RMB 198 Menu Supplement)

香扒和牛牛柳佐香草芝士酱汁	Sear'd Wagyu Tenderloin, Herbal Comte Infusion	488
配春季青豆(套餐价另加 198 元)	Spring Peas (RMB 198 Menu Supplement)	
香烤羊排配香脆肋排和烟熏辣椒酱	Roasted Lamb Loin, Crackling Riblettes and Smoked Chili Glaze	388

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