



体验JEAN-GEORGES独特出众的现代美食飨宴
A UNIQUE, CONTEMPORARY JEAN-GEORGES EXPERIENCE

JEAN-GEORGES SHANGHAI

World-renowned chef Jean-Georges Vongerichten presents a masterful spin on French cuisine with Jean-Georges Shanghai, his first signature restaurant outside of New York. Since opening in 2004, the restaurant has welcomed numerous guests and set the bar for contemporary dining in Shanghai with inspired cuisine, an elaborate wine list, and meticulous service. Constantly striving to challenge and reinvent itself, Jean-Georges Shanghai underwent a complete renovation in late 2015 and re-opened in April 2016 with brand new design including a main dining room, three private dining rooms, a bar lounge and a show kitchen.

上海 Jean-Georges 法国餐厅是世界名厨 Jean-Georges Vongerichten 对于现代法餐的最佳演绎，也是大厨在纽约之外首间以其名字命名的餐厅。自 2004 年开业以来，Jean-Georges 就以其创新的菜式，丰富的藏酒以及无微不至的服务成为上海当代高端餐饮的典范，接待无数饕餮食客。秉承着不断挑战和自我创新的精神，餐厅于 2015 年底进行全面装修，并于 2016 年 4 月重新开业，焕然一新的 Jean-Georges 包含主餐区、3 个包间，酒吧及开放式厨房。



宴会菜单 EVENT MENU

3道菜式，任选一款前菜，主菜和甜品

3 Courses-Choice of One Starter, One Main Course and One Dessert
RMB 498 / With Wine Pairing 另加餐酒配搭 add RMB 288

4道菜式，任选一款前菜，热开胃菜，主菜和甜品

4 Courses-Choice of One Starter, One Hot Appetizer
One Main Course and One Dessert

RMB 698 / With Wine Pairing 另加餐酒配搭 add RMB 388

5道菜式，任选一款前菜，汤品，热开胃菜，主菜和甜品

5 Courses-Choice of One Starter, One Soup

One Hot Appetizer, One Main Course and One Dessert

RMB 898 / With Wine Pairing 另加餐酒配搭 add RMB 488

Jean-Georges 特色菜单 Signature Tasting Menu

RMB 1498 / With Wine Pairing 另加餐酒配搭 add RMB 988

- 所有菜单必须提前48小时预定。
- 菜品会根据季节有所变化，部分菜品已标注会另加费用。
- 为了确保您拥有最好的宴会体验，所有宴会必须选择同一份菜单。
- All menus must be submitted 48 hours in advance for ordering and preparation.
- All menus are subjected to seasonal availability and supplements where noted.
- To ensure the best experience, parties must order the same dishes for the entire event.

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费

Jean Georges 特色菜单 Jean-Georges' Signature Tasting Menu

鱼子酱温焗土豆，配西米和香草

Warm Glazed Potatoes with Caviar, Tapioca and Herbs

真鲷刺身配柚子，橙子
新鲜芥末，香草和橄榄油

Madai Sashimi, Yuzu, Mandarin Orange
Fresh Wasabi, Olive Oil and Herbs

香煎鹅肝配青苹果佐柚子酱

Sautéed Foie Gras, Green Apple, Soy-Yuzu Infusion

炙烤冰岛比目鱼，鸡蛋面疙瘩
金色花菜佐酪乳油醋汁

Seared Icelandic Halibut, Spätzle
Caramelized Cauliflower, Buttermilk Vinaigrette

黄油慢煮龙虾，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

黑椒和牛牛柳，土豆面疙瘩
小甘蓝，鼠尾草和特制酱汁

Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi
Brussels Sprouts, Sage and Superior Jus

焦糖苹果，香草奶油，辛香脆酥

Caramelized Apple, Vanilla Cream, Spiced Crumble

RMB 1498
(Tasting Menu Wine Pairing 另加餐酒配搭 RMB 988)

Jean Georges 特色菜单 Jean-Georges' Signature Tasting Menu

鱼子酱温焗土豆，配西米和香草	Warm Glazed Potatoes with Caviar, Tapioca and Herbs
真鲷刺身，秋季葡萄与香草酪乳酱	Madai Sashimi, Autumn Grapes and Herbal Buttermilk Dressing
香煎鹅肝配青苹果佐柚子酱	Sautéed Foie Gras, Green Apple, Soy-Yuzu Infusion
蒸冰岛比目鱼迷你土豆和小青菜 配昆布香草黄油	Icelandic Halibut Steamed with Kombu and Herb Butter Fingerling Potatoes and Bok Choy
黄油慢煮龙虾，秋季蔬菜西米粒 配热情果和琼瑶浆	Butter Poached Lobster, Autumn Vegetable Tapioca Gewürztraminer and Passion Fruit
黑椒和牛牛柳，土豆面疙瘩 小甘蓝，鼠尾草和特制酱汁	Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi Brussels Sprouts, Sage and Superior Jus
无花果，杏仁奶酥，玫瑰树莓冰霜	Glazed Figs, Petit Beurre, Raspberry Rose Sorbet

RMB 1498

(Tasting Menu Wine Pairing 另加餐酒配搭 RMB 988)

前菜

— 鱼子酱 套餐价另加188元

有机鸡蛋鱼子酱

蛋黄吐司，鱼子酱和香草

鱼子酱配金枪鱼塔塔
和烤奶油吐司

鱼子酱配梅耶柠檬啫喱和鲜奶油

鱼子酱温焗土豆
配西米和香草

鱼子酱，有机水波蛋
配酸乳酪及香草

有机水煮蛋配鱼子酱，香脆面包丁
和芥末蛋黄酱

— 生食

金枪鱼塔塔配牛油果，
小红萝卜及特制姜汁

刺身拼盘
配墨西哥辣椒酱和炸米糕

皇帝鱼刺身
配牛油果和小红萝卜

皇帝鱼刺身
配红辣椒西米粒和亚洲梨

真鲷刺身配柑橘，
新鲜芥末，橄榄油和香草

真鲷刺身
配小红萝卜和旱金莲花香醋汁

Starters

— Caviar RMB 188 Supplement

Egg Caviar

Toasted Egg Yolk, Caviar and Herbs

Tuna Tartare, Caviar
Toasted Brioche

Meyer Lemon Gelée, Caviar, Crème Fraîche

Warm Glazed Potatoes with Caviar
Tapioca and Herbs

Softly Poached Organic Egg, Caviar
Whipped Yogurt and Herbs

Warm “Deviled” Eggs, Caviar
And Sourdough Croutons

— Raw

Tuna Tartar
Avocado, Spicy Radish and Ginger Marinade

Assorted Sashimi
Chipotle Emulsion and Crispy Rice

Kingfish Sashimi
Avocado, Radish Explosion

Kingfish Sashimi,
Chili Tapioca, Asian Pear

Madai Sashimi,
Clementine Fresh Wasabi Olive Oil and Herbs

Madai Sashimi
Radish and Nasturtium Vinaigrette

前菜

— 沙拉

芝麻菜和芦笋沙拉配曼彻格芝士，
莳萝和绿橄榄汁

凯撒沙拉配松露苦苣菜

烤胡萝卜配牛油果，芽菜和籽仁

菌菇沙拉配蔬菜，
香草松子汁

温芦笋沙拉配牛油果和荷兰汁

温大虾沙拉配牛油果，番茄和香槟蛋黄
酱

— 鹅肝

法式鹅肝酱配酸樱桃及糖衣开心果
和白波特酒啫喱

法式鹅肝酱配草莓谷物，
陈年黑醋汁和酸浆草

— 汤

甜青豆汤配巴马臣芝士和香脆面包丁

奶油南瓜汤配菌菇

菌菇汤配巴马臣芝士，辣椒和百里香

防风根汤配椰子，青柠和薄荷

兰度豆汤配香草橄榄油和巴马臣芝士

土鸡汤配鹅肝和松露
(套餐价另加48元)

Starters

— Salads

Arugula and Shaved Asparagus Salad
Manchego, Dill and Green Olive Dressing

Truffle Scented Chickory Greens Caesar Salad

Roasted Carrots, Avocado, Sprouts and Seeds

Market Mushroom Salad with Wild Greens
Herbal Pine Nut Dressing

Warm Asparagus Salad, Avocado and Hollandaise

Steamed Shrimp Salad, Tender Greens
And Champagne Vinaigrette

— Foie Gras Terrine

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

Foie Gras and Strawberry Granola,
Aged Balsamic and Sorrel

— Soups

Sweet Pea Soup, Parmesan, Sourdough Croutons

Butternut Squash Soup with Wild Mushrooms

Wild Mushroom Soup, Parmesan, Chili and Thyme

Parsnip Soup with Coconut, Lime and Mint

Lentil Soup, Herb Oil and Parmesan

Chicken Soup with Foie Gras and Truffle
(RMB 48 Supplement)

开胃菜（热）

金枪鱼刺身春卷配黄豆库利汁

绿芦笋配野生羊肚菌佐酒香荷兰酱

深海扇贝配金色花菜，
水瓜柳一葡萄沙司
（套餐价另加68元）

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68元）

烟熏培根卷大明虾，
热情果芥末和牛油果
（套餐价另加68元）

扒大明虾配甜豆，
新鲜嫩芽及酸乳酪酱
（套餐价另加68元）

香煎鹅肝配黑橄榄，
荔枝酱和奶油吐司

香煎鹅肝裹混合胡椒粒
配草莓酱和马科纳杏仁

香煎鹅肝配青苹果泥
和木鱼花柚子泡沫

Hot Appetizers

Tuna Spring Roll with Soybean Coulis

Green Asparagus with Morels, Asparagus Jus

Diver Scallops, Caramelized Cauliflower
Caper-Raisin Emulsion
(RMB 68 Supplement)

Seared Sea Scallops, Silken Parsnip
Passion Fruit and Brown Butter
(RMB 68 Supplement)

Tiger Prawn , Smoked Bacon
Passion Fruit Mustard and Avocado
(RMB 68 Supplement)

Seared Tiger Prawn with Peas
Seed-Yogurt Dressing, Soy Butter and Sprouts
(RMB 68 Supplement)

Sautéed Foie Gras, Black Olive
Lychee and Brioche

Pepper Crusted Foie Gras
Strawberry Jam and Marcona Almonds

Sautéed Foie Gras, Green Apple
Ponzu

主菜

— 鱼

真鲷配果仁，
芝麻及特制甜酸汁

多宝鱼，佐法国黄酒汁
配节瓜和番茄粒

香扒冰岛比目鱼
配芦笋和翡翠奶油汁

冰岛比目鱼配蟹味菇
和香茅清汤

新西兰皇帝三文鱼配蚕豆，
洋葱和蒜味柠檬酱

新西兰皇帝三文鱼配黑松露
和欧洲白萝卜脆片
(套餐价另加98元)

— 龙虾 套餐价另加198元

龙虾配豌豆苗和香茅龙虾汁

黄油慢煮龙虾，
时令蔬菜西米粒配热情果和琼瑶浆

龙虾
配甜豆，土豆，柠檬和烟熏黄油汁

香烤龙虾配黑松露和脆炸土豆丝

Main Courses

— Fish

Madai Crusted with Nuts and Seeds
Sweet and Sour Jus

Turbot with Château Chalon Sauce

Seared Icelandic Halibut
Spiced Jade Emulsion and Asparagus

Icelandic Halibut with Honshimeji Mushrooms
And Lemongrass Consommé

New Zealand King Salmon, Garlic-Lemon
Nage, Fava Beans and Artichoke Hearts

New Zealand King Salmon with Black Truffle Crumbs
Smooth and Crispy Parsnip
(RMB 98 Supplement)

— Lobster RMB 198 Supplement

Lobster Tartine, Lemongrass Broth, Pea Shoots

Butter Poached Lobster, Vegetable Tapioca
Gewürztraminer and Passion Fruit

Lobster and Sugar Snap Peas, Potatoes
Lemon and Lightly Smoked Butter

Roasted Lobster, Black Truffle
Shoestring Potato

主菜

—禽类

巴马臣芝士土鸡配洋葱，
罗勒和柠檬黄油

烤土鸡配时令蔬菜和轻芥末汁

烤土鸡肉佐松露脆酥
(套餐价另加98元)

香烤乳鸽配烩洋葱，
煎鹅肝和玉米饼

烟熏乳鸽配菌菇，红藜麦和罗勒

北京鸭胸配法国杏仁糖
及芳津杏仁酒汁

烤鸭胸配芙蓉花蜜汁南瓜，
白萝卜和野米

橙香鸭胸配芥菜根和水晶糖衣罗望子

—肉类

香扒牛柳配土豆泥，西兰花和味噌芥
末黄油

香扒牛柳佐红酒松露汁，配煎鹅肝
和芝士焗土豆 (套餐价另加118元)

烤牛柳佐香草芝士酱汁配青豆
(套餐价另加118元)

慢煮牛肋排配洋葱，菠菜，
墨西哥辣椒和脆土豆

香烤羊里脊配脆皮肋条
和烟熏辣椒酱

香烤羊排配菌菇酱和佩科里诺干酪

Main Courses

—Poultry

Parmesan Crusted Organic Chicken, Artichokes
Basil and Lemon Butter

Roasted Organic Chicken, Vegetables
And Light Mustard Sauce

Chicken Kiev Truffle Crumb
(RMB 98 Supplement)

Broiled Squab, Onion Compote
Corn Pancake with Foie Gras

Gently Smoked Squab with Mushrooms and Basil

Beijing Duck Breast Topped with Cracked Jordan
Almonds, Amaretto Jus

Roasted Duck Breast and Hibiscus-Honey Glazed
Pumpkin, Turnips and Wild Rice

Duck a L'Orange, Kohlrabi and Crystallized Tamarind

—Meat

Beef Tenderloin, Potato Purée, Broccolini
Miso Mustard Butter

Beef Tenderloin, Seared Foie Gras, Red Wine Truffle
Sauce and Potato Gratin (RMB 118 Supplement)

Roasted Beef Tenderloin, Peas
Herbal Comte Infusion (RMB 118 Supplement)

Glazed Short Ribs with Caramelized Onions
Spinach, Jalapeño and Crunchy Potatoes

Roasted Lamb Loin, Crackling Riblettes
And Smoked Chili Glaze

Grilled Rack of Lamb, Mushroom Bolognese
And Pecorino

甜品

热情果帕弗洛瓦
配热情果冰霜和奶油

巧克力蛋糕配香草冰淇淋

奶油布丁和鲜奶油

黑巧克力慕斯配薄荷冰霜
和抹茶冰淇淋

草莓帕弗洛瓦配白奶酪
和草莓冰霜

椰子冻糕
配热带水果，青柠凝露和菠萝冰霜
(仅限五份)

苹果酱配青苹果冰霜

梨子配热巧克力，
香草冰淇淋和烤杏仁

花生蜂蜜热情果

巧克力热情果塔
配热情果冰霜

芝士蛋糕配水果冰霜

树莓杏仁奶油塔
配烤杏仁冰霜

Desserts

Passion Pavlova
Passion Fruit Sorbet, Soft Cream

Warm Chocolate Cake, Vanilla Ice Cream

Butterscotch Pudding, Whipped Crème Fraiche

Dark Chocolate Mousse
Mint Sorbet, Matcha Ice Cream

Strawberry Pavlova, Fromage Blanc
Strawberry Sorbet

Young Coconut Semi-Freddo
Tropical Fruit, Lime Curd and Pineapple Sorbet
(only five orders limited)

Apple Confit, Green Apple Sorbet

Poached Pear, Hot Fudge
Vanilla Ice Cream, Toasted Almonds

Peanut Honey Passion Fruit

Chocolate Passion Fruit Tart
Passion Fruit Sorbet

Crème Fraiche Cheesecake with Seasonal Fruit Sorbet

Raspberry Frangipane Tart
Toasted Almond Sorbet



儿童餐 Kids

意大利面配番茄，罗勒和马苏里拉芝士
Spaghetti, Tomato, Basil, Mozzarella

RMB 148

意大利面佐奶油汁和菌菇
Spaghetti, Cream Sauce, Mushroom

RMB 148

烤鸡胸配土豆泥或薯条
Roasted Chicken, Potato Puree or French Fries

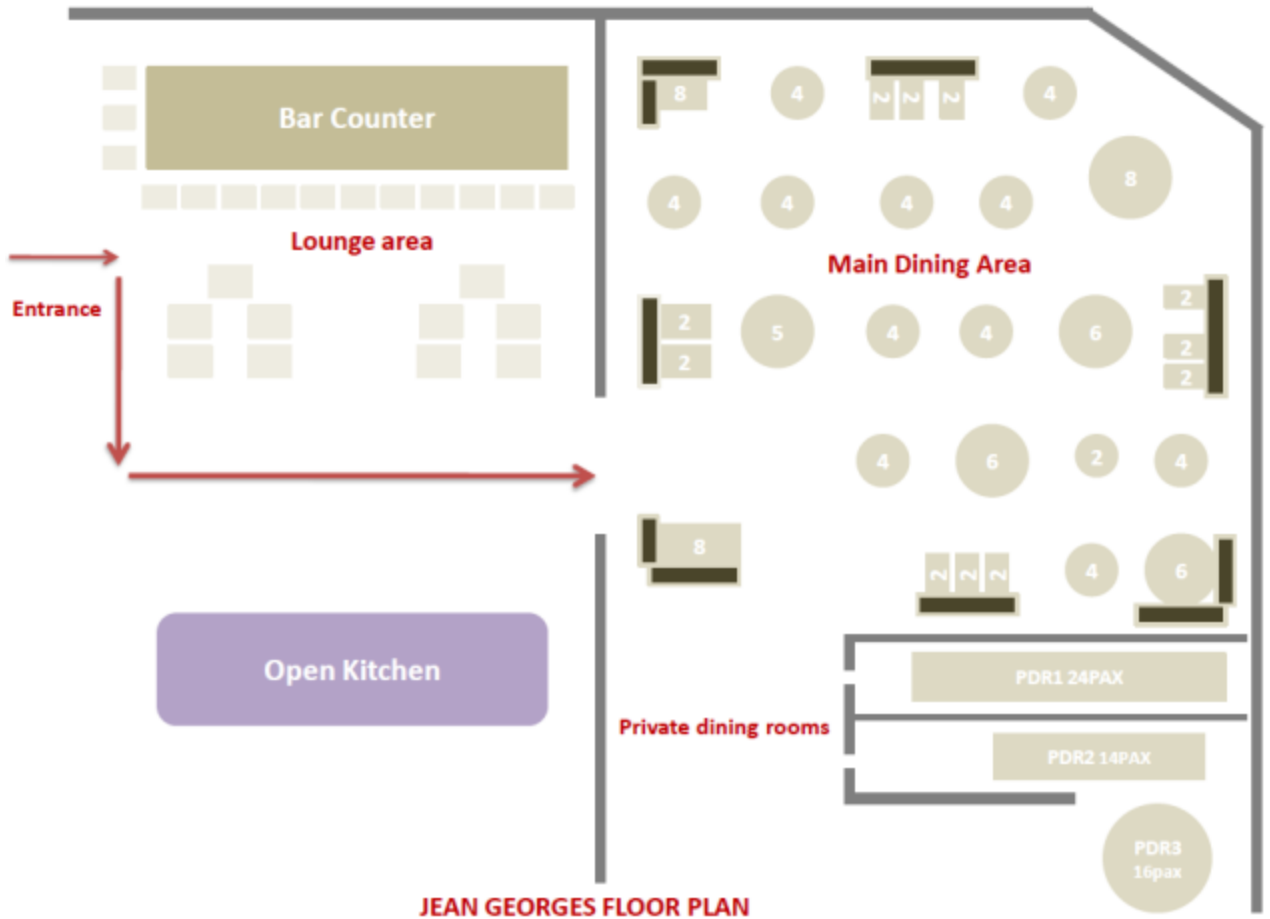
RMB 168

扒牛柳配土豆泥或薯条
Seared Beef Tenderloin, Potato Puree or French Fries

RMB 198

蔬菜沙拉配松露醋汁
Green Salad, Truffle Vinaigrette

RMB 88



顾问厨师 Consulting Chef

Jean-Georges Vongerichten

厨师长 Executive Chef

Nikolai Grigorov

总经理 General Manager

Jenny Jin

营业时间 Opening Hours

周一至周五 Monday-Friday

周六周日 Saturday and Sunday

午餐 Lunch: 11:30-14:30

11:30-15:00

晚餐 Dinner: 18:00-22:30

18:00-22:30

餐厅布局及概况

Seating Capacity & Features

餐厅可容纳220个座位

Total capacity: 220 seats

用餐区105个座位

Dining area is 105 seats

酒吧区24个座位

Lounge 24 seats

3间包房：

3 Private Dining Rooms:

包房1: 24位

PDR1: 24pax

包房2: 14位

PDR2: 14pax

包房3: 36位

PDR3: 36pax

其中包房2到包房3打通可以容纳55位

PDR2-PDR3 up to 55pax

