



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
扒大明虾配脆洋蓍和柠檬茴香泥	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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Lunch a La Carte

午餐单点菜单

鱼子酱精选 套餐价另加 188 元

有机鸡蛋鱼子酱
有机蛋黄吐司，鱼子酱和香葱
鱼子酱，有机水波蛋 配酸乳酪及香草

前菜

皇帝鱼刺身配雪莉醋汁和烤美国山核桃
法式鹅肝酱配酸樱桃及糖衣开心果和白波特酒啫喱
温大虾沙拉配牛油果，番茄和香檳蛋黄酱
金枪鱼塔塔配牛油果，小红萝卜及特制姜汁
有机蘑菇素菜沙拉配薄荷松子汁

中盘

奶油南瓜汤配有机蘑菇
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)
扒大明虾配脆洋蓍和柠檬茴香泥(套餐价另加 68 元)
蟹肉烩饭配腌辣椒，炸脆米和海苔
绿芦笋配野生羊肚菌佐酒香荷兰酱

主菜

真鲷配果仁芝麻，时令蔬菜佐特制甜酸汁
新西兰三文鱼配指橙，菌菇佐泰式芳香汁
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)

Caviar Creations RMB 188 Menu Supplement

Egg Caviar	388
Toasted Egg Yolk, Caviar and Chives	388
Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs	388

Starters

Kingfish Sashimi, Sherry Vinaigrette and Toasted Pecans	138
Foie Gras Brûléé, Dried Sour Cherries, Candied Pistachio White Port Gelée	168
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette	128
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	158
Market Mushroom Salad with Wild Greens Herbal Pine Nut Dressing	118

Middle Courses

Butternut Squash Soup with Wild Mushrooms	98
Seared Sea Scallops, Silken Parsnip, Passion Fruit Brown Butter (RMB 88 Menu Supplement)	288
Seared Tiger Prawns, Crispy Artichokes Lemon-Fennel Emulsion (RMB 68 Menu Supplement)	268
Crab Risotto, Green Chili, Puffed Rice and Nori	178
Green Asparagus with Morels, Asparagus Jus	188

Main Courses

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus	208
New Zealand King Salmon with Finger Lime Aromatic Mushroom Broth	248
Seared Icelandic Halibut Spiced Jade Emulsion Roasted Romanesco	228
Roasted Organic Chicken Fricassée with Winter Vegetables	248
Gently Smoked Squab with Wild Mushrooms and Basil	288
Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi Brussels Sprouts and Sage (RMB 198 Menu Supplement)	488

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