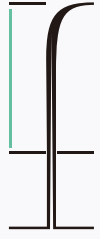


JADE on 36
翡翠36
RESTAURANT+BAR

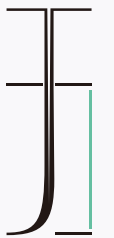


秋季精选 2024

午餐

LUNCH

Autumn Collection 2024



JADE on 36
翡翠36
RESTAURANT+BAR

OLIVIER PISTRE

Executive Chef

CULINARY PHILOSOPHY

Classic French Elegance Reinvented by Chef Olivier Pistré

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 Pistré 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

LUNCH

RMB 228 / *Two Courses*

RMB 318 / *Three Courses*

All Our Breads and Butter Selections are Made in House



* 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

STARTER

DUCK GALANTINE (P)(A)

Foie Gras / Seared Pears / Gravy Giblet Duck Liver Sauce

or

EGG MOLLET (P)(V)

Mushrooms "Ragout" / Black Truffle Sauce / Parmesan

or

SUNCHOKE VELOUTE (P)(V)

"Ragout" / Ricotta / Truffle Oil / Croutons / Guancale

or

FROG LEG (S)(V)

Confit Garlic / Parsley & Shellfish Sauce

or

ROASTED DUCK FOIE GRAS "EN COCOTTE" PLUS EXTRA RMB 88 (A)(N)

Grapes / Marinated Grapes / Riesling Wine / Roasted Hazelnut / Duck Jus

or

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

Autumn Vegetables "Cooked À La Grecque"

or



EGG MOLLET

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



STARTER

Ⓢ ⓐ TIGER PRAWN IN 3 WAYS

Tartare / Seared / Consommé

or

Ⓢ ⓐ NEW ZEALAND KING LANGOUSTINE PLUS EXTRA RMB 168

Caviar Perseus N°1 Baerii / Sauce Champagne

or

FRESHLY SHUCKED OYSTERS “LA BOURRICHE, SPECIALES GRAND CRU”

Ⓢ ⓐ N°2 MARENNES D’OLERON

3 Pieces PLUS EXTRA RMB 108

6 Pieces PLUS EXTRA RMB 198

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

TIGER PRAWN IN 3 WAYS

** 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

MAIN

JADE AUTUMN GARDEN [Ⓥ]

Heirloom Beetroots Cooked with Juniper / Coffee Sabayon / Comté

or

POMFRET [Ⓢ]

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

or

SALMON CONFIT [Ⓢ]

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

or

TURBOT [Ⓢ][ⓐ][Ⓝ]

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

or

DOVER SOLE "MEUNIERE" [Ⓢ][ⓐ][Ⓝ]

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

or



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TURBOT

[Ⓥ] VEGETARIAN [Ⓢ] SEAFOOD [ⓑ] BEEF [Ⓟ] PORK [ⓐ] ALCOHOL [Ⓝ] NUTS [Ⓝ] ROOTED IN NATURE



MAIN

ⓈⓃ CHICKEN BREAST

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

ⒷⒶ BEEF CHEEK

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

Ⓐ NEW ZEALAND VENISON LOIN PLUS EXTRA RMB 88

Blackcurrant / Celeriac Rémoulade / Beetroot / "Grand-Veneur" Sauce
or

ⓈⒷⒶⓃ DRY-AGED BEEF

WAGYU TENDERLOIN M4 160g PLUS EXTRA RMB 198

SIRLOIN 160g PLUS EXTRA RMB 298

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

BEEF CHEEK

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

DESSERT

FRENCH TOAST ^(A)

Armagnac & Pruneaux Ice Cream

or

CREPES SUZETTE ^(A)

Vanilla Ice Cream

Flamed with Grand Marnier PLUS EXTRA RMB 28

or

FRENCH MILLEFEUILLE ^(A)

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

or

CHESTNUT ^(A)

Chestnut Crèmeux & Mousse

or

HOT CHOCOLATE

Crispy Rock & Flowing Lava / Vanilla Ice Cream

or

ARTISANAL CHEESE FROM FRANCE PLUS EXTRA RMB 38 ^(N) ^(V)

Seasonal "Artisan" Cheese Selection



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

CHESTNUT



DRINK SELECTION

CHAMPAGNE AND SPARKLING

Glass

Devaux, Cuvee Rose Brut, NV, Champagne, France

RMB 190

Veuve Clicquot Yellow Label Brut NV, Champagne, France

RMB 120

Ruggeri, Agero, Prosecco, Veneto, Italy

RMB 80

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DRINK SELECTION

WHITE WINE

Glass

Domaine Lebrun, Pouilly Fume, Loire Valley, France

RMB 88

Lapostolle Single Vineyard Chardonnay, Casablanca, Chile

RMB 110

Dr. Loosen Riesling Kabinett, Mosel, Germany

RMB 110

RED WINE

Glass

Le Miccine, Chianti Classico Riserva, Tuscany, Italy

RMB 108

Luigi Bosca De Sangre Malbec DOC, Mendoza, Argentina

RMB 138

Hess Collection, Allomi Cabernet Sauvignon, Napa Valley, USA

RMB 140

Amiral de Beychevelle, St Julien, Bordeaux, France

RMB 178

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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



午餐

每位人民币 228 元 / 两道式

每位人民币 318 元 / 三道式

所有餐前面包及精选黄油均为店制



*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

前菜

干邑黑松露冻鸭肉卷 (P)(A)

鸭肝，梨，鸭肉与鸭肝酱汁

或

溏心蛋 (P)(V)

蘑菇，黑松露汁，巴马臣芝士

或

向阳薯浓汤 (P)(V)

意式乳清奶酪，松露油，面包丁，猪面青肉

或

嫩煎牛蛙腿 (S)(V)

油封大蒜，蛤蜊欧芹汁

或

扒肥鸭肝 需加人民币 88元 (A)(N)

腌葡萄，甜白葡萄酒，烤榛子，鸭肉汁

或

慢火碳烤猪五花 (P)(A)(V)

配秋季田园时蔬

或



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

溏心蛋



前菜

⑤ 虎虾三吃

鞑靼，嫩煎，虎虾清汤
或

⑤ ④ 新西兰海鳌虾 需加人民币 168元
西伯利亚鲟鱼1号优选鱼子酱，香槟汁

或

⑤ ④ 法国马奥伦2号生蚝

3个 需加人民币 108元

6个 需加人民币 198元

西米，青苹果，辣根奶油，小骑士白葡萄酒啫喱

虎虾三吃

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主菜

翡翠秋季田园鲜蔬 Ⓥ

各色红菜头与杜松子，咖啡蛋黄酱，孔泰芝士
或

炭烤鲷鱼 Ⓢ

炭烤鲷鱼，甜红椒酱，玉米脆片，青柠芥末汁
或

油封三文鱼 Ⓢ

嫩煎菊苣，烟熏三文鱼，香槟汁，三文鱼籽
或

多宝鱼 ⓈⒶⓃ

焗花菜，烤榛子，红酒墨鱼汁
或

多佛比目鱼 ⓈⒶⓃ

芹菜根与糖渍柠檬泥，西芹，苹果，核桃，甜红酒汁
或



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多宝鱼



主菜

⑤③ 春鸡

卡真香料腌制，烤八爪鱼，红甜椒酱，鸡肉汁
或

③④ 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
或

④ 新西兰鹿肉 需加人民币 88

黑加仑，西芹根色拉，甜菜头，鹿肉汁
或

⑤③④⑤ 熟成牛肉

和牛牛柳 160克 需加人民币 198元

西冷 160克 需加人民币 298元

木炭火烤，生蚝海藻汁，碳烤牛舌，芦笋，牛肉汁

牛脸肉

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甜品

法式吐司 [Ⓐ]

雅文邑与西梅冰激凌

或

橙香可丽饼 [Ⓐ]

香草冰激凌

可额外选择柑曼怡酒火烧 需加人民币 28元

或

法式千层酥 [Ⓐ]

焦糖酥皮，奶冻，香草冰激凌与英式蛋黄酱

或

栗子 [Ⓐ]

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 需加人民币 38元 [Ⓐ] [🍷]

精选当季手工芝士



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

栗子



饮品精选

香槟与起泡酒	杯
罗兰白悦，特酿桃红香槟，法国	人民币 190元
凯歌黄牌无年份干型香槟，法国	人民币 120元
鲁杰里起泡酒，威尼托，意大利	人民币 80元

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饮品精选

白葡萄酒

杯

乐盼庄园白葡萄酒，普依芙美，法国

人民币 88元

拉博丝特亚力山卓白葡萄酒，霞多丽，卡萨布兰卡，智利

人民币 110元

露森卫恩日晷园珍藏雷司令，摩泽尔，德国

人民币 110元

红葡萄酒

杯

麦千尼酒庄，奇昂第经典珍藏，托斯卡纳，意大利

人民币 108元

波斯卡酒庄，热血马尔贝克，门多萨，阿根廷

人民币 138元

赫斯精选，赤霞珠，纳帕谷，美国

人民币 140元

龙船将军，赤霞珠梅洛混酿，波尔多，法国

人民币 178元

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