

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 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)

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 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

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)

Omelet with Choice of Mushroom, Cheese, Ham or Smoked Salmon

Sunny Side Up Eggs with Asparagus

Smoked Bacon, Cheddar Cheese, Crouton

Poached Eggs with Roasted Mushroom, Parmesan and Herbs

Eggs Benedict with Choice of Ham or Smoked Salmon

Lobster Egg Benedict (RMB 48 Menu Supplement)

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

Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio

Green Asparagus with Morels, Asparagus Jus

Seared Sea Scallops, Silken Parsnip

Passion Fruit and Brown Butter (RMB 78 Menu Supplement)

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette

Sweet Pea Soup, Parmesan, Sourdough Croutons

主菜 Main Courses

真鲷配果仁，芝麻及特制甜酸汁

蒸冰岛比目鱼配

蟹味菇和香茅清汤

烤土鸡配洋葱，香菇和巴马臣芝士酱汁

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)

煎和牛牛柳配脆土豆

及特制甜椒 (套餐价另加 198 元)

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus

Icelandic Halibut Steamed with

Honshimeji Mushrooms and Lemongrass Consommé

Roasted Organic Chicken with Artichokes, Shitakes and Parmesan Jus

Gently Smoked Squab with Fresh Corn Polenta and Black Truffle

(Add 3g Fresh Australian Black Winter Truffle RMB 138 Menu Supplement)

Caramelized Wagyu Tenderloin, Crunchy Potatoes

Tangy-Spicy Stewed Peppers (RMB 198 Menu Supplement)

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