

JADE on 36
翡翠36
RESTAURANT+BAR

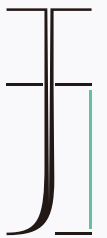


夏季精選 2024

午餐

LUNCH

Summer Collection 2024



JADE on 36
翡翠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



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

PORCINI (V) (N) (🌿)

Confit Eggplant / Parmesan / Walnut / Arugula

or

EGG “COCOTTE” (P) (🌿)

Red Capsicum “Piperade” / Ham / Arugula Salad / Toasted Brioche “Mouillette” / Chicken Jus

or

FROG LEG (S) (🌿)

Confit Garlic / Parsley & Shellfish Sauce

or

SEABREAM CEVICHE (S) (🌿)

Avocado / Passion Fruit / Litchie / Mangosteen / Pickled Mustard Seed

or

YELLOW TAIL (S)

Homemade Cured Yellow Tail / Dashi Olives / Heirloom Tomatoes

or



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YELLOW TAIL

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



STARTER

⑤ INDONESIA PRAWN

Seared Prawn / White Peach / Green Bean / Avocado / Mustard Seed

or

⑥ BEEF & CARROTS TEXTURE

Braised Beef / Beef Consommé / Pickled Carrots & Sorbet

or

⑤ ⑥ NEW ZEALAND KING LANGOUSTINE PLUS EXTRA RMB 168

Lemon Balm / Yogurt / Thyme

or

FRESHLY SHUCKED OYSTERS

“LA BOURRICHE, SPECIALES GRAND CRU”

⑤ ⑥ N°2 MARENNES D’OLERON

3 Pieces PLUS EXTRA RMB 108

6 Pieces PLUS EXTRA RMB 198

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

BEEF & CARROTS TEXTURE

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⑤ VEGETARIAN ⑤ SEAFOOD ⑥ BEEF ⑥ PORK ⑥ ALCOHOL ⑥ NUTS ⑥ ROOTED IN NATURE

MAIN

JADE SUMMER GARDEN (V) (VN)

Morel / Sweet Pea / Asparagus / Broad Bean

or

GAROUPA PLUS EXTRA RMB 88 (S) (A)

Pickled Daikon / Green Olives Salpicon / Chicken Jus with Capers

or

SALMON CONFIT (S)

Fennel Cooked Like A Risotto / Lobster Sauce

or

SEABASS (S)

Steam Seabass / Mussels & Boursin Cheese Raviole / Parsley & Shellfish Sauce

or

TURBOT & CRAYFISH (S)

Pommes "Boulangeres" / Rouille / Bouillabaisse Jus

or



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

JADE SUMMER GARDEN



IBERICO PORK PLUMA

MAIN

CHICKEN BREAST

Green Pea Texture / Basil / Chicken Jus

or

① IBERICO PORK PLUMA

Braised Romaine Lettuce / Apple Condiment / Pork Jus

or

① ② NINGXIA LAMB PLUS EXTRA RMB 88

Seared Lamb Loin & Slow-Cooked Lamb Shoulder

Grilled Eggplant / Chimichurri / Taragon Lamb Jus

or

③ ④ ⑤ ⑥ 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 / Fresh Porcini / Beef Jus

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① VEGETARIAN ② SEAFOOD ③ BEEF ④ PORK ⑤ ALCOHOL ⑥ NUTS ⑦ ROOTED IN NATURE

DESSERT

FRENCH TOAST ^(A)

Armagnac & Pruneaux Ice Cream

or

GRAND MARNIER SOUFFLÉ ^(A)

Flamed with Grand Marnier PLUS EXTRA RMB 28

or

FRENCH MILLEFEUILLE ^(A)

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

or

CREPES SUZETTE ^(A)

Vanilla Ice Cream

Flamed with Grand Marnier PLUS EXTRA RMB 28

or

LEMON

Confit Lemon / Gel & Mousse

or

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

Seasonal "Artisan" Cheese Selection



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LEMON

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



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

牛肝菌 Ⓥ Ⓝ 🌿

油封茄子，巴马臣芝士，核桃，芝麻菜

或

鸡蛋小炖锅 Ⓟ 🌿

红甜椒酱，火腿，芝麻菜，脆条布里奥修，鸡肉汁

或

嫩煎牛蛙腿 Ⓢ 🌿

油封大蒜，蛤蜊欧芹汁

或

腌渍鲷鱼 Ⓢ 🌿

牛油果，热情果，荔枝，山竹，醋腌芥末籽

或

黄狮鱼 Ⓢ

醋渍黄狮鱼，昆布橄榄，番茄色拉

或



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Ⓥ 素食 Ⓢ 海鲜 Ⓟ 牛肉 Ⓟ 猪肉 Ⓐ 酒精 Ⓝ 坚果 🌿 寻味自然

黄狮鱼



牛肉与胡萝卜

前菜

⑤ 印度尼西亚大虾色拉

嫩煎大虾，白桃，四季豆，牛油果，芥末籽
或

②③ 牛肉与胡萝卜

慢煮牛肉，牛肉清汤，腌渍胡萝卜与冰霜
或

⑤④ 新西兰鳌虾 需加人民币 168元

柠檬香蜂草，酸奶，百里香
或

⑤④ 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

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⑤ 素食 ③ 海鲜 ② 牛肉 ④ 猪肉 ④ 酒精 ⑤ 坚果 ③ 寻味自然

主菜

翡翠夏季田园鲜蔬 🌿 🌱

羊肚菌，甜豆，芦笋，蚕豆

或

石斑鱼 需加人民币 88元 🍷 🍷

腌萝卜，青橄榄色拉，水瓜柳鸡肉汁

或

油封三文鱼 🍷

意式茴香，龙虾汁

或

海鲈鱼 🍷

蒸海鲈鱼，贻贝和香草芝士饺，蛤蜊欧芹汁

或

多宝鱼与小龙虾 🍷

土豆与牛肝菌，香蒜土豆泥，配马赛鱼汤

或



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翡翠夏季田园鲜蔬

🌿 素食 🍷 海鲜 🍷 牛肉 🍷 猪肉 🍷 酒精 🍷 坚果 🌱 寻味自然



伊比利亚梅羽肉

主菜

春鸡

甜豆，罗勒，鸡汁

或

① 伊比利亚梅羽肉

罗马生菜芯，苹果，猪肉汁

或

① 宁夏滩羊排 需加人民币 88

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

① ② ③ ④ 熟成牛肉

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，新鲜牛肝菌，牛肉汁

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甜品

法式吐司 [Ⓐ]

雅文邑与西梅冰激凌

或

柑曼怡舒芙蕾 [Ⓐ]

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

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

柠檬

甜渍柠檬，柠檬啫喱与慕斯

或

法式芝士盘 需加人民币 38元 [Ⓝ] [Ⓞ]

精选当季手工芝士



柠檬

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



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
凯哥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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