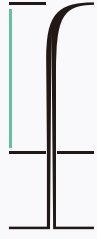


JADE on 36
RESTAURANT+BAR

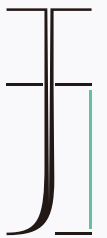


冬季精选 2025

晚餐

DINNER

Winter Collection 2025



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 688 *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

DUCK FOIE GRAS TERRINE [Ⓐ]

Quince & Cider / Duck Leg Confit / Cranberry

FROG LEG [Ⓢ] [Ⓜ]

Confit Garlic / Parsley & Shellfish Sauce

MARBLED GOBY [Ⓢ] [Ⓟ]

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

OR

CHICKEN BREAST [Ⓢ] [Ⓝ]

Marinated with Cajun Spices / Calamari / Pesto / White Bean "Ragout" / Chicken Jus

PINACOLADA [Ⓐ]

Crispy Pineapple & Sorbet / Coconut Sago & Malibu / Liquorice

HOT CHOCOLATE

Crispy Rock & Flowing Lava / Vanilla Ice Cream

DOUCEURS "PETITS FOURS"



DUCK FOIE GRAS TERRINE

* 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

[Ⓜ] VEGETARIAN [Ⓢ] SEAFOOD [Ⓟ] BEEF [Ⓟ] PORK [Ⓐ] ALCOHOL [Ⓝ] NUTS [Ⓜ] ROOTED IN NATURE



LA QUINTESSENCE

RMB 888 *Per Person (6 Courses)*

Wine Pairing Selections Recommended by Hotel Sommelier + RMB 688

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” / Horseradish / “Le Petit Chevalier” Jelly

Ⓢ Ⓟ **FRESH SCALLOPS & SNOW CRAB**

Sea Snail Double Boiled Consommé / Pickled Seaweed “Brasenia Scheberi”

Ⓢ Ⓝ **SALMON CONFIT**

Cuttlefish / Parsley & Garlic Sauce

Ⓟ **IBERICO PORK-RIB**

Black Lentil “Ragout” / Arugula / Sauce Bearnaise

ⓐ **PINACOLADA**

Crispy Pineapple & Sorbet / Coconut Sago & Malibu / Liquorice

ⓐ **COHIBA SMOKED CHOCOLATE CIGAR**

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

DOUCEURS “PETITS FOURS”

FRESH SCALLOPS & SNOW CRAB

** 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*

L' INTANGIBLE

RMB 1,288 *Per Person (7 Courses)*

Wine Pairing Selections Recommended by Hotel Sommelier + RMB 788

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

FROG LEG (S)(V)

Confit Garlic / Parsley & Shellfish Sauce

FRENCH ESCARGOTS (A)(N)

Shawanmushi / Snail Cooked "À La Provençale" / Pommery Mustard Ice Cream

DOVER SOLE "MEUNIÈRE" (S)(A)

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



** 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*

FRENCH ESCARGOTS

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

NEW ZEALAND VENISON LOIN (P)(A)(N)

*Brussel's Sprouts / Physalis / Apricot / Confit Kumquat / Caramelized Walnut
Guanciale / Red Cabbage "Embeurrée"*

Or

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

160g PLUS EXTRA RMB 218

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

Or

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

160g PLUS EXTRA RMB 348

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

PINACOLADA (A)

Crispy Pineapple & Sorbet / Coconut Sago & Malibu / Liquorice

TANGERINE (A)

Grand-Marnier Espuma / Caramel Crumble / Fresh Segment & Sorbet

DOUCEURS "PETITS FOURS"



NEW ZEALAND VENISON LOIN

* 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

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

SPECIAL A LA CARTE

STARTER

FRESHLY SHUCKED OYSTERS “LA BOURRICHE, SPECIALES GRAND CRU”

Ⓢⓐ N°2 MARENNES D'OLERON

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

RMB 238

Ⓢⓐ FROG LEG

Confit Garlic / Parsley & Shellfish Sauce

RMB 218

Ⓢⓐ NEW ZEALAND KING LANGOUSTINE

Caviar Perseus N°1 Baerii / Sauce Champagne

RMB 458

ⓐ DUCK FOIE GRAS TERRINE

Quince & Cider / Duck Leg Confit / Cranberry

RMB 198

ⓐⓃ FRENCH ESCARGOTS

Shawanmushi / Snail Cooked “À La Provençale” / Pommery Mustard Ice Cream

RMB 238

Ⓢⓐ FRESH SCALLOPS & SNOW CRAB

Sea Snail Double Boiled Consommé / Pickled Seaweed “Brasenia Scheberi”

RMB 428

NEW ZEALAND KING LANGOUSTINE

* 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

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

SPECIAL A LA CARTE

MAIN

MARbled GOBY (S)(P)

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

RMB 278

DOVER SOLE "MEUNIÈRE" (S)(A)

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

RMB 278

SALMON CONFIT (S)(N)

Cuttlefish / Parsley & Garlic Sauce

RMB 198

CHICKEN BREAST (S)(N)

Marinated with Cajun Spices / Calamari / Pesto / White Bean "Ragout" / Chicken Jus

RMB 218

IBERICO PORK-RIB (P)

Black Lentil "Ragout" / Arugula / Sauce Bearnaise

RMB 238

NEW ZEALAND VENISON LOIN (P)(A)(N)

Brussel's Sprouts / Physalis / Apricot / Confit Kumquat / Caramelized Walnut
Guanciale / Red Cabbage "Embeurrée"

RMB 338

AUSTRALIAN WAGYU BEEF TENDERLOIN M4 160G (S)(B)(A)(N)

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

RMB 498

DRY-AGED BEEF SIRLOIN 160G (S)(B)(A)(N)

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

RMB 628

* 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

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



CHICKEN BREAST



TANGERINE

SPECIAL A LA CARTE DESSERT

Ⓐ TANGERINE

Grand-Marnier Espuma / Caramel Crumble / Fresh Segment & Sorbet

RMB 138

HOT CHOCOLATE

Crispy Rock & Flowing Lava / Vanilla Ice Cream

RMB 138

Ⓐ COHIBA SMOKED CHOCOLATE CIGAR

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

RMB 138

Ⓝ Ⓞ ARTISANAL CHEESE FROM FRANCE

Seasonal "Artisan" Cheese Selection

RMB 158

* 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

Ⓥ 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 688 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

肥鸭肝冻 [Ⓐ]

温柠与苹果酒，油封鸭腿，蔓越橘

嫩煎牛蛙腿 [Ⓢ] [🌱]

油封大蒜，蛤蜊欧芹汁

笋壳鱼 [Ⓢ] [Ⓟ]

冬笋配意式风干猪脸肉与刺山柑，芳妮美琼瑶浆白葡萄酒汁
或

春鸡 [Ⓢ] [Ⓝ]

卡真香料，小鱿鱼，罗勒酱，白豆，鸡肉汁

椰汁菠萝 [Ⓐ]

菠萝冰霜与脆片，椰子西米与朗姆酒，甘草

热巧克力蛋糕

热巧克力熔岩蛋糕，香草冰激凌

餐后小食



肥鸭肝冻

*以上价格为人民币，已含10%服务费及政府现行税率
如果您对一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



新鲜扇贝与松叶蟹

甄选

人民币 888 元每位 (六道式)

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

Ⓢⓐ 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

ⓈⓅ 新鲜扇贝与松叶蟹

海螺清汤, 莼菜

ⓈⓃ 油封三文鱼

墨鱼色拉, 欧芹与大蒜汁

Ⓟ 伊比利亚猪肋排

黑扁豆, 芝麻菜, 龙蒿蛋黄酱

ⓐ 椰汁菠萝

菠萝冰霜与脆片, 椰子西米与朗姆酒, 甘草

ⓐ 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, 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

Ⓥ 素食 Ⓢ 海鲜 Ⓟ 牛肉 Ⓟ 猪肉 ⓐ 酒精 Ⓝ 坚果 Ⓞ 寻味自然

臻享

人民币 1,288 元每位 (七道式)

酒店侍酒师推荐餐酒搭配 + 人民币 788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

嫩煎牛蛙腿 (S)(V)

油封大蒜, 蛤蜊欧芹汁

法式蜗牛 (A)(N)

日式蒸蛋, 普罗旺斯式蜗牛, 芥末籽冰激凌

多佛鱼 (S)(A)

黄油蒜味菠菜, 油封土豆, 蘑菇汁



法式蜗牛

*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

(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 (P)(A)(N)

孢子甘蓝，酸浆果，杏子，甜渍金桔，核桃，猪面青肉，紫包菜
或

澳洲和牛牛柳M4 (S)(B)(A)(V)

160克 需加人民币 218元

木炭火烤，生蚝海藻汁，碳烤牛舌，龙爪菌，牛肉汁
或

优选熟成西冷 (S)(B)(A)(V)

160克 需加人民币 348元

木炭火烤，生蚝海藻汁，碳烤牛舌，龙爪菌，牛肉汁

椰汁菠萝 (A)

菠萝冰霜与脆片，椰子西米与朗姆酒，甘草

慢煮柑橘 (A)

力娇酒威风，焦糖饼干，柑橘冰霜

餐后小食



新西兰鹿肉

*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

(V) 素食 (S) 海鲜 (B) 牛肉 (P) 猪肉 (A) 酒精 (N) 坚果 (V) 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 238 元

⑤② 嫩煎牛蛙腿

油封大蒜，蛤蜊欧芹汁

人民币 218 元

⑤③ 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 458 元

① 肥鸭肝冻

椴梓与苹果酒，油封鸭腿，蔓越橘

人民币 198 元

①④ 法式蜗牛

日式蒸蛋，普罗旺斯式蜗牛，芥末籽冰激凌

人民币 238 元

⑤④ 新鲜扇贝与雪蟹

海螺清汤，莼菜

人民币 428 元

*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

⑤ 素食 ⑤ 海鲜 ① 牛肉 ④ 猪肉 ① 酒精 ④ 坚果 ② 寻味自然

新西兰海螯虾



零点

主菜

笋壳鱼 (S)(P)

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

人民币 278 元

多佛鱼 (S)(A)

黄油蒜味菠菜，油封土豆，蘑菇汁

人民币 278 元

油封三文鱼 (S)(N)

墨鱼色拉，欧芹与大蒜汁

人民币 198 元

春鸡 (S)(N)

卡真香料，小鱿鱼，罗勒酱，白豆，鸡肉汁

人民币 218 元

伊比利亚猪肋排 (P)

黑扁豆，芝麻菜，龙蒿蛋黄酱

人民币 238 元

新西兰鹿肉 (P)(A)(N)

孢子甘蓝，酸浆果，杏子，甜渍金桔，核桃，猪面青肉，紫包菜

人民币 338 元

澳洲和牛牛柳M4 160克 (S)(B)(A)(V)

木炭火烤，生蚝海藻汁，碳烤牛舌，龙爪菌，牛肉汁

人民币 498 元

优选熟成西冷 160克 (S)(B)(A)(V)

木炭火烤，生蚝海藻汁，碳烤牛舌，龙爪菌，牛肉汁

人民币 628 元

*以上价格为人民币，已含10%服务费及政府现行税率
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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



春鸡

零点 甜品

① 慢煮柑橘

力娇酒戚风，焦糖饼干，柑橘冰霜

人民币 138 元

热巧克力蛋糕

热巧克力熔岩蛋糕，香草冰激凌

人民币 138 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 138 元

② 法式芝士盘

精选当季手工芝士

人民币 158 元

慢煮柑橘

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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