

## 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
蒸冰岛比目鱼配 蟹味菇和香茅清汤	Icelandic Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consommé
黄油焗龙虾, 夏季蔬菜西米粒 配热情果和琼瑶浆	Butter Poached Lobster, Summer 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)

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 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 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
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
法式鹅肝酱配酸樱桃及糖衣开心果	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio 198
皇帝鱼刺身配小红萝卜和旱金莲花醋汁	Kingfish Sashimi with Radish and Nasturtium Vinaigrette 138

### 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 128
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) 268
新西兰皇帝三文鱼 配蚕豆, 洋蓍和蒜味柠檬酱	New Zealand King Salmon Summer Garlic-Lemon Nage, Fava Beans and Artichoke Hearts 248
蒸冰岛比目鱼配 蟹味菇和香茅清汤	Icelandic Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consommé 228

### 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, 夏季蔬菜西米粒 配热情果和琼瑶浆 (套餐价另加 198 元)	Butter Poached Lobster, Summer Vegetable Tapioca Gewürztraminer and Passion Fruit (RMB 198 Menu Supplement) 488
烤土鸡配洋蓍, 香菇和巴马臣芝士酱汁	Roasted Organic Chicken with Artichokes, Shitakes and Parmesan Jus 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) 288
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) 488
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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