



**CHEF'S SPECIALS**  
主厨特选

**开胃菜**

Osetra 鱼子酱, 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 Lunch Tasting Menu

Jean Georges 特色午餐菜单

RMB 998

有机蛋黄吐司，鱼子酱和香葱	Toasted Egg Yolk, Caviar and Chives
皇帝鱼刺身配小红萝卜和旱金莲花醋汁	Kingfish Sashimi with Radish and Nasturtium Vinaigrette
蒸大明虾配脆蜜瓜和山葵	Steamed Tiger Prawns, Melon and Wasabi
香扒龙趸配白芦笋和翡翠奶油汁	Seared Grouper, Spiced Jade Emulsion and White Asparagus
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
巧克力蛋糕配香草冰淇淋	Warm Chocolate Cake with Vanilla Ice Cream

Tasting Menu Wine Pairing 另加餐酒配搭 RMB 698

## Three Course Menu

三道式套餐

RMB 298

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）

Wine Pairing 另加餐酒配搭 RMB 218

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## Lunch a La Carte

午餐单点菜单

### 鱼子酱精选 套餐价另加 188 元

有机鸡蛋鱼子酱
有机蛋黄吐司，鱼子酱和香葱
鱼子酱，有机水波蛋配酸乳酪及香草

### 前菜

皇帝鱼刺身配小红萝卜和旱金莲花醋汁
金枪鱼塔塔配牛油果，小红萝卜及特制姜汁
有机蘑菇素菜沙拉 配薄荷松子汁
温大虾沙拉配牛油果，番茄和香槟蛋黄酱
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
甜青豆汤，巴马臣芝士，酸面包丁
芦笋烩饭配蟹肉和香草
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)
蒸大明虾配脆蜜瓜和山葵(套餐价另加68元)

### 主菜

真鲷配果仁芝麻，时令蔬菜佐特制甜酸汁
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
香脆土鸡配洋葱，香菇佐巴马臣奶酪汁
碳烤乳鸽，甜豆，旱金莲醋汁
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 RMB 188 Menu Supplement

Egg Caviar	388
Toasted Egg Yolk, Caviar and Chives	388
Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs	388

### Starters

Kingfish Sashimi with Radish and Nasturtium Vinaigrette	138
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	158
Market Mushroom Salad with Wild Greens Herbal Pine Nut Dressing	118
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinaigrette	128
Foie Gras Brûléé, Dried Sour Cherries, Candied Pistachio White Port Gelée	168

### Middle Courses

Green Asparagus with Morels, Asparagus Jus	188
Sweet Pea Soup, Parmesan, Sourdough Croutons	98
Asparagus Risotto, Crab Fondue and Herbs	178
Seared Sea Scallops, Silken Parsnip, Passion Fruit Brown Butter (RMB 88 Menu Supplement)	288
Steamed Tiger Prawns, Melon and Wasabi (RMB 68 Menu Supplement)	268

### Main Courses

Madai Crusted with Nuts and Seeds, Sweet and Sour Jus	208
New Zealand King Salmon with Finger Lime Aromatic Mushroom Broth	248
Seared Grouper, Spiced Jade Emulsion and White Asparagus	228
Crispy Organic Chicken with Artichokes, Shitakes, Parmesan Jus	248
Char Grilled Squab, Crushed Sweet Peas and Nasturtium Vinaigrette	288
Seared Wagyu Beef Tenderloin, Slowly Roasted Tomato Crackling Potatoes and Sauce Béarnaise (RMB 198 Menu Supplement)	488

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