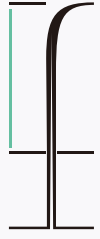


JADE on 36  
RESTAURANT + BAR

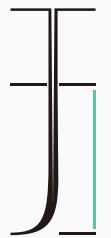


夏季精选 2024

晚餐

DINNER

*Summer 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 388*

## GRIGNOTAGES

*All Our Breads and Butter Selections are Made in House  
Canapés & Amuse Bouche*

## PORCINI

*Confit Eggplant / Parmesan / Walnut / Arugula*

## BEEF & CARROTS TEXTURE

*Braised Beef / Beef Consommé / Pickled Carrots & Sorbet*

## SALMON CONFIT

*Fennel Cooked Like a Risotto / Lobster Sauce*

OR

## IBERICO PORK PLUMA

*Braised Romaine Lettuce / Apple Condiment / Pork Jus*

## FENNEL TEXTURE

*Vanilla & Dill / Orange Sorbet*

## LEMON

*Confit Lemon / Gel & Mousse*

## DOUCEURS "PETITS FOURS"



PORCINI

\* 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



# 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*

Ⓢ Ⓢ FROG LEG

*Confit Garlic / Parsley & Shellfish Sauce*

Ⓢ GAROUPA

*Pickled Daikon / Green Olives Salpicon / Chicken Jus with Capers*

Ⓢ Ⓟ Ⓝ CONFIT CHICKEN LEG

*Bamboo Shrimp / Chanterelles / Chick Pea / Peanuts / Chicken Jus*

FENNEL TEXTURE

*Vanilla & Dill / Orange Sorbet*

ⓐ FRENCH MILLEFEUILLE

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

DOUCEURS “PETITS FOURS”

FRESHLY SHUCKED OYSTERS  
“LA BOURRICHE, SPECIALES GRAND CRU” N°2 MARENNES D’OLERON

\* 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*

## SEABREAM CEVICHE (S) (V)

*Avocado / Passion Fruit / Litchie / Mangosteen / Green Oil / Pickled Mustard Seed*

## NEW ZEALAND KING LANGOUSTINE (S) (A)

*Lemon Balm / Yogurt / Thyme*

## FRESH SCALLOPS "JUBILATOIRE" (S) (A)

*"Daiginjo" Sake Sauce / Sea Urchin*

## ATLANTIC COD & CRAYFISH (S) (A)

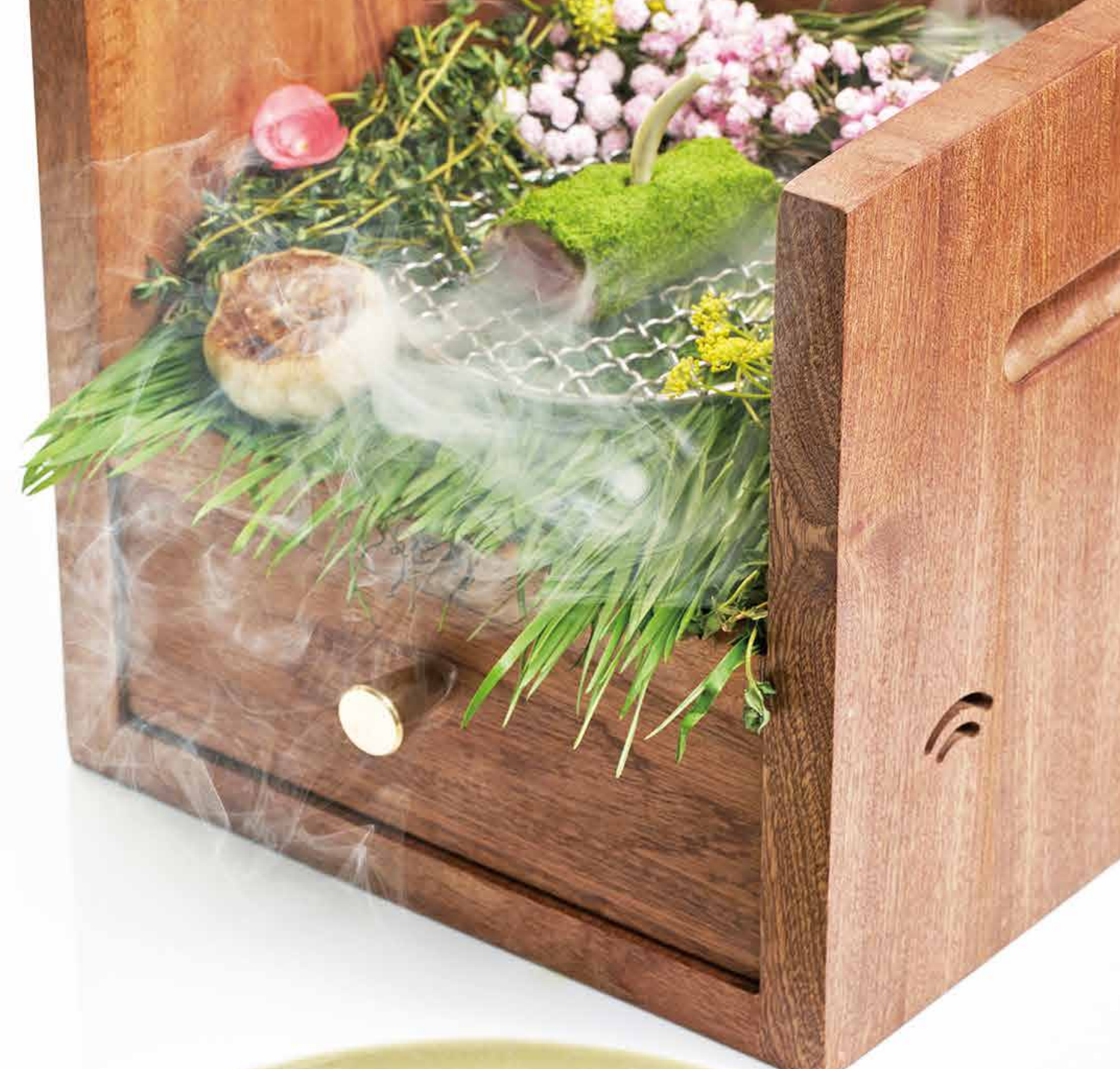
*Pommes "Boulangeres" / Rouille / Bouillabaisse Jus*



NEW ZEALAND KING LANGOUSTINE

*\* 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



**NINGXIA LAMB** (P) (V)

*Seared Lamb Loin & Slow-Cooked Lamb Shoulder / Grilled Eggplant / Chimichurri / Tarragon Lamb Jus*  
Or

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

160g PLUS EXTRA RMB 188

*Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Grilled Porcinis / Beef Jus*  
Or

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

160g PLUS EXTRA RMB 298

*Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Grilled Porcinis / Beef Jus*

**FENNEL TEXTURE**

*Vanilla & Dill / Orange Sorbet*

**COHIBA SMOKED CHOCOLATE CIGAR** (A)

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

DOUCEURS "PETITS FOURS"



NINGXIA LAMB

\* 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



BEEF & CARROTS TEXTURE

## SPECIAL A LA CARTE STARTER

Ⓥ Ⓝ Ⓜ PORCINI

*Confit Eggplant / Parmesan / Walnut / Arugula*

RMB 158

Ⓟ Ⓜ BEEF & CARROTS TEXTURE

*Braised Beef / Beef Consommé / Pickled Carrots & Sorbet*

RMB 138

Ⓢ Ⓜ SEABREAM CEVICHE

*Avocado / Passion Fruit / Litchie / Mangosteen / Green Oil / Pickled Mustard Seed*

RMB 158

Ⓢ NEW ZEALAND KING LANGOUSTINE

*Lemon Balm / Yogurt / Thyme*

RMB 488

Ⓢ Ⓜ FRESH SCALLOPS "JUBILATOIRE"

*"Daiginjo" Sake Sauce / Sea Urchin*

RMB 288

Ⓢ Ⓜ FROG LEG

*Confit Garlic / Parsley & Shellfish Sauce*

RMB 188

FRESHLY SHUCKED OYSTERS  
"LA BOURRICHE, SPECIALES GRAND CRU"

Ⓢ Ⓜ N°2 MARENNES D'OLERON

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

RMB 208

\* 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

### SALMON CONFIT <sup>Ⓢ</sup>

*Fennel Cooked Like a Risotto / Lobster Sauce*

RMB 188

### GAROUPA <sup>Ⓢ</sup>

*Pickled Daikon / Green Olives Salpicon / Chicken Jus with Capers*

RMB 268

### ATLANTIC COD & CRAYFISH <sup>Ⓢ</sup> <sup>Ⓐ</sup>

*Pommes "Boulangeres" / Rouille / Bouillabaisse Jus*

RMB 388

### IBERICO PORK PLUMA <sup>Ⓟ</sup>

*Braised Romaine Lettuce / Apple Condiment / Pork Jus*

RMB 188

### CONFIT CHICKEN LEG <sup>Ⓢ</sup> <sup>Ⓟ</sup> <sup>Ⓝ</sup>

*Bamboo Shrimp / Chanterelles / Chick Pea / Peanuts / Chicken Jus*

RMB 258

### NINGXIA LAMB <sup>Ⓟ</sup> <sup>Ⓢ</sup>

*Seared Lamb Loin & Slow-Cooked Lamb Shoulder / Grilled Eggplant / Chimichurri / Taragon Lamb Jus*

RMB 288

### AUSTRALIAN WAGYU BEEF TENDERLOIN M4 160G <sup>Ⓢ</sup> <sup>Ⓟ</sup> <sup>Ⓐ</sup> <sup>Ⓢ</sup>

*Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Grilled Porcini / Beef Jus*

RMB 428

### DRY-AGED BEEF SIRLOIN 160G <sup>Ⓢ</sup> <sup>Ⓟ</sup> <sup>Ⓐ</sup> <sup>Ⓢ</sup>

*Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Grilled Porcini / Beef Jus*

RMB 538



\* 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

<sup>Ⓢ</sup> VEGETARIAN <sup>Ⓢ</sup> SEAFOOD <sup>Ⓟ</sup> BEEF <sup>Ⓟ</sup> PORK <sup>Ⓐ</sup> ALCOHOL <sup>Ⓝ</sup> NUTS <sup>Ⓢ</sup> ROOTED IN NATURE

AUSTRALIAN WAGYU BEEF TENDERLOIN M4



COHIBA SMOKED CHOCOLATE CIGAR

# SPECIAL A LA CARTE

## DESSERT

### LEMON

*Confit Lemon / Gel & Mousse*

RMB 118

### Ⓐ FRENCH MILLEFEUILLE

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

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

\* 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 388元

餐前小食

所有餐前面包及精选黄油均为店制

牛肝菌 (V) (N) (🌿)

油封茄子, 巴马臣芝士, 核桃, 芝麻菜

牛肉与胡萝卜 (B) (🌿)

慢煮牛肉, 牛肉清汤, 腌渍胡萝卜与冰霜

油封三文鱼 (S)

茴香, 龙虾汁

或

西班牙梅羽肉 (P)

罗马生菜芯, 苹果, 猪肉汁

茴香奶沫

茴香与香草, 香橙冰霜

柠檬

甜渍柠檬, 柠檬啫喱与慕斯

餐后小食



牛肝菌

\*以上价格为人民币, 需加收10%服务费及政府现行税率  
如果您对一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 (🌿) 寻味自然



# 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

⑤ ① 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

⑤ ④ 嫩煎牛蛙腿

油封大蒜, 蛤蜊欧芹汁

⑤ 石斑鱼

腌萝卜, 青橄榄色拉, 木瓜柳鸡肉汁

⑤ ③ ④ 油封鸡腿

竹节虾, 鸡油菌, 鹰嘴豆泥, 花生, 鸡肉汁

茴香奶沫

茴香与香草, 香橙冰霜

① 法式千层酥

焦糖酥皮, 奶冻, 香草冰激凌与英式蛋黄酱

餐后小食

法国马奥伦生蚝N°2

\*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 ⑤ 牛肉 ⑤ 猪肉 ⑤ 酒精 ⑤ 坚果 ⑤ 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

## 腌渍海鲷鱼

牛油果，热情果，荔枝，山竹，大叶油，醋腌芥末籽

## 新西兰鳌虾

柠檬香蜂草，酸奶，百里香

## 新鲜扇贝

大吟酿清酒汁，海胆

## 大西洋鳕鱼与小龙虾

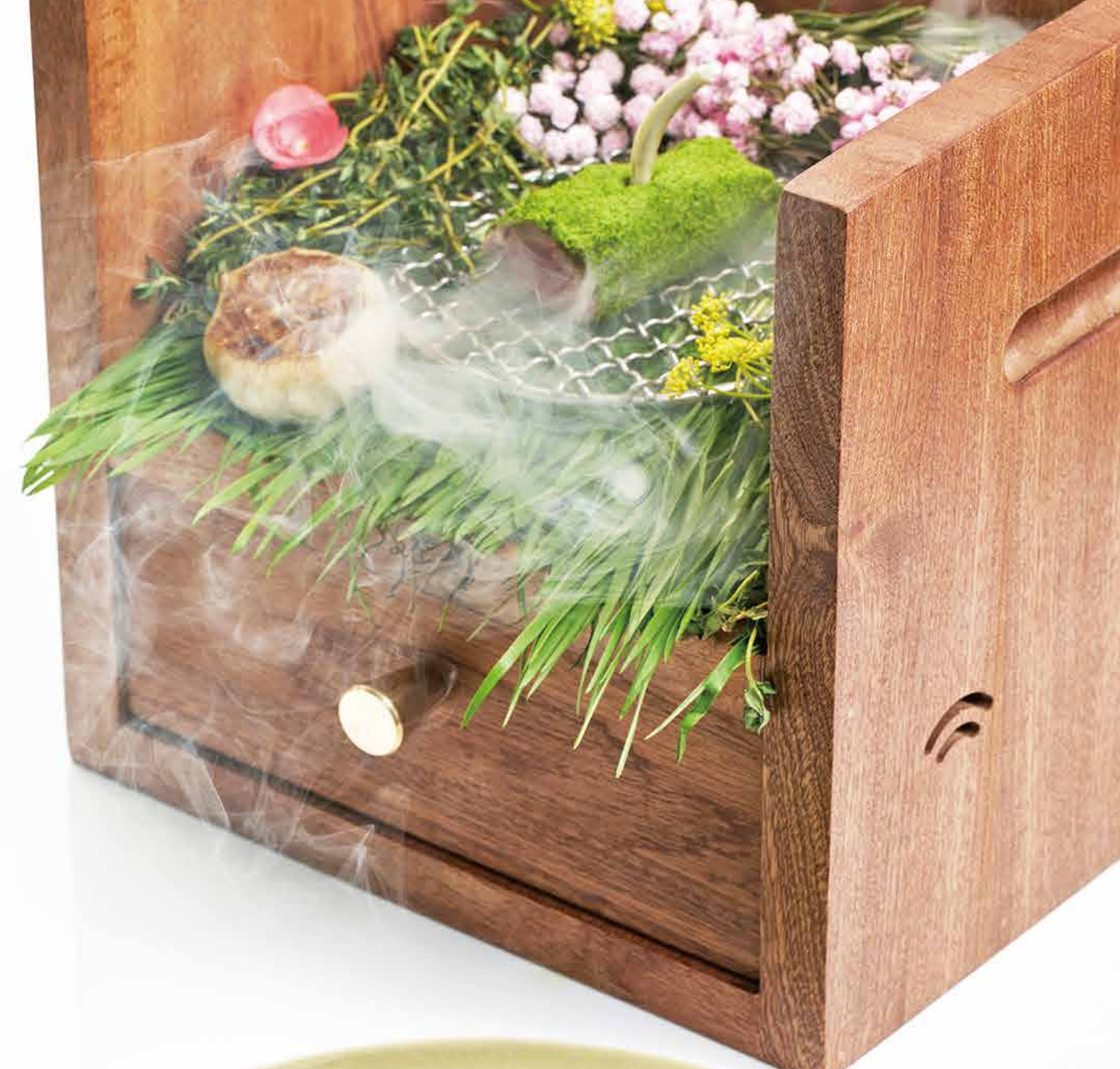
土豆与牛肝菌，香蒜土豆泥，配马赛鱼汤



新西兰鳌虾

\*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



### 宁夏滩羊排 Ⓟ 🌿

嫩煎羊排与羊肩肉，烤茄子，奇米丘里香辣酱，龙蒿草羊肉汁  
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，牛肝菌，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，牛肝菌，牛肉汁

### 荷香奶沫

茴香与香草，香橙冰霜

### 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



宁夏滩羊排

\*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



# 零点 前菜



⑤③④ 牛肝菌  
油封茄子，巴马臣芝士，核桃，芝麻菜  
人民币 158 元

③④ 牛肉与胡萝卜  
慢煮牛肉，牛肉清汤，腌渍胡萝卜与冰霜  
人民币 138 元

⑤④ 腌渍海鲷鱼  
牛油果，热情果，荔枝，山竹，大叶油，醋腌芥末籽  
人民币 158 元

⑤ 新西兰鳌虾  
柠檬香蜂草，酸奶，百里香  
人民币 488 元

⑤① 新鲜扇贝  
大吟酿清酒汁，海胆  
人民币 288 元

⑤④ 嫩煎牛蛙腿  
油封大蒜，蛤蜊欧芹汁  
人民币 188 元

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

牛肉与胡萝卜

\*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   ③ 牛肉   ③ 猪肉   ① 酒精   ③ 坚果   ④ 寻味自然

# 零点 主菜

## 油封三文鱼 <sup>Ⓢ</sup>

茴香，龙虾汁

人民币 188 元

## 石斑鱼 <sup>Ⓢ</sup>

腌萝卜，青椒榄色拉，水瓜柳鸡肉汁

人民币 268 元

## 大西洋鳕鱼与小龙虾 <sup>Ⓢ</sup> <sup>Ⓐ</sup>

土豆与牛肝菌，香蒜土豆泥，配马赛鱼汤

人民币 388 元

## 西班牙梅羽肉 <sup>Ⓟ</sup>

罗马生菜芯，苹果，猪肉汁

人民币 188 元

## 油封鸡腿 <sup>Ⓢ</sup> <sup>Ⓟ</sup> <sup>Ⓝ</sup>

竹节虾，鸡油菌，鹰嘴豆泥，花生，鸡肉汁

人民币 258 元

## 宁夏滩羊排 <sup>Ⓟ</sup> <sup>Ⓝ</sup>

嫩煎羊排与羊肩肉，烤茄子，奇米丘里香辣酱，龙蒿草羊肉汁

人民币 288 元

## 澳洲和牛牛柳M4 160克 <sup>Ⓢ</sup> <sup>Ⓟ</sup> <sup>Ⓐ</sup> <sup>🌿</sup>

木炭火烤，生蚝海藻汁，碳烤牛舌，牛肝菌，牛肉汁

人民币 428 元

## 优选熟成西冷 160克 <sup>Ⓢ</sup> <sup>Ⓟ</sup> <sup>Ⓐ</sup> <sup>🌿</sup>

木炭火烤，生蚝海藻汁，碳烤牛舌，牛肝菌，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

## 柠檬

甜渍柠檬，柠檬啫喱与慕斯

人民币 118 元

## ① 法式千层酥

焦糖酥皮，奶冻，香草冰激凌与英式蛋黄酱

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

巧克力“雪茄”

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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