



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
 生蚝	 Oysters	
法国皇家大卫生蚝 法国“淑雅”生蚝	La Royale La Boudeuse	68/pc 48/pc
 主菜	 Main Courses	
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
All prices are in RMB and subject to 10% service charge

Jean-Georges Tasting Menu Jean-Georges 品尝菜单 RMB 1,498

Wine Pairing 另加餐酒配搭 RMB 988

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
蒜蓉香草汤配香煎大明虾	Young Garlic Soup, Thyme and Sautéed Tiger Prawn
多宝鱼配节瓜，番茄佐特制法式黄酒汁	Turbot with Château Chalon Sauce
龙虾配豌豆苗佐香茅龙虾汁	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

Summer Tasting Menu 夏季品尝菜单 RMB 1,498

Wine Pairing 另加餐酒配搭 RMB 988

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
香煎鹅肝与鸡油菌 无花果配波特酒糖浆	Caramelized Foie Gras, Roasted Chanterelles Figs and Port Wine Syrup
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
烤龙虾，玉米，黄瓜和薄荷 配胡萝卜辣椒酱	Roasted Lobster, Carrot Habanero Emulsion Corn, Cucumber and Mint
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
葡萄，多拿滋，西米，葡萄冰霜，杏仁布丁	Grape, Beignet, Tapioca, Grape Sorbet, Almond Pudding

Four Course Menu 四道式套餐 RMB 788

Wine Pairing 另加餐酒配搭 RMB 498

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）

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

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

晚餐单点菜单Dinner a La Carte

鱼子酱精选Caviar Creations

RMB

有机鸡蛋鱼子酱(套餐价另加 188 元)	Egg Caviar (RMB 188 Menu Supplement)	388
有机蛋黄吐司鱼子酱和香葱 (套餐价另加 188 元)	Toasted Egg Yolk, Caviar and Chives (RMB 188 Menu Supplement)	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
蓝鳍金枪鱼配牛油果，小红萝卜及特制姜汁	Bluefin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade	218
真鲷刺身，葡萄与香草乳酪酱	Madai Sashimi, Grape Gelée and Herbal Buttermilk Dressing	168
海胆配黑面包，墨西哥辣椒和柚子	Sea Urchin, Black Bread, Jalapeño and Yuzu	168
有机蘑菇沙拉配薄荷松子酱	Market Mushroom Salad with Wild Greens, Herbal Pine Nut Dressing	118
番茄沙拉配夏季水果	Heirloom Tomato and Summer Fruit Salad	128
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	198

中盘Middle Courses

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
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
帝王蟹蟹肉烩饭配甜豆和莳萝	King Crab Risotto with Peas and Dill	238
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	268
香煎鹅肝与鸡油菌 无花果配波特酒糖浆	Caramelized Foie Gras, Roasted Chanterelles Figs and Port Wine Syrup	238

主菜Main Courses

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
烤龙虾，玉米，黄瓜和薄荷 配胡萝卜辣椒酱(套餐价另加198元)	Roasted Lobster, Carrot Habanero Emulsion Corn, Cucumber and Mint (RMB 198 Menu Supplement)	488
炙烤乳鸽配青豆碎佐旱金莲花醋汁	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
北京鸭胸配法国杏仁糖 佐芳津杏仁酒汁	Beijing Duck Breast Topped with Cracked Jordan Almonds Amaretto Jus	288
香烤羊里脊配脆皮肋条和烟熏辣椒酱	Roasted Lamb Rack, Crackling Riblettes and Smoked Chili Glaze	388
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238元)	Pepper Crusted M7 Wagyu Beef Tenderloin Bearnaise, Tomato Confit and Crispy Onions (RMB 238 Menu Supplement)	588

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