



George's



作为一间现代欧陆西式餐厅，乔治餐厅融合了经典风味精髓与都会时尚气息，臻选新鲜纯正的当地时令食材，甄选全球知名酒庄的上乘美酒，为您打造一程品味赏鉴味蕾的奇妙之旅。

Welcome to George's Restaurant, a casual yet chic dining establishment located in the heart of the Beijing CBD. With a focus on modern European cuisine, the restaurant offers an exceptional dining experience that combines casual charm with refined elegance.





行政主厨 陈磊

陈磊，北京人，拥有超过 20 年的烹饪经验履历。对北京丰盛多元的美食传统有着深入的理解，又汲取了西餐的文化精髓。他擅长运用本地食材融入现代欧陆料理，摆盘风格简约摩登，烹饪手法独树一帜又满溢艺术品味。在众多国际宴会活动如法国国际美食协会、瑞士米其林周以及多国使馆宴会中，充分展示了其卓越的烹饪艺术。

Executive Chef Ray Chen

Born as a native Beijinger, Chef Ray's culinary expertise has been honed over two decades. With a profound understanding of the city's rich gastronomic heritage, he integrates local ingredients into his masterful creations. He has participated in extensive hospitality events, e.g. La Chaine des Rotisseurs, Beef and Burgundy, Embassy Events, and Swiss Michelin Week in China where he has consistently delivered unforgettable dining experiences to showcase his culinary artistry.

臻选飨宴 MENUS

乔治餐厅一直致力于为宾客提供独特出众的寰宇赏味体验。主厨臻选三套不同主题菜单以灵活满足多元的口味喜好。客人可以自由选择每套菜单中的菜品单点，或者尽情享受完整的菜单品鉴旅程。

At George's, we have developed three distinct menus to offer a variety of flavors and culinary experiences to suit diverse tastes. Guests are welcome to mix and match any dish preferred from each menu or indulge in the entire menu experience.

02

至臻鱼子酱品鉴菜单

GEORGE'S CAVIAR MENU

RMB 988

五道式 5-COURSE

P13 - P22



01

主厨招牌菜品鉴菜单

CHEF RAY'S

SIGNATURE MENU

RMB 1,288

六道式 6-COURSE

P1 - P12



03

波普艺术主题菜单

POP ART MENU

RMB 888

六道式 6-COURSE

P23 - P32





主厨招牌菜品鉴菜单
CHEF RAY'S SIGNATURE MENU

凭借超过 20 年的餐饮经验，主厨陈磊匠心打造出这套六道式招牌菜品鉴菜单。所有菜品灵感来自于现代欧陆经典美馔，亦融入他甄选的本地食材和烹饪理念。不容错过的是招牌“龙江”牛肉鞑靼——既保留了原材的纯粹味道，又展现出独到的创意，开启一席多重感官盛宴。

Chef Ray's 6-course signature tasting menu is a testament to his culinary journey and passion for creating exquisite dishes. Drawing inspiration from the vibrant and diverse flavors of modern European cuisine, each dish on the menu has been crafted using the finest ingredients and innovative techniques. The standout dish is the Dry Aged 7-Day "Longjiang" Beef Tartare which exemplifies the artistry and finesse of Chef Ray's creations.

每位人民币 1,288 元
RMB 1,288 / Per Person

此菜单适为人民币价格，包含 6% 增值税
The above menu price is quoted
in RMB and includes 6% VAT.



赏味必选 MUST HAVE
RMB 268

招牌“龙江”牛肉鞑靼

辣根奶油，传统调味料，烤吐司

西伯利亚鲟鱼子酱 10 克（另加人民币 198 元）

Signature Dry Aged 7-Day “Longjiang” Beef Tartare

Horseradish cream, traditional condiments, toast

Siberian Sturgeon Caviar 10g (Extra RMB 198)

以品质上乘的牛肉搭配蛋黄、特级初榨橄榄油、胡椒、小洋葱、水瓜柳、欧芹、柠檬、伍斯特酱等多种调味料制作而成。乔治餐厅的专业侍应团队将为您提供现场料理服务，佐以香脆烤吐司，邀您尽兴赏味牛肉的鲜嫩多汁，感受纯正法式风味。

Beef tartare is a classic French dish of raw ground beef served mixed with onions, capers, pepper, Worcestershire sauce, and other seasonings. A velvety raw egg yolk is offered to crown this dish, ensuring the perfect blend of flavors and textures. We present this signature dish serving at the table to your liking for an authentic and luxurious tasting experience.

开胃小食 AMUSE BOUCHE
RMB 38

烟熏三文鱼奶油芝士
Smoked Salmon with Cream Cheese Terrine



汤 SOUP
RMB 88

鸭茶汤
茶包, 鸭肉和香菇春卷

Duck Infusion
Tea bag, duck & shiitake spring roll





主菜 ENTRÉE
RMB 268

慢煮新西兰海鳌虾
山药, 红菜头, 甜豆, 香槟汁

Slow Cooked New Zealand Scampi
Yam, beetroot, sweet pea, champagne sauce

主菜 MAIN COURSE
RMB 528

罗西尼牛肉

露杰鹅肝, 奶汁焗土豆, 蘑菇泥, 蔬菜, 黑松露汁

Beef Rossini

Rougie foie gras, potato gratin, mushroom purée,
vegetables, black truffle sauce





甜品 DESSERT
RMB 138

法芙娜巧克力熔岩蛋糕
香草汁, 自制香草冰激凌

Valrhona's Chocolate Fondant
Vanilla sauce, homemade vanilla ice cream

至臻鱼子酱品鉴菜单
GEORGE'S CAVIAR MENU

纵享恣意鲟味之旅，乔治餐厅携手卡鲁伽，为您呈现至臻鱼子酱品鉴菜单。如同欣赏一曲味蕾上的交响乐般，五道式菜单旨在展示上乘鱼子酱的精致风味与绝佳口感，邀您沉醉于海陆山川的自然馈赠。

Prepare your taste buds for an extraordinary culinary journey as we introduce our Caviar Menu in collaboration with Kaluga Queen, the renowned purveyor of the finest caviar. This 5-course menu is meticulously curated to showcase the exquisite flavors and textures of caviar selection.

每位人民币 988 元
RMB 988 / Per Person

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鱼子酱赏味 (4 款)
CAVIAR DEGUSTATION (4 TYPES)
RMB 168



前菜第一道 STARTER PRIMI
RMB 188

金枪鱼柳

西伯利亚鲟鱼子酱 7 年
牛油果, 姜油, 鹌鹑蛋, 豆苗, 帕尔马火腿, 日式柚子汁,
日式柚子泡沫

Tuna Fillet

Siberian sturgeon caviar 7 Years
Avocado, ginger oil, quail egg, bean sprout, Parma ham,
yuzu dressing, yuzu foam

前菜第二道 STARTER SECONDI
RMB 238

露杰鹅肝

海博瑞鲟鱼子酱 9 年
苹果泥, 香槟酱, 榛子, 糖渍苹果

Rougie Foie Gras

Hybrid sturgeon caviar 9 Years
Apple purée, champagne gel, hazelnut, apple compote





主菜 ENTRÉE
RMB 468

大虾拼牛柳

俄罗斯鲟鱼子酱 10 年
烤大虾, 澳洲西冷, 香草土豆泥、圆白菜卷、牛原汁

Surf & Turf

Russian sturgeon caviar 10 Years
Roasted prawn, grilled Australian sirloin,
mashed potato & herbs, cabbage roll, beef gravy

甜品 DESSERT
RMB 98

青柠伏特加冻糕
施氏鲟鱼子酱 8 年
草莓果酱

Vodka & Lime Parfait
Amur sturgeon caviar 8 Years
Strawberry jam



波普艺术主题菜单
POP ART MENU

徜徉在艺术与美饌交融的奇幻乐园，
尽享从餐盘视觉到菜品味觉的多重乐趣。

Wander in a fantasy paradise where art
and delicacies merge.
Seek pleasure from the creativity of the
plate to the taste of the dishes.

每位人民币 888 元
RMB 888 / Per Person

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序曲开启 WOW!
RMB 38

海蟹, 芒果, 藜麦塔
Sea Crab, Mango, Quinoa Tart



风格初见 FASHION-PLATE
RMB 128

虎虾，牛油果和西柚沙拉
混合生菜，三文鱼籽，番茄，茴香头，芒果，橙味油醋汁

Tiger Prawn, Avocado & Red Grapefruit Salad
Mixed leaves, salmon roe, tomato, fennel, mango, citrus vinaigrette



渐入佳境 CAMPBELL'S SOUP I
RMB 58

有机番茄浓汤
乳清奶酪，紫苏，半风干番茄，帕玛臣芝士，紫苏油

Organic Tomato Soup
Ricotta cheese, basil, semi-dried tomato, parmesan cheese, basil oil

美味放大 A BIGGER SPLASH
RMB 288

香煎北海道扇贝
西伯利亚鲟鱼子酱 7 年
紫色花椰菜, 格吕耶尔芝士脆片,
紫色泡沫

Pan Seared Hokkaido Scallop
Siberian sturgeon caviar 7 Years
Purple cauliflower, crispy Gruyère cheese,
purple foam





美味放大 A BIGGER SPLASH
RMB 368

扒龙江 A4 和牛牛柳
土豆酱, 烤时蔬, 豌豆泥, 牛原汁

Grilled "LongJiang"
A4 Wagyu Beef Tenderloin
Potato dips, roasted market vegetables,
pea purée, beef gravy

甜蜜叠加 PASTRY CASE, I
RMB 98

白巧克力慕斯蛋糕配草莓
草莓酱, 脆酸奶巧克力, 香草冰激凌

White Chocolate Mousse Cake with Strawberry
Strawberry glaze, crispy yogurt & chocolate,
vanilla ice cream





