



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	728/30g 2,468/100g
5J 纯正伊比利亚去骨火腿	5J Iberico Bellota Ham	588/50g 1,188/100g
生蚝	Oysters	
皇室生蚝	La Royale	68/pc
法国“淑雅”生蚝	La Boudeuse	48/pc
主菜	Main Courses	
法国蓝龙虾 配土豆泥及三种特制酱汁	French Blue Lobster Potato Purée, Three Flavor Condiment	998
2GR 纯种和牛肉眼 M8/9 级, 200 克 配焗土豆及红酒汁	2GR. Full Blood Wagyu Ribeye M8/9, 200gr. Crunchy Potato Gratin, Red Wine Jus	1,298
烤带骨和牛肉眼 M7 级澳洲 Rangers Valley, 1000 克 配焗土豆及红酒汁	Côte de Boeuf Rangers Valley M7 Ribeye, 1000 gr. Crunchy Potato Gratin, Red Wine Jus	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

Autumn Tasting Menu 秋季品尝菜单

RMB 1,498

蛋黄吐司, 鱼子酱和香草	Toasted Egg Yolk, Caviar and Herbs
皇帝鱼刺身配雪莉醋汁和烤美国山核桃	Kingfish Sashimi, Sherry Vinaigrette and Toasted Pecans
香煎鹅肝配青苹果泥和柚子鱼汤泡沫	Sautéed Foie Gras, Green Apple, Yuzu-Dashi Foam
香扒冰岛比目鱼配烤宝塔菜和翡翠奶油汁	Seared Icelandic Halibut, Spiced Jade Emulsion Roasted Romanesco
黄油焗龙虾, 秋季蔬菜西米粒 配热情果和琼瑶浆	Butter Poached Lobster, Fall Vegetable Tapioca Gewürztraminer and Passion Fruit
煎和牛牛柳配菠菜, 瑞士古法芝士薄饼 和牛肉清汤汁	Caramelized Wagyu Tenderloin Spinach and Gruyère Crêpes, Consommé
南瓜奶油配姜饼 南瓜冰霜和南瓜果仁糖	Spiced Pumpkin Cream, Ginger Bread Cookie Butternut Squash Sorbet, Pumpkin Seed Praline

Wine Pairing 另加餐酒配搭 RMB 988

4 Course Menu 4 道式套餐

RMB 788

Three Dishes A La Carte and Dessert (Plus Supplement)

从单点菜单中任选三款菜肴和甜品 (某些菜品已标注需另加费用)

Wine Pairing 另加餐酒配搭 RMB 498

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JG Dinner A La Carte

JG 晚餐单点菜单

前菜

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草
(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)

金枪鱼配牛油果, 小红萝卜及特制姜汁
皇帝鱼刺身配雪莉醋汁和烤美国山核桃

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

中盘

奶油南瓜汤配野生蘑菇

香煎鹅肝配青苹果泥和木鱼花柚子泡沫

烟熏培根配扒大明虾和梨子芥末酱
(套餐价另加 68 元)

新西兰皇帝三文鱼配烤南瓜, 辣椒
一南瓜籽汁

香扒冰岛比目鱼配烤宝塔菜
和翡翠奶油汁

主菜

真鲷配果仁, 芝麻及特制甜酸汁

黄油焗龙虾, 秋季蔬菜西米粒
配热情果和琼瑶浆 (套餐价另加 198 元)

烤土鸡配洋蓟, 香菇和巴马臣芝士酱汁

北京鸭胸配法国杏仁糖
及芳津杏仁酒汁

烟熏乳鸽配秋菇, 红藜麦和罗勒

香烤羊肉配香脆肋排和烟熏辣椒酱

黑胡椒和牛牛柳配土豆面疙瘩, 苞子甘
蓝和鼠尾草 (套餐价另加 198 元)

Starters

Egg Caviar
(RMB 188 Menu Supplement)

Toasted Egg Yolk Caviar and Herbs
(RMB 188 Menu Supplement)

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

Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Kingfish Sashimi, Sherry Vinaigrette and Toasted Pecans

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

Foie Gras Brûlé, Dried Sour Cherries, Candied Pistachio

Middle Courses

Butternut Squash Soup with Wild Mushrooms

Sautéed Foie Gras, Green Apple, Yuzu-Dashi Foam

Smoked Bacon Wrapped Tiger Prawns, Pear Mustard
(RMB 68 Menu Supplement)

New Zealand King Salmon, Chili-Pumpkin Seed Broth
Roasted Squash

Seared Icelandic Halibut
Spiced Jade Emulsion and Roasted Romanesco

Main Courses

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus

Butter Poached Lobster, Fall Vegetable Tapioca
Gewürztraminer and Passion Fruit (RMB 198 Menu Supplement)

Roasted Organic Chicken with Artichoke, Shitakes and Parmesan Jus

Beijing Duck Breast Topped with Cracked Jordan Almonds
Amaretto Jus

Gently Smoked Squab with Fall Mushrooms and Basil

Roasted Lamb Loin, Crackling Riblettes and Smoked Chili Glaze

Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi
Brussels Sprouts and Sage (RMB 198 Menu Supplement)

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