



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, 200gr. 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 gr. Crunchy Potato Gratin, Red Wine Jus	2,288

所有价格以人民币计并附加 10% 服务费
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Jean-Georges Tasting Menu Jean-Georges 品尝菜单 RMB 1,498

有机鸡蛋鱼子酱	Egg Caviar
深海扇贝配金色花菜水瓜柳一葡萄沙司	Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion
蒜蓉香草汤, 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	Warm Chocolate Cake with Vanilla Ice Cream

Wine Pairing 另加餐酒配搭 RMB 988

Winter Tasting Menu 冬季品尝菜单 RMB 1,498

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
香煎鹅肝配青苹果泥和柚子鱼汤泡沫	Caramelized Foie Gras with Green Apple and Ponzu
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
黄油焗龙虾, 冬季蔬菜西米粒配热情果和琼瑶浆	Butter Poached Lobster, Winter Vegetable Tapioca Gewürztraminer and Passion Fruit
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
南瓜奶油配姜饼 南瓜冰霜和南瓜果仁糖	Spiced Pumpkin Cream, Ginger Bread Cookie Butternut Squash Sorbet, Pumpkin Seed Praline

Wine Pairing 另加餐酒配搭 RMB 988

Four Course Menu 四道式套餐 RMB 788

Three Dishes a La Carte and Dessert (Plus Supplement)

从单点菜单中挑选三款菜肴和一个甜品 (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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Dinner a La Carte

晚餐单点菜单

鱼子酱精选

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葱 (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)

前菜

皇帝鱼刺身配雪莉醋汁和烤美国山核桃
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)
有机蘑菇素菜沙拉
配薄荷松子酱
法式鹅肝酱配酸樱桃及糖衣开心果和白波特酒啫喱
金枪鱼配牛油果, 小红萝卜及特制姜汁
奶油南瓜汤配有机蘑菇

中盘

香煎鹅肝配青苹果泥和柚子鱼汤泡沫
绿芦笋配野生羊肚菌佐酒香荷兰酱
蟹肉烩饭配腌辣椒, 炸脆米和海苔
扒大明虾配腌洋蓟和柠檬茴香泥 (套餐价另加68元)
真鲷配果仁芝麻, 时令蔬菜佐特制甜酸汁
多宝鱼配节瓜, 番茄和特制法式黄酒汁

主菜

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
黄油焗龙虾, 冬季蔬菜西米粒配热情果和琼瑶浆 (套餐价另加198元)
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
北京鸭胸配法国杏仁糖及芳津杏仁酒汁
香烤羊肉配香脆肋排, 西兰花薄荷面疙瘩佐辣椒酱
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

Egg Caviar (RMB 188 Menu Supplement) 388
Toasted Egg Yolk, Caviar and Chives (RMB 188 Menu Supplement) 388
Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs (RMB 188 Menu Supplement) 388

Starters

Kingfish Sashimi, Sherry Vinaigrette and Toasted Pecans 138
Seared Sea Scallops, Silken Parsnip, Passion Fruit Brown Butter (RMB 88 Menu Supplement) 288
Market Mushroom Salad with Wild Greens Herbal Pine Nut Dressing 118
Foie Gras Brûlée, Dried Sour Cherries, Candied Pistachio White Port Gelée 198
Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade 218
Butternut Squash Soup with Wild Mushrooms 128

Middle Courses

Caramelized Foie Gras with Green Apple and Ponzu 238
Green Asparagus with Morels, Asparagus Jus 188
Crab Risotto, Green Chili, Puffed Rice and Nori 178
Seared Tiger Prawns, Crispy Artichokes Lemon-Fennel Emulsion (RMB 68 Menu Supplement) 268
Madai Crusted with Nuts and Seeds, Sweet and Sour Jus 268
Turbot with Château Chalon Sauce 218

Main Courses

New Zealand King Salmon with Finger Lime Aromatic Mushroom Broth 248
Seared Icelandic Halibut, Spiced Jade Emulsion Roasted Romanesco 228
Butter Poached Lobster, Winter Vegetable Tapioca Gewürztraminer and Passion Fruit (RMB 198 Menu Supplement) 488
Roasted Organic Chicken Fricassée Winter Vegetables 248
Gently Smoked Squab with Wild Mushrooms and Basil 288
Beijing Duck Breast Topped with Cracked Jordan Almonds Amaretto Jus 288
Roasted Lamb Loin, Crackling Riblettes, Aleppo Pepper Sauce Broccoli Spätzle and Mint 388
Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi Brussels Sprouts and Sage (RMB 198 Menu Supplement) 488

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