



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)

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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	French Toast, Pancakes and Pastries	RMB
自制法式面包吐司配煮梨	House Made Brioche French Toast with Poached Pear	88
酪乳薄烤饼配浆果，香蕉和枫叶糖浆	Buttermilk Pancakes with Berries, Bananas and Maple Syrup	108
面包篮	Pastry Basket	68
自制可颂，巧克力可颂，牛奶面包	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)	Egg Caviar (RMB 188 Supplement)	388
煎蛋卷配蘑菇，芝士，火腿或烟熏三文鱼	Omelet with Choice of Mushroom, Cheese, Ham or Smoked Salmon	118
太阳蛋配芦笋	Sunny Side Up Eggs with Asparagus	108
烟熏培根，车打芝士，面包丁	Smoked Bacon, Cheddar Cheese, Crouton	
溏心蛋配炒蘑菇，巴马臣芝士和香草	Poached Eggs with Roasted Mushroom, Parmesan and Herbs	98
班尼迪克蛋配火腿或烟熏三文鱼	Eggs Benedict with Choice of Ham or Smoked Salmon	98
龙虾班尼迪克蛋(套餐价另加 48 元)	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	Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade	158
法式鹅肝酱配酸樱桃及糖衣开心果	Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio	168
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
温大虾沙拉配牛油果，番茄和香槟醋汁	Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette	128
甜青豆汤配巴马臣芝士和香脆面包丁	Sweet Pea Soup, Parmesan, Sourdough Croutons	98

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
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
烤土鸡配洋蓍，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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