



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, 200gr.
Crunchy Potato Gratin, Red Wine Jus

Côte de Boeuf
Rangers Valley M7 Ribeye, 1000 gr.
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
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Jean-Georges' Menu

Jean-Georges 特色菜单

RMB 1,498

鸡蛋鱼子酱	Egg Caviar
深海扇贝配金色花菜	Diver Scallops, Caramelized Cauliflower
水瓜柳和葡萄沙司	Caper-Raisin Emulsion
蒜蓉香草汤配香煎牛蛙腿	Young Garlic Soup, Thyme and Sautéed Frog Legs
多宝鱼配节瓜，番茄和特制法式黄酒汁	Turbot with Château Chalon Sauce
龙虾配豌豆苗和香茅龙虾汁	Lobster Tartine, Lemongrass Broth, Pea Shoots
香烤乳鸽配烩洋葱，煎鹅肝和玉米饼	Broiled Squab, Onion Compote, Corn Pancake with Foie Gras
巧克力蛋糕配香草冰淇淋	Jean-Georges Chocolate Cake with Vanilla Ice Cream

Wine Pairing 另加餐酒配搭 RMB 988

Summer Menu

夏季特色菜单

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
香煎鹅肝配黑橄榄，荔枝酱和奶油吐司	Sautéed Foie Gras, Black Olive, Lychee and Brioche
蒸冰岛比目鱼配蟹味菇	Icelandic Halibut Steamed with Honshimeji Mushrooms
香茅清汤	Lemongrass Consommé
黄油焗龙虾，夏季蔬菜西米粒	Butter Poached Lobster, Summer Vegetable Tapioca
配热情果和琼瑶浆	Gewürztraminer and Passion Fruit
煎和牛牛柳	Caramelized Wagyu Tenderloin
配菠菜，瑞士古法芝士薄饼和牛肉清汤汁	Spinach and Gruyère Crêpes, Consommé
树莓杏仁塔	Raspberry Almond Tartlette
配草莓冰霜，白巧克力	Strawberry Sorbet, White Chocolate Crunch

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

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)	388
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)	388
煎深海扇贝配欧洲白萝卜泥	Seared Sea Scallops, Silken Parsnip	288
及热情果汁和焦糖黄油(套餐价另加 88 元)	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
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	Seared Tiger Prawns with Summer Vegetables, Seed-Yogurt Dressing	268
及酸乳酪酱(套餐价另加 48 元)	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	Young Garlic-Lemon Nage, Fava Beans and Artichoke Hearts	248
蒸冰岛比目鱼配蟹味菇	Icelandic Halibut Steamed with Honshimeji Mushrooms	228
香茅清汤	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	Butter Poached Lobster, Summer Vegetable Tapioca	488
配热情果和琼瑶浆(套餐价另加 198 元)	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
北京鸭胸配法国杏仁糖	Beijing Duck Breast Topped with Cracked Jordan Almonds	288
及芳津杏仁酒汁	Amaretto Jus	288
烟熏乳鸽配新鲜玉米糊和黑松露汁	Gently Smoked Squab with Fresh Corn Polenta and Black Truffle	288
(3 克新鲜澳大利亚冬季黑松露需另加 138 元)	(Add 3gr. Fresh Australian Black Winter Truffle RMB 138 Menu Supplement)	288
煎和牛牛柳配脆土豆	Caramelized Wagyu Tenderloin, Crunchy Potatoes	488
及特制甜椒(套餐价另加 198 元)	Tangy-Spicy Stewed Peppers (RMB 198 Menu Supplement)	488

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