



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, 1000g
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，鱼子酱和香葱 | Toasted Egg Yolk, Caviar and Chives |
| 皇帝鱼刺身配小红萝卜和旱金莲花醋汁 | Kingfish Sashimi with Radish and Nasturtium Vinaigrette |
| 蒸大明虾配脆蜜瓜和山葵 | Steamed Tiger Prawns, Melon and Wasabi |
| 香扒龙趸配白芦笋和翡翠奶油汁 | Seared Grouper, Spiced Jade Emulsion and White Asparagus |
| 炙烤和牛牛柳，慢烤番茄脆土豆和龙蒿荷兰酱 | Seared Wagyu Beef Tenderloin, Slowly Roasted Tomato Crackling Potatoes and Sauce Béarnaise |
| 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

甜青豆汤，巴马臣芝士，酸面包丁

温大虾沙拉配牛油果，番茄和香槟蛋黄酱

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)

法式鹅肝酱配酸樱桃及糖衣开心果
和白波特酒啫喱

主菜

真鲷配果仁芝麻，时令蔬菜佐特制甜酸汁

香扒龙趸配白芦笋和翡翠奶油汁

香脆土鸡配洋蓟，香菇佐巴马臣奶酪汁

碳烤乳鸽，甜豆，旱金莲醋汁

炙烤和牛牛柳，慢烤番茄

脆土豆和龙蒿荷兰酱 (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

Sweet Pea Soup, Parmesan, Sourdough Croutons

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette

Seared Sea Scallops, Silken Parsnip Passion Fruit and Brown Butter
(RMB 88 Menu Supplement)

Foie Gras Brûléé, Dried Sour Cherries, Candied Pistachio
White Port Gelée

Main Courses

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus

Seared Grouper, Spiced Jade Emulsion and White Asparagus

Crispy Organic Chicken with Artichokes, Shitakes, Parmesan Jus

Char Grilled Squab, Crushed Sweet Peas and Nasturtium Vinaigrette

Seared Wagyu Beef Tenderloin, Slowly Roasted Tomato

Crackling Potatoes and Sauce Béarnaise (RMB 198 Menu Supplement)

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