

Sommelier Selection

Discovery Selection

RMB 388 / PERSON

Ruggeri, "Agero", Prosecco, Veneto, Italy NV

Los Altos Sauvignon Blanc, Central Valley, Chile

Los Altos Cabernet Sauvignon, Central Valley, Chile

Special Recommendation

RMB 588 / PERSON

Veuve Clicquot, "Yellow Label" Champagne, France

Dr.Loosen Riesling Kabinett, Mosel, Germany

Weignut Burggarten, Heimersheimer Spatburgunder, Abr, Germany

Champagne Free Flow

RMB 888 / PERSON

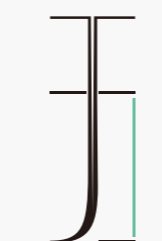
Pol Roger Reserve Champagne, France

Jean Marc Roulot Bourgogne, Burgundy, France

Amiral de Beychevelle, St Julien, Bordeaux, France

BRUNCH

Autumn Collection 2024



JADE on 36
RESTAURANT • BAR



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WEEKEND BRUNCH

RMB 488 / Person

Includes one glass of Prosecco Wine, or one glass of Bloody Mary, or enjoy unlimited Coffee, Tea & Soft Drinks

WEEKEND GRIGNOTAGE

All of our breads and butter selections are made in house

APPETIZERS

CONFIT & GRILLED PORK BELLY (P)(A)(V)

Autumn Vegetables "Cooked À La Grecque"

Or

TIGER PRAWN IN 3 WAYS (S)

Tartare / Seared / Consommé

Or

FROG LEG (S)(V)

Confit Garlic / Parsley & Shellfish Sauce

Or

DUCK GALANTINE (P)(A)

Foie Gras / Seared Pears / Gravy Giblet Duck Liver Sauce

SOUP

LOBSTER BISQUE (S)

Chestnut Ragout & Espuma / Ham

Or

SUNCHOKE VELOUTE (P)(V)

"Ragout" / Ricotta / Truffle Oil / Croutons / Guanciale

EGGS

SCRAMBLED EGG & CAVIAR (S)

Or

EGG BENEDICTE (P)

Poached Egg / Cooked Ham / Spinach Cooked with Hazelnut Butter & Garlic / Hollandaise Sauce / English Muffin

Or

OMELETTE (N)

Emmental Cheese / Roasted Pinenuts / Mizuna & Arugula Salad

Or

EGG MOLLET (P)(V)

Mushrooms "Ragout" / Black Truffle Sauce / Parmesan

MAIN

JADE AUTUMN GARDEN (V)

Heirloom Beetroots Cooked with Juniper / Coffee Sabayon / Comté

Or

WEEKEND BRUNCH

POMFRET (S)

Smoked & Grilled Pomfret / Pimientos Del Piquillos / Sweet Corn / Lime & Mustard Sauce

Or

SALMON CONFIT (S)

Endives Cooked Meuniere / Smoked Salmon / Condiments / Champagne Sauce / Salmon Roe

Or

TURBOT (S)(A)(N)

Cauliflower Purée & Ragout / Roasted Hazelnuts / Red Wine Squid Ink Sauce

Or

CHICKEN BREAST (S)(N)

Marinated with Cajun Spices / Grilled Octopus / Piperade / Chicken Jus

Or

BEEF CHEEK (B)(A)

Glazed Beef Cheek & Carrots Condiments / Porcini Powder / Foie Gras / Beef Tail

Mushroom "Duxelle" / Polenta Mascarpone Syphon / Beef Jus

Or

DRY-AGED BEEF (S)(B)(A)(V)

WAGYU TENDERLOIN M4 160g +RMB 198 SIRLOIN 160g +RMB 298

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Seasonal Mushrooms / Beef Jus

PRE DESSERT

JADE ON 36 "SUNNY SIDE UP"

DESSERT

FRENCH MILLEFEUILLE (A)

Caramelized Crispy Puff Pastry / Blanc Manger / Vanilla Ice Cream & Crème Anglaise

OR

GRAND-MARNIER SOUFFLÉ (A)

Vanilla Ice Cream

OR

FRENCH TOAST (A)

Armagnac & Pruneaux Ice Cream

OR

CHESTNUT (A)

Chestnut Crèmeux & Mousse

OR

HOT CHOCOLATE

Crispy Rock & Flowing Lava / Vanilla Ice Cream

OR

ARTISANAL CHEESE FROM FRANCE (N)(V)

Seasonal "Artisan" Cheese Selection

DOUCEURS "PETITS-FOUR"

Brunch Favorites

DUCK FOIE GRAS TERRINE

RMB 138

SALMON GRAVLAX (S)

RMB 148

Horseraddish Cream

CAVIAR PERSEUS BAERII N° 1 (S)

30g

RMB 518

FRESHLY SHUCKED OYSTERS

"LA BOURRICHE, SPECIALES GRAND CRU" N°2 MARENNES D'OLERON (S)(A)

3 Pieces

RMB 158

6 Pieces

RMB 308

Pearl / Apple "Granny-Smith" / Horseraddish / "Le Petit Chevalier" Jelly

SPANISH HAM (P)

30g

RMB 188

50g

RMB 258

"JADE" SEAFOOD TOWER (S)

3 Oysters, 3 Shrimps, 3 Seasnail, 9 Clams

RMB 488

Mayonnaise / Aioli / Thousand Islands Sauce / Lemon / Mignonette

"ROYAL" SEAFOOD TOWER (S)

3 Oysters, 3 Shrimps, 6 Seasnail, 9 Clams, 1 Whole Lobster

RMB 888

Mayonnaise / Aioli / Thousand Islands Sauce / Lemon / Mignonette

"IMPERIAL" SEAFOOD TOWER (S)

6 Oysters, 6 Shrimps, 6 Seasnail, 9 Clams, 1 Whole Lobster

RMB 1,388

Mayonnaise / Aioli / Thousand Islands Sauce / Lemon / Mignonette

"MASTER" SEAFOOD TOWER (S)

6 Oysters, 6 Shrimps, 6 Seasnail, 9 Clams, 1 Whole Lobster, 30g Caviar

RMB 1,888

Mayonnaise / Aioli / Thousand Islands Sauce / Lemon / Mignonette

(V) VEGETARIAN (S) SEAFOOD (B) BEEF (P) PORK (A) ALCOHOL (N) NUTS (V) ROOTED IN NATURE

* All prices are in RMB and subject to 10% service charge and prevailing government taxes. Please advise our staff if you have any food allergies or special dietary requirements.

Sommelier Selection

侍酒师精选

发现之选

人民币 388元/位

鲁杰里阿格欧普洛赛克起泡葡萄酒

乐诗图长相思白葡萄酒

乐诗图赤霞珠红葡萄酒

侍酒师推荐

人民币 588元/位

凯歌皇牌干型香槟，法国

露森卫恩日晷园珍藏雷司令，摩泽尔，德国

城堡花园、私窖黑皮诺，阿尔，德国

香槟畅饮

人民币 888元/位

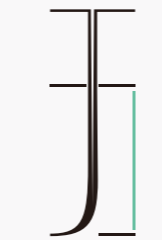
宝禄爵珍藏，干型，法国

尚马克鲁洛，勃艮第，法国

龙船将军，赤霞珠梅洛混酿，波尔多，法国

早午餐

秋季精选 2024



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*以上价格为人民币，需加收10%服务费及政府现行税率。如果您对某些食物过敏或有特殊要求，请点菜前告知服务员。

周末早午餐

人民币 488 元/位

可选一杯普罗赛克葡萄酒，或一杯血腥玛丽，或畅享咖啡、茶及软饮

餐前小食

所有餐前面包及精选黄油均为店制

前菜

慢火碳烤猪五花 (P)(A)(V)

配秋季田园时蔬

或

虎虾三吃 (S)

鞑靼，嫩煎，虎虾清汤

或

嫩煎牛蛙腿 (S)(V)

油封大蒜，蛤蜊欧芹汁

或

干邑黑松露冻鸭肉卷 (P)(A)

鸭肝，梨，鸭肉与鸭肝酱汁

汤

奶油龙虾汤 (S)

栗子与戚风，火腿

或

向阳薯浓汤 (P)(V)

意式乳清奶酪，松露油，面包丁，猪面青肉

鸡蛋

炒蛋配鱼子酱 (S)

或

班尼迪克蛋 (P)

流心水煮蛋，火腿，黄油大蒜菠菜叶，荷兰汁，英式麦芬

或

鸡蛋卷 (N)

大孔芝士，烤松仁，芝麻菜色拉

或

溏心蛋 (P)(V)

蘑菇，黑松露汁，巴马臣芝士

主菜

秋季翡翠田园鲜蔬 (V)

各色红菜头与杜松子，咖啡蛋黄酱，孔泰芝士

或

周末早午餐

炭烤鲷鱼 (S)

炭烤鲷鱼，甜红椒酱，玉米脆片，青柠芥末汁

或

油封三文鱼 (S)

嫩煎菊苣，烟熏三文鱼，香槟汁，三文鱼籽

或

多宝鱼 (S)(A)(N)

煨花菜，烤榛子，红酒墨鱼汁

或

春鸡 (S)(N)

卡真香料腌制，烤八爪鱼，红甜椒酱，鸡肉汁

或

牛脸肉 (B)(A)

慢煮牛脸肉，手指胡萝卜，牛肝菌粉，鸭肝，牛尾肉

法式蘑菇泥，玉米芝士奶沫，牛肉汁

或

熟成牛肉 (S)(B)(A)(V)

和牛牛柳M4 160克 +人民币 198元 西冷 160克 +人民币 298元

木炭火烤，生蚝海藻汁，碳烤牛舌，芦笋，牛肉汁

小食

翡翠“太阳蛋”

甜品

法式千层酥 (A)

焦糖酥皮，奶冻，香草冰激凌与英式蛋黄酱

或

橙香可丽饼 (A)

香草冰激凌

或

法式吐司 (A)

雅邑白兰地与西梅冰激凌

或

栗子 (A)

栗子奶油与慕斯

或

热巧克力蛋糕

热巧克力熔岩蛋糕，香草冰激凌

或

法式芝士盘 (N)(V)

精选当季手工芝士

餐后甜点

Brunch Favorites

早午餐零点

原味鸭肝酱

人民币 138元

盐渍三文鱼柳

 (S)

人民币 148元

辣根奶油

鱼子酱“帕尔修斯1号”

 (S)

30克

人民币 518元

法国马奥伦2号生蚝

 (S)(A)

3个

人民币 158元

6个

人民币 308元

西米，青苹果，辣根奶油，小骑士白葡萄酒啫喱

西班牙火腿

 (P)

30克

人民币 188元

50克

人民币 258元

“翡翠”海鲜塔

 (S)

3个生蚝，3个虎虾，3个海螺，9个蛤蜊

蛋黄酱，蒜香蛋黄酱，千岛酱，柠檬，黑胡椒红酒醋

人民币 488元

“皇家”海鲜塔

 (S)

3个生蚝，3个虎虾，6个海螺，9个蛤蜊，1整只龙虾

蛋黄酱，蒜香蛋黄酱，千岛酱，柠檬，黑胡椒红酒醋

人民币 888元

“帝王”海鲜塔

 (S)

6个生蚝，6个虎虾，6个海螺，9个蛤蜊，1整只龙虾

蛋黄酱，蒜香蛋黄酱，千岛酱，柠檬，黑胡椒红酒醋

人民币 1,388元

“大师”海鲜塔

 (S)

6个生蚝，6个虎虾，6个海螺，9个蛤蜊，1整只龙虾，30克鱼子酱

蛋黄酱，蒜香蛋黄酱，千岛酱，柠檬，黑胡椒红酒醋

人民币 1,888元

(V) 素食

(S) 海鲜

(B) 牛肉

(P) 猪肉

(A) 酒精

(N) 坚果

(V) 寻味自然

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