

BRUNCH

Winter Collection 2025



JADE 翡翠36
RESTAURANT + BAR

BRUNCH

Enjoy a 2-Course meal (choice of egg dish and main course)
along with a semi-buffet station featuring appetizer, desserts,
fresh oysters (6 per person), Iberian Jamón SJ, cheese, bread, and homemade gravlax.
Indulge in a luxurious French gastronomy
as you take in the stunning view of the city skyline at Jade on 36 Restaurant.

RMB 568 /person

Include one glass of Prosecco Sparkling Wine

早午餐

享两道菜品（可选鸡蛋菜品和一道主菜）
互动餐台：开胃菜、甜品、新鲜生蚝（6个/位）、
伊比利亚5J火腿、奶酪、面包和自制盐渍三文鱼
在翡翠36餐厅绮丽的城市景观下，奢享云端法式浪漫美饌

人民币 568元/位
含一杯普罗赛克起泡酒

SEMI-BUFFET BRUNCH

GRIGNOTAGES

All of our breads and butter selections are made in house

EGG SCRAMBLED EGG & CAVIAR

OR

EGG BENEDICTE

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

OR

OMELETTE

Emmental Cheese / Roasted Pinenuts / Mizuna & Arugula Salad

OR

EGG MOLLET

Mushrooms "Ragout" / Black Truffle Sauce / Parmesan

MAIN

JADE WINTER GARDEN

Turnip / Parsnip / Black Truffle

OR

MARBLD GOBY

Winter Bamboo Shoot / Guanciale / Capers "Ragout" / Gewurztraminer Wine 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

CHICKEN BREAST

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

OR

IBERICO PORK-RIB

Black Lentil "Ragout" / Arugula / Sauce Bearnaise

OR

DRY-AGED BEEF

WAGYU TENDERLOIN M4 160g +RMB 228 SIRLOIN 160g +RMB 348

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

OR

BOSTON" LOBSTER +RMB 348

Spinach Cooked in Brown Butter with Garlic / Confit Potato / White Mushroom Sauce

A LA CARTE

CAVIAR PERSEUS BAERII N°1 30G +RMB 618

“JADE” SEAFOOD TOWER

RMB 578

3 Oysters, 3 Shrimps, 3 Seasnails, 9 Clams

Mayonnaise / Aioli / Thousand Islands Sauce / Lemon / Mignonette

“ROYAL” SEAFOOD TOWER

RMB 1,038

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

Mayonnaise / Aioli / Thousand Islands Sauce / Lemon / Mignonette

“IMPERIAL” SEAFOOD TOWER

RMB 1,618

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

Mayonnaise / Aioli / Thousand Islands Sauce / Lemon / Mignonette

“MASTER” SEAFOOD TOWER

RMB 2,218

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

Mayonnaise / Aioli / Thousand Islands Sauce / Lemon / Mignonette

半自助早午餐

餐前小食

所有餐前面包及精选黄油均为店制

鸡蛋

炒蛋配鱼子酱

或

班尼迪克蛋

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

大孔芝士，烤松仁，芝麻菜色拉

或

溏心蛋

蘑菇，黑松露汁，巴马臣芝士

主菜

冬季翡翠田园鲜蔬

白芙蓉，防风根，黑松露

或

笋壳鱼

冬笋配意式风干猪脸肉和刺山柑，芳妮美琼瑶浆白葡萄酒汁

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

春鸡

卡真香料腌制，烤八爪鱼，红甜椒酱，鸡肉汁

或

伊比利亚猪肋排

黑扁豆，芝麻菜，龙蒿蛋黄酱

或

熟成牛肉

和牛牛柳M4 160克 +人民币 228元 西冷 160克 +人民币 348元

木炭火烤，生蚝海藻汁，碳烤牛舌，芦笋，牛肉汁

或

波士顿龙虾 +人民币 348元

蒜香菠菜，油封土豆，蘑菇汁

零点

鱼子酱“帕尔修斯”1号 30克 +人民币 618元

“翡翠”海鲜塔

人民币 578元

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

“皇家”海鲜塔

人民币 1,038元

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

“帝王”海鲜塔

人民币 1,618元

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

“大师”海鲜塔

人民币 2,218元

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

* All prices are in RMB and inclusive of 10% service charge and prevailing government taxes

Please advise our staff if you have any food allergies or special dietary requirements

*以上价格为人民币，已含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