



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
配焗土豆及特制红酒汁

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 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

Spring Tasting Menu 春季品尝菜单 RMB 1,498

有机蛋黄吐司，鱼子酱和香草	Toasted Egg Yolk, Caviar and Herbs
皇帝鱼刺身配小红萝卜和早金莲花醋汁	Kingfish Sashimi with Radish and Nasturtium Vinaigrette
香煎鹅肝配黑橄榄，荔枝酱和奶油吐司	Caramelized Foie Gras, Black Olive Seasoning, Lychee and Brioche
香扒龙趸配白芦笋和翡翠奶油汁	Seared Grouper, Spiced Jade Emulsion and White Asparagus
烤龙虾配甜辣红椒汁青豆和薄荷	Roasted Lobster with Sweet and Spicy Red Pepper Sauce Peas and Mint
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
柑橘配香草奶油，柑橘冰霜柚子凝露，榛果巧克力，香橙蛋糕	Mandarine Sorbet, Vanilla Cream Yuzu Curd, Crunchy Gianduja, Orange Sponge Cake

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

皇帝鱼刺身配小红萝卜和早金莲花醋汁

金枪鱼配牛油果，小红萝卜及特制姜汁

真鲷刺身和春季青豆沙拉

酪乳油醋汁和香蜂草

有机蘑菇沙拉

配薄荷松子酱

甜青豆汤，巴马臣芝士，酸面包丁

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

中盘

绿芦笋配野生羊肚菌佐酒香荷兰酱

蒸大明虾配脆蜜瓜和山葵(套餐价另加68元)

芦笋烩饭配蟹肉和香草

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

香煎鹅肝配黑橄榄，荔枝酱和奶油吐司

主菜

新西兰三文鱼配指橙，菌菇

佐泰式芳香汁

香扒龙趸配白芦笋和翡翠奶油汁

烤龙虾配甜辣红椒汁

青豆和薄荷(套餐价另加198元)

碳烤乳鸽，甜豆，早金莲醋汁

香脆土鸡配洋葱，香菇佐巴马臣奶酪汁

北京鸭胸配法国杏仁糖

及芳津杏仁酒汁

烤羊排，烤时蔬和黑橄榄碎

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)

Caviar Creations

Egg Caviar (RMB 188 Menu Supplement)

Toasted Egg Yolk, Caviar and Chives (RMB 188 Menu Supplement)

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

Starters

Kingfish Sashimi with Radish and Nasturtium Vinaigrette

Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Madai Sashimi and Spring Pea Salad

Buttermilk Vinaigrette, Lemon Balm

Market Mushroom Salad with Wild Greens

Herbal Pine Nut Dressing

Sweet Pea Soup, Parmesan, Sourdough Croutons

Seared Sea Scallops, Silken Parsnip, Passion Fruit

Brown Butter (RMB 88 Menu Supplement)

Foie Gras Brûléé, Dried Sour Cherries, Candied Pistachio

White Port Gelée

Middle Courses

Green Asparagus with Morels, Asparagus Jus

Steamed Tiger Prawns, Melon and Wasabi (RMB 68 Menu Supplement)

Asparagus Risotto, Crab Fondue and Herbs

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus

Turbot with Château Chalon Sauce

Caramelized Foie Gras, Black Olive Seasoning, Lychee and Brioche

Main Courses

New Zealand King Salmon with Finger Lime

Aromatic Mushroom Broth

Seared Grouper, Spiced Jade Emulsion and White Asparagus

Roasted Lobster with Sweet and Spicy Red Pepper Sauce

Peas and Mint (RMB 198 Menu Supplement)

Char Grilled Squab, Crushed Sweet Peas and Nasturtium Vinaigrette

Crispy Organic Chicken with Artichokes, Shitakes, Parmesan Jus

Beijing Duck Breast Topped with Cracked Jordan Almonds

Amaretto Jus

Grilled Lamb Chops, Roasted Baby Vegetables and Black Olive Crumbs

Seared Wagyu Beef Tenderloin, Slowly Roasted Tomato

Crackling Potatoes and Sauce Béarnaise (RMB 198 Menu Supplement)

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