



CHEF'S SPECIALS
主厨特选

开胃菜	To Start	RMB
Osetra 鱼子酱配龙虾沙拉 细香葱鲜奶油和薄煎饼	Osetra Caviar, Chilled Lobster Salad Chive Crème Fraîche, Blinis	728/30g 2,468/100g
5J 纯正伊比利亚去骨火腿	5J Iberico Bellota Ham	588/50g 1,188/100g
 生蚝	 Oysters	
皇室生蚝	La Royale	68/pc
法国“淑雅”生蚝	La Boudeuse	48/pc
 主菜	 Main Courses	
法国蓝龙虾 配土豆泥及三种特制酱汁	French Blue Lobster Potato Purée, Three Flavor Condiment	998
2GR 纯种和牛肉眼 M8/9 级, 200 克 配焗土豆及红酒汁	2GR Full Blood Wagyu Ribeye M8/9, 200g Crunchy Potato Gratin, Red Wine Jus	1,298
烤带骨和牛肉眼 M7 级澳洲 Rangers Valley, 1000 克 配焗土豆及红酒汁	“Côte de Boeuf” Rangers Valley M7 Ribeye, 1000 g Crunchy Potato Gratin, Red Wine Jus	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，鱼子酱和香葱	Toasted Egg Yolk, Caviar and Chives
皇帝鱼刺身配雪莉醋汁和烤美国山核桃	Kingfish Sashimi, Sherry Vinaigrette and Toasted Pecans
扒大明虾配脆洋葱和柠檬茴香泥	Seared Tiger Prawns, Crispy Artichokes Lemon-Fennel Emulsion
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
煎和牛牛柳配西兰花，佐芝麻，薄荷自制辣椒酱	Caramelized Wagyu Beef Tenderloin, Broccolini Basil, Sesame and Chili
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

Three Course Menu

三道式套餐

RMB 298

Two Dishes a La Carte and Dessert (plus Supplement)

从单点菜单中挑选两款菜肴和甜品（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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Brunch a La Carte

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

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

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

和白波特酒啫喱

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)

温大虾沙拉配牛油果，番茄和香槟蛋黄酱

奶油南瓜汤配有机蘑菇

主菜

真鲷配果仁芝麻，时令蔬菜佐特制甜酸汁

香扒冰岛比目鱼配烤宝塔菜

和翡翠奶油汁

法式特制土鸡配慢炖蔬菜佐琼瑶浆柠檬汁

烟熏乳鸽配冬菇，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 Chocolate, Croissants au Beurre, Pain au Lait

Eggs

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)

Starters

Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade

Foie Gras Brûléé, Dried Sour Cherries, Candied Pistachio

White Port Gelée

Seared Sea Scallops, Silken Parsnip Passion Fruit and Brown Butter

(RMB 88 Menu Supplement)

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette

Butternut Squash Soup with Wild Mushrooms

Main Courses

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus

Seared Icelandic Halibut Spiced Jade Emulsion

Roasted Romanesco

Roasted Organic Chicken Fricassée with Winter Vegetables

Gently Smoked Squab with Wild Mushrooms and Basil

Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi

Brussels Sprouts and Sage (RMB 198 Menu Supplement)

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