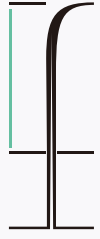


JADE on 36
翡翠36
RESTAURANT+BAR

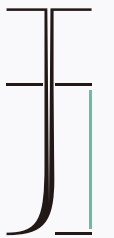


冬季精選 2025

午餐

LUNCH

Winter Collection 2025



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 268 / *Two Courses*

RMB 368 / *Three Courses*

All Our Breads and Butter Selections are Made in House

** 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*

STARTER

MUSHROOMS RAVIOLIS ^(P)

"Homemade Egg Pasta filled with Mushroom" Parmesan / Arugula / Black Truffle Sauce

or

ONION SOUP & DUCK LEG CONFIT ^(A)

Tsing Tao Beer / Gratinated Onion Soup with Gruyere Cheese / Croutons

or

FROG LEG ^(S) ^(V)

Confit Garlic / Parsley & Shellfish Sauce

or

DUCK FOIE GRAS TERRINE ^(A)

Quince & Cider / Duck Leg Confit / Cranberry

or

FRENCH ESCARGOTS ^(A) ^(N)

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

or

STUFFED CABBAGE & BLACK TRUFFLE ^(P) ^(N)

Stuffed Cabbage with Homemade Pork Sausage & Black Truffle / Homemade Kimchi Consommé

or



STUFFED CABBAGE & BLACK TRUFFLE

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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 198

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 128

6 Pieces PLUS EXTRA RMB 238

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

TIGER PRAWN IN 3 WAYS

** All prices are in RMB and inclusive of 10% service charge and prevailing government taxes
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Ⓥ VEGETARIAN Ⓢ SEAFOOD ⓑ BEEF Ⓟ PORK ⓐ ALCOHOL Ⓝ NUTS Ⓜ ROOTED IN NATURE

MAIN

JADE WINTER GARDEN [Ⓟ]

Turnip / Parsnip / Black Truffle

or

MARBLED GOBY [Ⓢ] [Ⓟ]

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

or

SALMON CONFIT [Ⓢ] [Ⓝ]

Cuttlefish / Parsley & Garlic Sauce

or

TURBOT [Ⓢ] [Ⓐ]

Black Truffle / Sunchoke Texture / Port Wine Sauce

or

DOVER SOLE "MEUNIERE" [Ⓢ] [Ⓐ]

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

or



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

MARBLED GOBY



MAIN

ⓈⓃ CHICKEN BREAST

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

Ⓟ IBERICO PORK-RIB

Black Lentil "Ragout" / Arugula / Sauce Bearnaise
or

ⓅⓂⓃ NEW ZEALAND VENISON LOIN PLUS EXTRA RMB 98

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

ⓈⓃⓂⓃ DRY-AGED BEEF

WAGYU TENDERLOIN M4 160g PLUS EXTRA RMB 228

SIRLOIN 160g PLUS EXTRA RMB 348

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

IBERICO PORK-RIB

** All prices are in RMB and inclusive of 10% service charge and prevailing government taxes
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Ⓥ VEGETARIAN Ⓢ SEAFOOD Ⓝ BEEF Ⓟ PORK Ⓜ ALCOHOL Ⓝ NUTS Ⓝ ROOTED IN NATURE

DESSERT

FRENCH TOAST [Ⓐ]

Armagnac & Pruneaux Ice Cream

or

CREPES SUZETTE [Ⓐ]

Vanilla Ice Cream

Flamed with Grand Marnier PLUS EXTRA RMB 38

or

FRENCH MILLEFEUILLE [Ⓐ]

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

or

GRAND-MARNIER SOUFFLE [Ⓐ]

Flamed with Grand Marnier PLUS EXTRA RMB 38

or

CHESTNUT [Ⓐ]

Chestnut Crèmeux & Mousse

or

TANGERINE [Ⓐ]

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

or

ARTISANAL CHEESE FROM FRANCE PLUS EXTRA RMB 48 [Ⓝ] [Ⓢ]

Seasonal "Artisan" Cheese Selection



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

CHESTNUT



DRINK SELECTION

CHAMPAGNE AND SPARKLING

Glass

Devaux, Cuvee Rose Brut, NV, Champagne, France

RMB 228

Veuve Clicquot Yellow Label Brut NV, Champagne, France

RMB 138

Ruggeri, Agero, Prosecco, Veneto, Italy

RMB 98

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DRINK SELECTION

WHITE WINE

Glass

Domaine Lebrun, Pouilly Fume, Loire Valley, France

RMB 98

Lapostolle Single Vineyard Chardonnay, Casablanca, Chile

RMB 128

Dr. Loosen Riesling Kabinett, Mosel, Germany

RMB 128

RED WINE

Glass

Le Miccine, Chianti Classico Riserva, Tuscany, Italy

RMB 128

Luigi Bosca De Sangre Malbec DOC, Mendoza, Argentina

RMB 158

Hess Collection, Allomi Cabernet Sauvignon, Napa Valley, USA

RMB 158

Amiral de Beychevelle, St Julien, Bordeaux, France

RMB 208

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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 268 元 / 两道式

每位人民币 368 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，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

前菜

菌菇意式饺 [Ⓟ]

手工鸡蛋面与菌菇，巴马臣芝士，芝麻菜，黑松露汁
或

洋葱汤与油封鸭腿 [Ⓐ]

青岛啤酒，洋葱汤焗古老耶奶酪，面包丁
或

嫩煎牛蛙腿 [Ⓢ] [🌿]

油封大蒜，蛤蜊欧芹汁
或

肥鸭肝冻 [Ⓐ]

榲桲与苹果酒，油封鸭腿，蔓越橘
或

法式蜗牛 [Ⓐ] [Ⓝ]

日式蒸蛋，普罗旺斯式蜗牛，芥末籽冰激凌
或

皱叶甘蓝与黑松露 [Ⓟ] [Ⓝ]

黑松露，自制泡菜清汤
或



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Ⓥ 素食 Ⓢ 海鲜 Ⓑ 牛肉 Ⓟ 猪肉 Ⓐ 酒精 Ⓝ 坚果 🌿 寻味自然

皱叶甘蓝与黑松露



前菜

⑤ 虎虾三吃

鞑鞑，嫩煎，虎虾清汤
或

⑤ ① 新西兰海螯虾 需加人民币 198元

西伯利亚鲟鱼1号优选鱼子酱，香槟汁
或

⑤ ① 法国马奥伦2号生蚝

3个 需加人民币 128元

6个 需加人民币 238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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⑤ 素食 ⑤ 海鲜 ⑤ 牛肉 ⑤ 猪肉 ⑤ 酒精 ⑤ 坚果 ⑤ 寻味自然

主菜

翡翠冬季田园鲜蔬 [Ⓥ]

白茭笋，防风根，黑松露

或

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

油封三文鱼 [Ⓢ] [Ⓝ]

墨鱼色拉，欧芹与大蒜汁

或

多宝鱼 [Ⓢ] [Ⓐ]

黑松露，向阳薯，甜红酒汁

或

多佛鱼 [Ⓢ] [Ⓐ]

蒜香菠菜，油封土豆，蘑菇汁

或



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Ⓥ 素食 Ⓢ 海鲜 Ⓑ 牛肉 Ⓟ 猪肉 Ⓐ 酒精 Ⓝ 坚果 🌿 寻味自然

笋壳鱼



主菜

⑤③ 春鸡

卡真香料，小鱿鱼，罗勒酱，白豆，鸡肉汁

或

④ 伊比利亚猪肋排

黑扁豆，芝麻菜，龙蒿蛋黄酱

或

④③③ 新西兰鹿肉 需加人民币 98

孢子甘蓝，酸浆果，杏子，甜渍金桔，核桃，猪面青肉，紫包菜

或

⑤③③③ 熟成牛肉

和牛牛柳 160克 需加人民币 228元

西冷 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

伊比利亚猪肋排

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⑤ 素食 ③ 海鲜 ③ 牛肉 ④ 猪肉 ③ 酒精 ③ 坚果 ③ 寻味自然

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 38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

柑曼怡舒芙蕾 [Ⓐ]

可额外选择柑曼怡酒火烧 需加人民币 38元

或

栗子 [Ⓐ]

栗子奶油与慕斯

或

慢煮柑橘 [Ⓐ]

力娇酒戚风，焦糖饼干，柑橘冰霜

或

法式芝士盘 需加人民币 48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 228元
凯歌黄牌无年份干型香槟，法国	人民币 138元
鲁杰里起泡酒，威尼托，意大利	人民币 98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 98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 128元

露森卫恩日晷园珍藏雷司令，摩泽尔，德国

人民币 128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 128元

波斯卡酒庄，热血马尔贝克，门多萨，阿根廷

人民币 158元

赫斯精选，赤霞珠，纳帕谷，美国

人民币 158元

龙船将军，赤霞珠梅洛混酿，波尔多，法国

人民币 208元

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