



**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	998/50g 2,498/125g
西班牙 5J 纯正伊比利亚火腿	5J Iberico Bellota Ham	588/50g 1,188/100g
<b>生蚝</b>	<b>Oysters</b>	
法国皇家大卫生蚝	La Royale	68/pc
法国“淑雅”生蚝	La Boudeuse	48/pc
<b>主菜</b>	<b>Main Courses</b>	
欧洲蓝龙虾 脆土豆配黑松露黄油	European Blue Lobster Black Truffle Butter, Crispy Potato	998
Blackmore 纯种和牛肉眼, M9 级, 165 克 香脆菠菜芝士卷饼 土豆泥, 特制酱汁和蛋黄酱	Blackmore Wagyu Ribeye, M9, 165g Crispy Spinach Cheese Crêpe Potato Purée, Superior Jus, Béarnaise Sauce	1,398
M7 级带骨和牛肉眼 澳洲 Rangers Valley, 1000 克 配香脆菠菜芝士卷饼 土豆泥和蛋黄酱	Côte de Boeuf, Rangers Valley M7 Ribeye, 1000g Crispy Spinach Cheese Crêpe Potato Purée and Béarnaise Sauce	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 特色菜单 RMB 998

Tasting Menu Wine Pairing 另加餐酒配搭 RMB 698

有机蛋黄吐司，鱼子酱和香葱	Toasted Egg Yolk, Caviar and Chives
真鲷刺身，葡萄与香草乳酪酱	Madai Sashimi, Grape Gelée and Herbal Buttermilk Dressing
培根卷大明虾配牛油果 佐樱桃芥末酱	Tiger Prawn and Smoked Bacon Cherry Mustard and Avocado
香扒法国银鳕鱼配香料，球茎茴香 佐芳香青柠椰酱	Seared Black Cod with Spices, Fragrant Coconut-Lime Infusion Herbs and Fennel
胡椒M7级和牛牛柳配油封番茄和脆洋葱圈 佐特制蛋黄酱	Pepper Crusted M7 Wagyu Beef Tenderloin Bearnaise, Tomato Confit and Crispy Onions
巧克力蛋糕配香草冰淇淋	Warm Chocolate Cake with Vanilla Ice Cream

## Three Course Menu 三道式套餐 RMB 298

Wine Pairing 另加餐酒配搭 RMB 218

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）

Executive Chef 行政总厨: Nikolai Grigorov  
Chef Proprietor 主理人: Jean Georges Vongerichten

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## 午餐单点菜单 Lunch a La Carte

鱼子酱精选 套餐价另加 188 元	Caviar Creations RMB 188 Menu Supplement	RMB
有机鸡蛋鱼子酱	Egg Caviar	388
有机蛋黄吐司，鱼子酱和香葱	Toasted Egg Yolk, Caviar and Chives	388

## 前菜 Starters

皇帝鱼刺身配龙蒿佐墨西哥辣椒醋汁	Kingfish Sashimi, Habanero Vinaigrette and Tarragon	138
金枪鱼塔塔配牛油果，小红萝卜及特制姜汁	Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	158
有机蘑菇沙拉 配薄荷松子酱	Market Mushroom Salad with Wild Greens Herbal Pine Nut Dressing	118
真鲷刺身，葡萄与香草乳酪酱	Madai Sashimi, Grape Gelée and Herbal Buttermilk Dressing	168
法式鹅肝酱配酸樱桃及糖衣开心果 和白波特酒啫喱	Foie Gras Brûléé, Dried Sour Cherries, Candied Pistachio White Port Gelée	168

## 中盘 Middle Courses

温大虾沙拉配牛油果，番茄和香槟蛋黄酱	Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette	128
玉米汤配青柠，辣椒和罗勒	Corn Soup, Lime, Chili and Basil	128
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)	Roasted Sea Scallops, Silken Parsnip Passion Fruit and Brown Butter (RMB 88 Menu Supplement)	288
帝王蟹蟹肉烩饭配甜豆和莳萝	King Crab Risotto with Peas and Dill	238
培根卷大明虾配牛油果 佐樱桃芥末酱(套餐价另加68元)	Tiger Prawn and Smoked Bacon Cherry Mustard and Avocado (RMB 68 Menu Supplement)	268

## 主菜 Main Courses

真鲷配果仁芝麻，时令蔬菜佐特制甜酸汁	Madai Crusted with Nuts and Seeds, Sweet and Sour Jus	208
香扒法国银鳕鱼配香料，球茎茴香 佐芳香青柠椰酱	Seared Black Cod with Spices, Fragrant Coconut-Lime Infusion Herbs and Fennel	228
炙烤乳鸽配青豆碎佐早金莲花醋汁	Char Grilled Squab, Crushed Sweet Peas and Nasturtium Vinaigrette	288
巴马臣芝士土鸡 配洋葱，罗勒和柠檬黄油	Parmesan Crusted Organic Chicken Artichokes, Basil and Lemon Butter	248
胡椒 M7 级和牛牛柳配油封番茄和脆洋葱圈 佐特制蛋黄酱(套餐价另加 198 元)	Pepper Crusted M7 Wagyu Beef Tenderloin Bearnaise, Tomato Confit and Crispy Onions (RMB 198 Menu Supplement)	488

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