



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' Lunch Tasting Menu

Jean Georges 特色午餐菜单

RMB 998

有机蛋黄吐司, 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
烟熏培根配扒大明虾和梨子芥末酱	Smoked Bacon Wrapped Tiger Prawn, Pear Mustard
香扒冰岛比目鱼配烤宝塔菜和翡翠奶油汁	Seared Icelandic Halibut Spiced Jade Emulsion Roasted Romanesco
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	Warm 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 A La Carte and Dessert (plus Supplement)

从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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A La Carte

单点菜单

前菜

有机鸡蛋鱼子酱 (套餐价另加 188 元)
有机蛋黄吐司, 鱼子酱和香草 (套餐价另加 188 元)
鱼子酱, 有机水波蛋 配酸乳酪及香草 (套餐价另加 188 元)
金枪鱼嗒嗒 配牛油果, 小红萝卜及特制姜汁
皇帝鱼刺身配小红萝卜和早金莲花醋汁
法式鹅肝酱配酸樱桃及糖衣开心果

中盘

奶油南瓜汤配野生蘑菇
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)
烟熏培根配扒大明虾和梨子芥末酱 (套餐价另加 68 元)
秋季菌菇意式烩饭配巴马臣芝士和香草

主菜

真鲷配果仁, 芝麻及特制甜酸汁
新西兰皇帝三文鱼配烤南瓜, 辣椒 一南瓜籽汁
香扒冰岛比目鱼配烤宝塔菜 和翡翠奶油汁
烤土鸡配洋葱, 香菇和巴马臣芝士酱汁
烟熏乳鸽配秋菇, 红藜麦和罗勒
黑胡椒和牛牛柳配土豆面疙瘩, 苞子甘蓝 和鼠尾草 (套餐价另加 198 元)

Starters

Egg Caviar (RMB 188 Menu Supplement)	388
Toasted Egg Yolk, Caviar and Herbs (RMB 188 Menu Supplement)	388
Softly Poached Organic Egg, Caviar Whipped Yogurt and Herbs (RMB 188 Menu Supplement)	388
Tuna Tartare Avocado, Spicy Radish, Ginger Marinade	158
Kingfish Sashimi with Radish and Nasturtium Vinaigrette	138
Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio	168

Middle Courses

Butternut Squash Soup with Wild Mushrooms	98
Seared Sea Scallops, Silken Parsnip Passion Fruit and Brown Butter (RMB 88 Menu Supplement)	228
Smoked Bacon Wrapped Tiger Prawn, Pear Mustard (RMB 68 Menu Supplement)	198
Fall Mushroom Risotto, Parmesan and Herbs	178

Main Courses

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus	208
New Zealand King Salmon, Chili-Pumpkin Seed Broth Roasted Squash	218
Seared Icelandic Halibut Spiced Jade Emulsion and Roasted Romanesco	198
Roasted Organic Chicken with Artichoke, Shitakes and Parmesan Jus	248
Gently Smoked Squab with Fall Mushrooms and Basil	228
Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi Brussels Sprouts and Sage (RMB 198 Menu Supplement)	388

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