

## Jean-Georges' Lunch Tasting Menu

Jean Georges 特色午餐菜单

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
扒大明虾配夏季蔬菜，新鲜嫩芽及酸乳酪酱	Seared Tiger Prawns with Summer Vegetables Seed-Yogurt Dressing, Soy Butter and Sprouts
蒸冰岛比目鱼配蟹味菇和香茅清汤	Icelandic Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consommé
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 Lunch a La Carte and Dessert (plus Supplement)

从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)

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

## JG Lunch a La Carte

JG 午餐单点菜单

### 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，鱼子酱和香草 (套餐价另加 188 元)	Toasted Egg Yolk, Caviar and Herbs (RMB 188 Menu Supplement)	388
鱼子酱，有机水波蛋配酸乳酪及香草 (套餐价另加 188 元)	Softly Poached Organic Egg, Caviar Whipped Yogurt and Herbs (RMB 188 Menu Supplement)	388
金枪鱼塔塔配牛油果，小红萝卜及特制姜汁	Tuna Tartare Avocado and Spicy Radish, Ginger Marinade	158
温白芦笋配芥末萨巴雍酱汁	Warm White Asparagus with Mustard Sabayon	128
皇帝鱼刺身配小红萝卜和早金莲花醋汁	Kingfish Sashimi with Radish and Nasturtium Vinaigrette	138
法式鹅肝酱配酸樱桃及糖衣开心果	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio	168

### 中盘 Middle Courses

甜青豆汤配巴马臣芝士和香脆面包丁	Sweet Pea Soup, Parmesan, Sourdough Croutons	98
绿芦笋配羊肚菌和芦笋汁	Green Asparagus with Morels, Asparagus Jus	188
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)	Seared Sea Scallops, Silken Parsnip Passion Fruit and Brown Butter (RMB 78 Menu Supplement)	228
扒大明虾配夏季蔬菜，新鲜嫩芽及酸乳酪酱 (套餐价另加 48 元)	Seared Tiger Prawns with Summer Vegetables, Seed-Yogurt Dressing Soy Butter and Sprouts (RMB 48 Menu Supplement)	198
夏季菌菇意式烩饭配巴马臣芝士和香草	Summer Mushroom Risotto, Parmesan and Herbs	178

### 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	208
新西兰皇帝三文鱼配蚕豆，洋葱和蒜味柠檬酱	New Zealand King Salmon Summer Garlic-Lemon Nage, Fava Beans and Artichoke Hearts	218
蒸冰岛比目鱼配蟹味菇和香茅清汤	Icelandic Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consommé	198
烤土鸡配洋葱，香菇和巴马臣芝士酱汁	Roasted Organic Chicken with Artichokes, Shitakes and Parmesan Jus	248
烟熏乳鸽配新鲜玉米糊和黑松露汁 (3 克新鲜澳大利亚冬季黑松露需另加 138 元)	Gently Smoked Squab with Fresh Corn Polenta and Black Truffle (Add 3g Fresh Australian Black Winter Truffle RMB 138 Menu Supplement)	228
煎和牛牛柳配脆土豆及特制甜椒 (套餐价另加 198 元)	Caramelized Wagyu Tenderloin, Crunchy Potatoes Tangy-Spicy Stewed Peppers (RMB 198 Menu Supplement)	388

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