



**CHEF'S SPECIALS**  
主厨特选

**开胃菜**

Osetra 鱼子酱配龙虾沙拉  
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

有机蛋黄吐司, 鱼子酱和香草	Toasted Egg Yolk, Caviar and Herbs
皇帝鱼刺身配雪莉醋汁和烤美国山核桃	Kingfish Sashimi, Sherry Vinaigrette and Toasted Pecans
烟熏培根配扒大明虾和梨子芥末酱	Smoked Bacon Wrapped Tiger Prawns, 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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## 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

### 蛋类 Eggs

有机鸡蛋鱼子酱 (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)

### 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

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

奶油南瓜汤配野生蘑菇

### 主菜 Main Courses

真鲷配果仁, 芝麻及特制甜酸汁

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)

### 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

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 Mushrooms, Parmesan and Herbs

Eggs Benedict with Choice of Ham or Smoked Salmon

Lobster Egg Benedict (RMB 48 Menu Supplement)

Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade

Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio

Seared Sea Scallops, Silken Parsnip

Passion Fruit and Brown Butter (RMB 78 Menu Supplement)

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette

Butternut Squash Soup with Wild Mushrooms

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus

Seared Icelandic Halibut

Spiced Jade Emulsion and Roasted Romanesco

Roasted Organic Chicken with Artichoke, Shitakes and Parmesan Jus

Gently Smoked Squab with Fall Mushrooms and Basil

Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi

Brussels Sprouts and Sage (RMB 198 Menu Supplement)

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