



GEORGE'S BUSINESS LUNCH MENU

2023.8 - 2023.9

CNY 138

Semi buffet + soup + main course
半自助布菲 + 汤 + 主菜

CNY 168

Semi buffet + soup + main course + dessert
半自助布菲 + 汤 + 主菜 + 甜品

A cup of Nesspresso or Jing tea - CNY 28
一杯咖啡或茶另加人民币 28 元



SEMI BUFFET 半自助布菲

Selected homemade fresh salad, cold cuts, fruits and condiments
特选自制沙拉, 冷切肠, 水果和各式小料

SOUP 汤

Soup of the Day
Ask your butler for today's special
每日例汤
请问每日特选

MAIN COURSE 主菜

Grilled Sole Fillet

Potato, cauliflower, spicy coconut sauce, lemon grass oil
扒比目鱼柳
土豆, 花椰菜, 辣味椰子汁, 柠檬草油

Or 或

Slow Cooked Chicken Breast

Crispy quinoa, maitake, chicken gizzards sauce, mashed potato
慢烹鸡胸肉
脆藜麦, 舞茸, 鸡胗汁, 土豆泥

Or 或

Handmade Linguini with Wild Mushroom Ragout

Shiitake, button mushroom, cepe, morel, parmesan, herbs oil
意大利宽面配野菌汁
香菇, 口蘑, 牛肝菌, 羊肚菌, 帕马臣芝士, 香草油

Or 或

Prawn Risotto

Sweet pea, prawn bisque, parsley oil, parmesan
大虾意大利米饭
甜豆, 大虾汁, 香草油, 帕玛臣芝士

Or 或

Pan Seared Hokkaido Scallop (Extra CNY188)

Purple cauliflower, crispy Gruyère cheese, purple foam, Siberian sturgeon caviar
香煎北海道扇贝 (另加人民币 188 元)
紫色花椰菜, 格吕耶尔芝士脆片, 紫色泡沫, 西伯利亚鲟鱼子酱

Or 或

Signature Dry Aged 7 Day

"Longjiang" Beef Tartare (Extra CNY200)
Horseradish cream, traditional condiments, toast
招牌“龙江”牛肉鞑靼 (另加人民币 200 元)
辣根奶油, 传统调味料, 烤吐司

We present this signature dish serving at the table to your liking.
乔治餐厅的专业侍应团队将为您提供现场料理服务。

DESSERT 甜品

Valrhona Chocolate Tart

Chocolate ganache, chocolate mousse, marinated orange
法芙娜巧克力塔
巧克力酱, 巧克力慕斯, 腌制橙子

Or 或

Marinated Rhubarb

Rhubarb mousse, crumble, berries infuse jus, vanilla cream, chocolate biscuit
腌制大黄
大黄慕斯, 黄油酥, 浆果汁, 香草奶油, 巧克力饼干

Or 或

Sea Salt Almond Parfait

海盐杏仁冰激凌

Or 或

Vodka & Lime Parfait (Extra CNY50)

Strawberry jam, Amur sturgeon caviar
青柠伏特加冻糕 (另加人民币 50 元)
草莓果酱, 施氏鲟鱼子酱

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