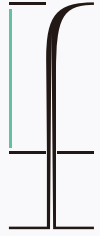


JADE on 36
RESTAURANT+BAR

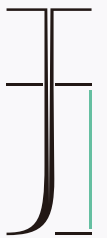


秋季精选 2024

晚餐

DINNER

Autumn Collection 2024



JADE on 36
RESTAURANT+BAR

OLIVIER PISTRE

Executive Chef

CULINARY PHILOSOPHY

Classic French Elegance Reinvented by Chef Olivier Pistre

Culinary art carries a strong belief in respecting the authenticity of its various cuisines, and mastering techniques with seasonal products from sustainable and resources.

Influenced by the French styles of cooking and experiences at several Michelin-starred restaurants,

Executive Chef Olivier Pistre is redefining and elevating the culinary scene in Shanghai.

Chef Olivier believes that in every expression of culinary art, lies a hidden poem for both the mind and heart.

His dishes possess spirit, his flavors display unbridled passion, and combined they make emotional experiences that tell grand stories of excellence.



LA PASSION EST UN DÉSIR
QUI SE MUE EN PLAISIR ÉTERNEL



L' ELEGANCE

RMB 588 *Per Person (5 Courses)*

Wine Pairing Selections Recommended by Hotel Sommelier + RMB 588

GRIGNOTAGES

All Our Breads and Butter Selections are Made in House

Canapés & Amuse Bouche

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

Autumn Vegetables "Cooked À La Grecque"

FROG LEG (S)(V)

Confit Garlic / Parsley & Shellfish Sauce

DOVER SOLE "MEUNIÈRE" (S)(A)(N)

Celeriac Purée & Confit Lemon / Celery / Apple / Crispy Walnuts / Porto Sauce

OR

CHICKEN BREAST (S)(N)

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

CAULIFLOWER & ALMOND (A)

Almond Cream & Young Cauliflower / Coconut Ice Cream with Malibu / Vanilla Oil

CHESTNUT (A)

Chestnut Crèmeux & Mousse

DOUCEURS "PETITS FOURS"



CONFIT & GRILLED PORK BELLY

* 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

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



FRESH SCALLOPS

LA QUINTESSENCE

RMB 788 *Per Person (6 Courses)*

Wine Pairing Selections Recommended by Hotel Sommelier + RMB 588

GRIGNOTAGES

All Our Breads and Butter Selections are Made in House

Canapés & Amuse Bouche

**FRESHLY SHUCKED OYSTERS
“LA BOURRICHE, SPECIALES GRAND CRU”**

Ⓢ ⓐ N°2 MARENNES D’OLERON

Pearl / Apple “Granny-Smith” / Horseraddish / “Le Petit Chevalier” Jelly

Ⓢ Ⓟ FRESH SCALLOPS

Sunchoke Veloute & “Ragout” / Ricotta / Truffle Oil / Croutons / Guanciale

Ⓢ HALIBUT

Pommes Boulangere / Sea Urchin Sauce

Ⓑ ⓐ BEEF CHEEK

*Glazed Beef Cheek & Carrots Condiments / Porcini Powder / Foie Gras
Beef Tail / Mushroom “Duxelle” / Polenta Mascarpone Syphon / Beef Jus*

ⓐ CAULIFLOWER & ALMOND

Almond Cream & Young Cauliflower / Coconut Ice Cream with Malibu / Vanilla Oil

ⓐ COHIBA SMOKED CHOCOLATE CIGAR

Valrhona « Guanaja » 70% Grand Cru Chocolate / Blueberry & Black Tea Ice Cream

DOUCEURS “PETITS FOURS”

* 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

Ⓥ VEGETARIAN Ⓢ SEAFOOD Ⓑ BEEF Ⓟ PORK ⓐ ALCOHOL Ⓝ NUTS Ⓜ ROOTED IN NATURE

L' INTANGIBLE

RMB 1,088 *Per Person (7 Courses)*

Wine Pairing Selections Recommended by Hotel Sommelier + RMB 688

GRIGNOTAGES

All Our Breads and Butter Selections are Made in House

Canapés & Amuse Bouche

NEW ZEALAND KING LANGOUSTINE (S)(A)

Caviar Perseus N°1 Baerii / Sauce Champagne

ROASTED DUCK FOIE GRAS "EN COCOTTE" (A)(N)

Grappes / Marinated Grappes / Riesling Wine / Roasted Hazelnut / Duck Jus / Duck Consommé

FROG LEG (S)(V)

Confit Garlic / Parsley & Shellfish Sauce

POMFRET (S)

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



POMFRET

** 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*

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



NEW ZEALAND VENISON LOIN (A)

Blackcurrant / Celeriac remoulade / Beetroot / "Grand-Veneur" Sauce

Or

AUSTRALIAN WAGYU BEEF TENDERLOIN M4 (S)(B)(A)(V)

160g PLUS EXTRA RMB 188

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Confit Potato / Beef Jus

Or

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

160g PLUS EXTRA RMB 298

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Confit Potato / Beef Jus

CAULIFLOWER & ALMOND (A)

Almond Cream & Young Cauliflower / Coconut Ice Cream with Malibu / Vanilla Oil

HOT CHOCOLATE

Crispy Rock & Flowing Lava / Vanilla Ice Cream

DOUCEURS "PETITS FOURS"



NEW ZEALAND VENISON LOIN

* 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



NEW ZEALAND KING LANGOUSTINE

SPECIAL A LA CARTE

STARTER

FRESHLY SHUCKED OYSTERS
“LA BOURRICHE, SPECIALES GRAND CRU”

Ⓢ Ⓜ N°2 MARENNES D’OLERON

Pearl / Apple “Granny-Smith” / Horseraddish / “Le Petit Chevalier” Jelly

RMB 208

Ⓢ Ⓜ FROG LEG

Confit Garlic / Parsley & Shellfish Sauce

RMB 188

Ⓢ Ⓜ NEW ZEALAND KING LANGOUSTINE

Caviar Perseus N°1 Baerii / Sauce Champagne

RMB 388

Ⓜ Ⓝ ROASTED DUCK FOIE GRAS “EN COCOTTE”

Grappes / Marinated Grappes / Riesling Wine / Roasted Hazelnut / Duck Jus / Duck Consommé

RMB 168

Ⓢ Ⓜ FRESH SCALLOPS

Sunchoke Veloute & “Ragout” / Ricotta / Truffle Oil / Croutons / Guancale

RMB 188

Ⓜ Ⓜ Ⓜ CONFIT & GRILLED PORK BELLY

Autumn Vegetables “Cooked À La Grecque”

RMB 138

* 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

Ⓜ VEGETARIAN Ⓢ SEAFOOD Ⓜ BEEF Ⓜ PORK Ⓜ ALCOHOL Ⓝ NUTS Ⓜ ROOTED IN NATURE

SPECIAL A LA CARTE

MAIN

HALIBUT [Ⓢ]

Pommes Boulangere / Sea Urchin Sauce

RMB 218

DOVER SOLE "MEUNIÈRE" [Ⓢ][Ⓐ][Ⓝ]

Celeriac Purée & Confit Lemon / Celery / Apple / Crispy Walnuts / Porto Sauce

RMB 238

POMFRET [Ⓢ]

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

RMB 188

CHICKEN BREAST [Ⓢ][Ⓑ][Ⓝ]

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

RMB 188

BEEF CHEEK [Ⓑ][Ⓐ]

*Glazed Beef Cheek & Carrots Condiments / Porcini Powder / Foie Gras
Beef Tail / Mushroom "Duxelle" / Polenta Mascarpone Syphon / Beef Jus*

RMB 268

NEW ZEALAND VENISON LOIN [Ⓐ]

Blackcurrant / Celeriac remoulade / Beetroot / "Grand-Veneur" Sauce

RMB 288

AUSTRALIAN WAGYU BEEF TENDERLOIN M4 160G [Ⓢ][Ⓑ][Ⓐ][🌿]

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Confit Potato / Beef Jus

RMB 428

DRY-AGED BEEF SIRLOIN 160G [Ⓢ][Ⓑ][Ⓐ][🌿]

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Confit Potato / Beef Jus

RMB 538

* All prices are in RMB and subject to 10% service charge and prevailing government taxes
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[Ⓢ] VEGETARIAN [Ⓢ] SEAFOOD [Ⓑ] BEEF [Ⓟ] PORK [Ⓐ] ALCOHOL [Ⓝ] NUTS [🌿] ROOTED IN NATURE



AUSTRALIAN WAGYU BEEF TENDERLOIN M4



SPECIAL A LA CARTE

DESSERT

Ⓐ CHESTNUT

Chestnut Crèmeux & Mousse

RMB 118

HOT CHOCOLATE

Crispy Rock & Flowing Lava / Vanilla Ice Cream

RMB 118

Ⓐ COHIBA SMOKED CHOCOLATE CIGAR

Valrhona « Guanaja » 70% Grand Cru Chocolate / Blueberry & Black Tea Ice Cream

RMB 118

Ⓝ Ⓞ ARTISANAL CHEESE FROM FRANCE

Seasonal "Artisan" Cheese Selection

RMB 138

HOT CHOCOLATE

* 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

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

奥利维尔 · 皮斯特
行政总厨

烹饪哲学

重新演绎法式经典

美食代表着烹饪者于生活的美好憧憬，宛如艺术家的画作

来自法国卡斯特尔的奥利维尔 · 皮斯特先生热衷于
寻求当地新鲜及世界优质食材
结合精湛的烹饪技艺
使留存于历史中的法式美味再次以曼妙姿态呈现

曾先后供职于法国及摩纳哥奢华酒店的数家米其林星级餐厅的他
从西方一路向东
始终秉持着为每一位宾客的餐桌带来优雅而独特的美味艺术
令他们在共享之时，感受欢聚与分享之余的舌尖愉悦

激情是欲望之始，终将成为隽永绵长的愉悦





典雅

人民币 588 元每位 (五道式)

酒店侍酒师推荐餐酒搭配 + 人民币 588元

餐前小食

所有餐前面包及精选黄油均为店制

慢火碳烤猪五花 (P)(A)(V)

配秋季田园时蔬

嫩煎牛蛙腿 (S)(V)

油封大蒜，蛤蜊欧芹汁

多佛比目鱼 (S)(A)(N)

芹菜根与糖渍柠檬泥，西芹，苹果，核桃，甜红酒汁
或

春鸡 (S)(N)

卡真香料腌制，烤八爪鱼，红甜椒酱，鸡肉汁

花菜与杏仁 (A)

杏仁露佐菜花，椰汁冰淇淋与朗姆酒，香草糖油

栗子 (A)

栗子奶油与慕斯

餐后小食



慢火碳烤猪五花

*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

(V) 素食 (S) 海鲜 (B) 牛肉 (P) 猪肉 (A) 酒精 (N) 坚果 (V) 寻味自然



新鲜扇贝

甄选

人民币 788 元每位 (六道式)
酒店侍酒师推荐餐酒搭配 + 人民币 588元

餐前小食
所有餐前面包及精选黄油均为店制

Ⓢⓐ 法国马奥伦生蚝N°2
西米, 青苹果, 辣根奶油, 小骑士白葡萄酒啫喱

ⓈⓅ 新鲜扇贝
向阳薯浓汤, 意式乳清奶酪, 松露油, 面包丁, 猪面青肉

Ⓢ 比目鱼
土豆与菌菇, 海胆汁

Ⓟⓐ 牛脸肉
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

ⓐ 花菜与杏仁
杏仁露佐菜花, 椰汁冰淇淋与朗姆酒, 香草糖油

ⓐ 巧克力“雪茄”
法芙娜70%黑巧克力, 蓝莓与红茶冰激凌

餐后小食

*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

Ⓥ 素食 Ⓢ 海鲜 Ⓟ 牛肉 Ⓟ 猪肉 ⓐ 酒精 Ⓝ 坚果 Ⓢ 寻味自然

臻享

人民币 1,088 元每位 (七道式)

酒店侍酒师推荐餐酒搭配 + 人民币 688元

餐前小食

所有餐前面包及精选黄油均为店制

新西兰海鳌虾 (S)(A)

西伯利亚鲟鱼1号优选鱼子酱, 香槟汁

扒肥鸭肝 (A)(N)

腌葡萄, 甜白葡萄酒, 烤榛子, 鸭肉汁

嫩煎牛蛙腿 (S)(V)

油封大蒜, 蛤蜊欧芹汁

鲟鱼 (S)

烟熏与炭烤鲟鱼, 甜红椒泥, 甜玉米, 青柠檬与芥末汁



鲟鱼

*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

(V) 素食 (S) 海鲜 (B) 牛肉 (P) 猪肉 (A) 酒精 (N) 坚果 (V) 寻味自然



新西兰鹿肉 [Ⓐ]

黑加仑，西芹根色拉卷，甜菜头，鹿肉汁
或

澳洲和牛牛柳M4 [Ⓢ][Ⓑ][Ⓐ][🌿]

160克 需加人民币 188元

木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁
或

优选熟成西冷 [Ⓢ][Ⓑ][Ⓐ][🌿]

160克 需加人民币 298元

木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁

花菜与杏仁 [Ⓐ]

杏仁露佐菜花，椰汁冰淇淋与朗姆酒，香草糖油

热巧克力蛋糕

热巧克力熔岩蛋糕，香草冰激凌

餐后小食



*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

新西兰鹿肉

[Ⓥ] 素食 [Ⓢ] 海鲜 [Ⓑ] 牛肉 [Ⓟ] 猪肉 [Ⓐ] 酒精 [Ⓝ] 坚果 [🌿] 寻味自然

零点 前菜

⑤① 法国马奥伦2号生蚝

西米，青苹果，辣根奶油，小骑士白葡萄酒啫喱

人民币 208 元

⑤② 嫩煎牛蛙腿

油封大蒜，蛤蜊欧芹汁

人民币 188 元

⑤① 新西兰海螯虾

西伯利亚鲟鱼1号优选鱼子酱，香槟汁

人民币 388 元

①③ 扒肥鸭肝

腌葡萄，甜白葡萄酒，烤榛子，鸭肉汁，鸭肉清汤

人民币 168 元

⑤④ 新鲜扇贝

向阳薯浓汤，意式乳清奶酪，松露油，面包丁，猪面青肉

人民币 188 元

④①② 慢火碳烤猪五花

配秋季田园时蔬

人民币 138 元

*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

⑤ 素食 ⑤ 海鲜 ① 牛肉 ④ 猪肉 ① 酒精 ③ 坚果 ② 寻味自然

新西兰海螯虾



零点

主菜

比目鱼 [Ⓢ]

土豆与菌菇，海胆汁

人民币 218 元

多佛比目鱼 [Ⓢ][Ⓐ][Ⓝ]

芹菜根与糖渍柠檬泥，西芹，苹果，核桃，甜红酒汁

人民币 238 元

鲷鱼 [Ⓢ]

烟熏与炭烤鲷鱼，甜红椒泥，甜玉米，青柠檬和芥末汁

人民币 188 元

春鸡 [Ⓢ][Ⓑ][Ⓝ]

卡真香料腌制，烤八爪鱼，红甜椒酱，鸡肉汁

人民币 188 元

牛脸肉 [Ⓑ][Ⓐ]

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

人民币 268 元

新西兰鹿肉 [Ⓐ]

黑加仑，西芹根色拉卷，甜菜头，鹿肉汁

人民币 288 元

澳洲和牛牛柳M4 160克 [Ⓢ][Ⓑ][Ⓐ][🌿]

木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁

人民币 428 元

优选熟成西冷 160克 [Ⓢ][Ⓑ][Ⓐ][🌿]

木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁

人民币 538 元

*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

[Ⓢ]素食 [Ⓢ]海鲜 [Ⓑ]牛肉 [Ⓟ]猪肉 [Ⓐ]酒精 [Ⓝ]坚果 [🌿]寻味自然



澳洲和牛牛柳M4

零点 甜品

① 栗子

栗子奶油与慕斯

人民币 118 元

热巧克力蛋糕

热巧克力熔岩蛋糕，香草冰激凌

人民币 118 元

① 巧克力“雪茄”

法芙娜70%黑巧克力，蓝莓与红茶冰激凌

人民币 118 元

① 法式芝士盘

精选当季手工芝士

人民币 138 元



热巧克力蛋糕

*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

① 素食 ② 海鲜 ③ 牛肉 ④ 猪肉 ⑤ 酒精 ⑥ 坚果 ⑦ 寻味自然