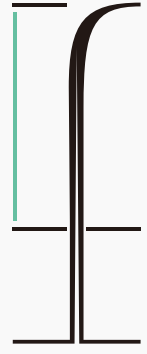


JADE on 36  
RESTAURANT+BAR



JADE on 36  
RESTAURANT+BAR

OLIVIER PISTRE

*Executive Chef*



# OLIVIER PISTRE

## 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.

A PLAYFUL  
REFRESH





# EUROPEAN BLUE LOBSTER DELICACIES

RMB 1,088

4 Courses

## GRIGNOTAGES

*All of our breads and butter selections are made in house*

### 1<sup>ST</sup> SERVICE

LOBSTER KNUCKLES BISQUE (S) (A)

*Chestnut Ragout & Espuma / Ibérico Ham 48 Months*

### 2<sup>ND</sup> SERVICE

SEARED LOBSTER CLAWS (S)

*Homemade Fermented Yogurt / Young Beetroot / Gremolata Parmesan & Orange Powder*

### 3<sup>RD</sup> SERVICE

SEARED LOBSTER TAIL (S) (A) (N)

*Celeriac & Confit Lemon / Walnut / Chateau Chalon Sauce*

### SWEET ENDING

TANGERINE (A)

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



*\* 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*

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

SEARED LOBSTER TAIL

# LA GRACE

RMB 988

*Individual Tasting*

## GRIGNOTAGES

*All of our breads and butter selections are made in house*

TRADITIONAL FRENCH DUCK GALANTINE WITH FOIE GRAS,  
OLD COGNAC & BLACK TRUFFLE (P) (A)  
*Quince / Giblet Gravy Sauce / Pickled Root Vegetables / Heather Honey Bread Melba*

FROG LEG (S)  
*Confit Garlic / Parsley & Shellfish Sauce*

YUNAN PIGEON SEEDS CRUSTED PIE  
*Pigeon Breast / Grilled Foie Gras / Homemade Fermented Cabbage / Salmis Sauce*

CAULIFLOWER & ALMOND (A) (N)  
*Almond Cream & Young Cauliflower / Coconut Ice Cream with Malibu / Tabiti Vanilla Oil*

TANGERINE (A)  
*Grand-Marnier Espuma / Caramel Crumble / Fresh Segment & Sorbet*



TRADITIONAL FRENCH DUCK GALANTINE WITH FOIE GRAS,  
OLD COGNAC & BLACK TRUFFLE

*\* 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*

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



# L'ELEGANCE

RMB 1,388

*Individual Tasting*

## GRIGNOTAGES

*All of our breads and butter selections are made in house*

### NEW ZEALAND KING LANGOUSTINE (S) (A)

*Caviar Perseus N°4 Premium Oscietra / Sauce Champagne*

### PATAGONIAN TOOTHFISH "BOUILLABAISSE" (S) (A)

*Abalone / Oyster / Prawn Carabineros / Razor Clams / Clams / "Bouillabaisse" Fish Soup*

### KOJI AGED BLACK BEEF (S) (B)

*Premium Fermented Tenderloin A6*

*Or Premium Ribeye A6*

*Or Premium Sirloin A6*

*Wood Grilled / Oyster & Seaweed Cream / Onion & Porto Wine / Bone Marrow / Potato Puree / Black Truffle*

### CAULIFLOWER & ALMOND (A) (N)

*Almond Cream & Young Cauliflower / Coconut Ice Cream with Malibu / Tabiti Vanilla Oil*

### COHIBA SMOKED CHOCOLATE CIGAR (A)

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



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NEW ZEALAND KING LANGOUSTINE

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

# LE LUXE

RMB 1,888

*Individual Tasting*

## GRIGNOTAGES

*All of our breads and butter selections are made in house*

### FRESHLY SHUCKED FRENCH OYSTER

“LA ROYALE N°3 MARENNES D’OLERON” BY DAVID HERVÉ (S)

*Lemon / Mignonette (2 Pieces)*

### NEW ZEALAND KING LANGOUSTINE (S) (A)

*Caviar Perseus N°4 Premium Oscietra / Sauce Champagne*

### LIVE CAUGHT YELLOW CROACKER “MIN DONG” (S) (A)

*Pickled Brasenia Schreberi / Celery / Celeriac Purée, Confit, Rémoulade / Port Wine & Foie Gras Sauce*

### KOJI AGED BLACK BEEF (S) (B)

Premium Fermented Tenderloin A6

Premium Ribeye A6

Premium Sirloin A6

*Wood Grilled / Oyster & Seaweed Cream / Onion & Porto Wine / Bone Marrow / Potato Puree / Black Truffle*

### CAULIFLOWER & ALMOND (A) (N)

*Almond Cream & Young Cauliflower / Coconut Ice Cream with Malibu / Tahiti Vanilla Oil*

### APPLE IN 6 WAYS (A)

*Fermented Black Apple / Kombucha / Salpicon Cooked in Cider / Mousse / Calvados Ice Cream / Marinated Apple*



LIVE CAUGHT YELLOW CROACKER “MIN DONG”

*\* 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*

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



# SHARING TASTING

RMB 2,088

For 2 Persons

## GRIGNOTAGES

All of our breads and butter selections are made in house

### FRESHLY SHUCKED FRENCH OYSTER

“LA ROYALE N°3 MARENNES D’OLERON” BY DAVID HERVÉ (S)  
Nature / Gratinated / Granny -Smith Apple & Caviar Perseus N°1 Baerii (1/2 Dozen)

### NEW ZEALAND KING LANGOUSTINE (S) (A)

Caviar Perseus N°4 Premium Oscietra / Sauce Champagne

### FRENCH ESCARGOTS (S) (N)

Snail Cooked with Montpellier Butter / Grilled Octopus / Oxalis & Sorrel Emulsion

### PATAGONIAN TOOTHFISH “BOUILLABAISSÉ” (S) (A)

Abalone / Oyster / King Prawn Carabineros / Razor Clams / Clams / “Bouillabaisse” Fish Soup

### “NINGXIA” SALT LAKE TAN LAMB (S)

Seared Lamb Loin & Marinated Seaweed Cooked in Clay / Slow Cooked Confit Shoulder  
Homemade Pickled Preserved fruits & Vegetables / Lamb Jus

### JADE SUNNY SIDE UP

Coconut Cream/ Mango / Passionfruit

### CHESTNUT (A)

Chestnut Crèmeux / Mousse

### COHIBA SMOKED CHOCOLATE CIGAR (A)

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



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

“NINGXIA” SALT LAKE TAN LAMB



# SHARING TASTING

RMB 2,888

For 2 Persons

## GRIGNOTAGES

All of our breads and butter selections are made in house

### FRESHLY SHUCKED FRENCH OYSTER

“LA ROYALE N°3 MARENNES D’OLERON” BY DAVID HERVÉ (S) (A)

Nature / Gratinated / Granny-Smith Apple & Caviar Perseus N°1 Baerii (1 Dozen)

### NEW ZEALAND KING LANGOUSTINE (S) (A)

Caviar Perseus N°4 Premium Oscietra / Sauce Champagne

### DALIAN FRESH SCALLOPS “JUBILATOIRE” (S) (A)

Vodka Sauce / Caviar Perseus N°1 Baerii

### RUSSIAN LIVE KAMCHATKA KING CRAB (S) (A)

Umerus / Crispy Soft Shell Crab / Tyoba Latifolia / Jus de Daube à La Provençale

### LIVE CAUGHT YELLOW CROACKER “MIN DONG” (S) (A)

Pickled Brasenia Schreberi / Celery / Celeriac Purée, Confit, Rémoûlade / Port Wine & Foie Gras Sauce

### KOJI AGED BLACK BEEF (S) (B)

Premium Fermented Tenderloin A6

Premium Ribeye A6

Premium Sirloin A6

Wood Grilled / Oyster & Seaweed Cream / Onion & Porto Wine / Bone Marrow / Potato Puree / Black Truffle

### JADE SUNNY SIDE UP

Coconut Cream / Mango / Passionfruit

### NEW ZEALAND MANUKA HONEY (A)

Honey-Comb Crispy Dentelle / Greek Yogurt / Buddha Hand Lemon / Hydromel Wine Ice Cream

### APPLE IN 6 WAYS (A)

Fermented Black Apple / Kombucha / Salpicon Cooked in Cider / Mousse / Calvados Ice Cream / Marinated Apple



FRESHLY SHUCKED FRENCH OYSTER

“LA ROYALE N°3 MARENNES D’OLERON” BY DAVID HERVÉ

\* 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

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

A PLAYFUL  
REFRESH





# SPECIAL A LA CARTE

## GRIGNOTAGES

*All of our breads and butter selections are made in house*

## STARTER

### DALIAN FRESH SCALLOPS "JUBILATOIRE" (S) (A)

*Vodka Sauce / Caviar Perseus N°1 Baerii*

RMB 568

### "TREMELLA" MUSHROOM TART (N)

*Tremella Mushroom "Ragout" & Hazelnut / Smoked Eggplant / Parmesan & Oregano Sablé*

RMB 198

### TRADITIONAL FRENCH DUCK GALANTINE WITH FOIE GRAS,

#### OLD COGNAC & BLACK TRUFFLE (P) (A)

*Quince / Giblet Gravy Sauce / Pickled Root Vegetables / Heather Honey Bread Melba*

RMB 268

### NEW ZEALAND KING LANGOUSTINE (S) (A)

*Caviar Perseus N°4 Premium Oscietra / Sauce Champagne*

RMB 428

### FRESHLY SHUCKED FRENCH OYSTER

#### "LA ROYALE N°3 MARENNES D'OLERON" BY DAVID HERVÉ (S) (A)

*Gratinated / Granny-Smith Apple & Caviar Perseus N°1 Baerii (1/2 Dozen or 1 Dozen)*

RMB 428 | 788

### FROG LEG (S)

*Confit Garlic / Parsley & Shellfish Sauce*

RMB 238

### FRENCH ESCARGOTS (S) (N)

*Snail Cooked with Montpellier Butter / Grilled Octopus / Oxalis, Sorrel & Oyster Emulsion*

RMB 268



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

FRENCH ESCARGOTS





# SPECIAL A LA CARTE

## GRIGNOTAGES

*All of our breads and butter selections are made in house*

## MAIN

### LIVE CAUGHT YELLOW CROACKER "MIN DONG" (S) (A)

*Pickled Brasenia Schreberi / Celery / Celeriac Purée, Confit, Rémoulade / Port Wine & Foie Gras Sauce*

RMB 688

### PATAGONIAN TOOTHFISH "BOUILLABAISSÉ" (S) (A)

*Abalone / Oyster / King Prawn Carabineros / Razor Clams / "Bouillabaisse" Fish Soup*

RMB 498

### RUSSIAN LIVE KAMCHATKA KING CRAB (S) (A)

*Umerus / Crispy Soft Shell Crab / Tyoba Latifolia / Jus de Daube à La Provençale*

RMB 488

### KOJI AGED BLACK BEEF (S) (B)

Premium Fermented Tenderloin A6

Premium Ribeye A6

Premium Sirloin A6

*Wood Grilled / Oyster & Seaweed Cream / Onion & Porto Wine / Bone Marrow / Potato Puree / Black Truffle*

RMB 518 | 588 | 668

### YUNAN PIGEON SEEDS CRUSTED PIE

*Pigeon Breast / Grilled Foie Gras / Homemade Fermented Cabbage / Salmis Sauce*

RMB 298

### "NINGXIA" SALT LAKE TAN LAMB (S)

*Seared Lamb Loin & Marinated Seaweed Cooked in Clay / Slow Cooked Confit Shoulder*

*Homemade Pickled Preserved Fruits & Vegetables / Lamb Jus*

RMB 398



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

KOJI AGED BLACK BEEF





PATAGONIAN TOOTHFISH "BOULLABAISSE"



FROG LEG



# SPECIAL A LA CARTE

## GRIGNOTAGES

*All of our breads and butter selections are made in house*

## DESSERT

### NEW ZEALAND MANUKA HONEY <sup>(A)</sup>

*Honey-Comb Crispy Dentelle / Greek Yogurt / Buddha Hand Lemon / Hydromel Wine Ice Cream*

RMB 128

### COHIBA SMOKED CHOCOLATE CIGAR <sup>(A)</sup>

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

RMB 128

### CHESTNUT <sup>(A)</sup>

*Chestnut Crèmeux / Mousse*

RMB 128

### APPLE IN 6 WAYS <sup>(A)</sup>

*Fermented Black Apple / Kombucha / Salpicon Cooked in Cider / Mousse / Calvados Ice Cream / Marinated Apple*

RMB 128

### TANGERINE <sup>(A)</sup>

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

RMB 128

### ARTISANAL CHEESE FROM FRANCE <sup>(N)</sup>

*A Personal and Seasonal "Artisan" Cheese Selection*

RMB 148



APPLE IN 6 WAYS

*\* 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*

<sup>(V)</sup> VEGETARIAN <sup>(S)</sup> SEAFOOD <sup>(B)</sup> BEEF <sup>(P)</sup> PORK <sup>(A)</sup> ALCOHOL <sup>(N)</sup> NUTS





COHIBA SMOKED CHOCOLATE CIGAR



NEW ZEALAND MANUKA HONEY



奥利维尔 · 皮斯特  
行政总厨



# OLIVIER PISTRE

## 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。

# A PLAYFUL REFRESH





# 欧式蓝龙虾套餐

人民币  
四道式 1,088

## 餐前小食

所有餐前面包及精选黄油均为店制

## 第一道

蓝龙虾肘浓汤 (S) (A)

栗子炖火腿，伊比利亚火腿

## 第二道

香煎蓝龙虾钳 (S)

秘制酸奶，甜菜头，格里莫拉塔帕玛森芝士与香橙粉

## 第三道

嫩煎龙虾尾 (S) (A) (N)

块根芹菜与油封柠檬，核桃，夏龙堡汁

## 甜品

慢煮柑橘 (A)

力娇酒戚风，焦糖饼干，柑橘冰霜



\*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

嫩煎龙虾尾

# 优雅

人民币  
单人赏味 988

## 餐前小食

所有餐前面包及精选黄油均为店制

### 干邑黑松露冻鸭肉卷 <sup>(P)</sup> <sup>(A)</sup>

温柠，鸭肉汁，腌菜根，石楠蜂蜜面包脆片

### 嫩煎牛蛙腿 <sup>(S)</sup>

油封大蒜，蛤蜊欧芹汁

### 云南乳鸽

鸽胸肉，烤鸭肝，自制泡菜，鸽子浓汁

### 花菜与杏仁 <sup>(A)</sup> <sup>(N)</sup>

杏仁露佐菜花，椰汁冰淇淋与朗姆酒，大溪地香草糖油

### 慢煮柑橘 <sup>(A)</sup>

力娇酒戚风，焦糖饼干，柑橘冰霜



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<sup>(V)</sup> 素食 <sup>(S)</sup> 海鲜 <sup>(B)</sup> 牛肉 <sup>(P)</sup> 猪肉 <sup>(A)</sup> 酒精 <sup>(N)</sup> 坚果

干邑黑松露冻鸭肉卷



# 典雅

人民币  
单人赏味 1,388

## 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4号优选鱼子酱, 香槟汁

## 南极鳕鱼汤 (S) (A)

鲍鱼, 生蚝, 红虾, 竹蛏, 文蛤, 马赛鱼汤

## 熟成黑牛牛肉 (S) (B)

优选级牛柳A6

或优选级肉眼A6

或优选级西冷A6

果木烟熏, 生蚝海藻汁, 洋葱波特酒汁, 牛骨髓, 土豆泥, 黑松露

## 花菜与杏仁 (A) (N)

杏仁露佐菜花, 椰汁冰淇淋与朗姆酒, 大溪地香草糖油

## 巧克力“雪茄” (A)

法芙娜70%黑巧克力, 蓝莓与红茶冰激凌



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\*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

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

新西兰海鳌虾

# 风雅

人民币  
单人赏味 1,888

## 餐前小食

所有餐前面包及精选黄油均为店制

## 法国露斯生蚝3号 (S)

柠檬，红酒醋（2只）

## 新西兰海鳌虾 (S) (A)

西伯利亚鲟鱼4号优选鱼子酱，香槟汁

## “闽东”大黄鱼 (S) (A)

莼菜，西芹，西芹根泥与色拉，甜红酒与鸭肝汁

## 熟成黑牛牛肉 (S) (B)

优选级牛柳A6

或优选级肉眼A6

或优选级西冷A6

果木烟熏，生蚝海藻汁，洋葱波特酒汁，牛骨髓，土豆泥，黑松露

## 花菜与杏仁 (A) (N)

杏仁露佐菜花，椰汁冰淇淋与朗姆酒，大溪地香草糖油

## 苹果 (A)

发酵苹果，康普茶，苹果与苹果酒慢煮，苹果慕斯，苹果白兰地冰激凌，腌渍苹果



“闽东”大黄鱼

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\*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

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



# 双人赏味

人民币 2,088  
双人赏味

## 餐前小食

所有餐前面包及精选黄油均为店制

### 法国露斯生蚝3号 <sup>(S)</sup>

自然风味，芝士蛋黄酱，苹果奶油与西伯利亚鲟鱼1号优选鱼子酱（6只）

### 新西兰海鳌虾 <sup>(S)</sup> <sup>(A)</sup>

西伯利亚鲟鱼4号优选鱼子酱，香槟汁

### 法式蜗牛 <sup>(S)</sup> <sup>(N)</sup>

蒙特利尔式煮蜗牛，烤八爪鱼，醃浆草生蚝汁

### 南极鳕鱼汤 <sup>(S)</sup> <sup>(A)</sup>

鲍鱼，生蚝，红虾，竹蛏，文蛤，马赛鱼汤

### 宁夏岩滩羊排 <sup>(S)</sup>

泥炭烤羊脊肉与海藻，慢煮羊肩肉，腌渍蔬果，羊肉汁

### 翡翠太阳蛋

椰浆，芒果，百香果

### 栗子的惊喜 <sup>(A)</sup>

栗子冰霜，慕斯

### 巧克力“雪茄” <sup>(A)</sup>

法芙娜70%黑巧克力，蓝莓和红茶冰激凌



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\*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

<sup>(V)</sup> 素食 <sup>(S)</sup> 海鲜 <sup>(B)</sup> 牛肉 <sup>(P)</sup> 猪肉 <sup>(A)</sup> 酒精 <sup>(N)</sup> 坚果

宁夏岩滩羊排



# 双人赏味

人民币 2,888  
双人赏味

## 餐前小食

所有餐前面包及精选黄油均为店制

### 法国露斯生蚝3号 (S) (A)

自然风味，芝士蛋黄酱，苹果奶油与西伯利亚优选鲟鱼子酱（12只）

### 新西兰海鳌虾 (S) (A)

西伯利亚鲟鱼4号优选鱼子酱，香槟汁

### 新鲜扇贝 (S) (A)

伏特加奶油汁，西伯利亚鲟鱼1号优选鱼子酱

### 俄罗斯堪察加帝王蟹 (S) (A)

蟹柳，脆炸软壳蟹，蒲菜，普罗旺斯式牛肉汁

### “闽东”大黄鱼 (S) (A)

莼菜，西芹，西芹根泥与色拉，甜红酒与鸭肝汁

### 熟成黑牛牛肉 (S) (B)

优选级牛柳A6

或优选级肉眼A6

或优选级西冷A6

果木烟熏，生蚝海藻汁，洋葱波特酒汁，牛骨髓，土豆泥，黑松露

### 翡翠太阳蛋

椰浆，芒果，百香果

### 新西兰麦卢卡蜂蜜 (A)

蜂巢脆网，希腊式酸奶，佛手柑，蜂蜜葡萄酒冰淇淋

### 苹果 (A)

发酵苹果，康普茶，苹果与苹果酒慢煮，苹果慕斯，苹果白兰地冰激凌，腌渍苹果



\*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

法国露斯生蚝3号

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



A PLAYFUL  
REFRESH



2021 秋 冬 季 晚 餐 精 选

# 特别零点

## 餐前小食

所有餐前面包及精选黄油均为店制

## 前菜

### 新鲜扇贝 (S) (A)

伏特加奶油汁，西伯利亚鲟鱼1号优选鱼子酱  
人民币 568

### 金耳菌菇挞 (N)

慢炖金耳菌与榛子，烟熏茄子，巴马臣与牛至咸味挞壳  
人民币 198

### 干邑黑松露冻鸭肉卷 (P) (A)

温梓，鸭肉汁，腌菜根，石楠蜂蜜面包脆片  
人民币 268

### 新西兰海鳌虾 (S) (A)

西伯利亚鲟鱼4号优选鱼子酱，香橙汁  
人民币 428

### 法国露斯生蚝3号 (S) (A)

芝士蛋黄酱，苹果奶油与西伯利亚优选鲟鱼子酱（6只 / 12只）  
人民币 428 | 788

### 嫩煎牛蛙腿 (S)

油封大蒜，蛤蜊欧芹汁  
人民币 238

### 法式蜗牛 (S) (N)

蒙特利尔式煮蜗牛，烤八爪鱼，醉浆草生蚝汁  
人民币 268



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法式蜗牛

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





俄罗斯堪察加帝王蟹



# 特别零点

## 餐前小食

所有餐前面包及精选黄油均为店制

## 主食

### “闽东”大黄鱼 (S) (A)

莼菜，西芹，西芹根泥与色拉，甜红酒与鸭肝汁  
人民币 688

### 南极鳕鱼汤 (S) (A)

鲍鱼，生蚝，红虾，竹蛏，文蛤，马赛鱼汤  
人民币 498

### 俄罗斯堪察加帝王蟹 (S) (A)

蟹柳，脆炸软壳蟹，蒲菜，普罗旺斯式牛肉汁  
人民币 488

### 熟成黑牛牛肉 (S) (B)

优选级牛柳A6  
优选级肉眼A6  
优选级西冷A6

果木烟熏，生蚝海藻汁，洋葱波特酒汁，牛骨髓，土豆泥，黑松露  
人民币 518 | 588 | 668

### 云南乳鸽

鸽胸肉，烤鸭肝，自制泡菜，鸽子浓汁  
人民币 298

### 宁夏岩滩羊排 (S)

泥炭烤羊脊肉与海藻，慢煮羊肩肉，腌渍蔬果，羊肉汁  
人民币 398



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

熟成黑牛牛肉





南极鳕鱼汤



嫩煎牛蛙腿



## 特别零点

### 餐前小食

所有餐前面包及精选黄油均为店制

### 甜品

#### 新西兰麦卢卡蜂蜜 <sup>(A)</sup>

蜂巢脆网，希腊式酸奶，佛手柑，蜂蜜葡萄酒冰淇淋  
人民币 128

#### 巧克力“雪茄” <sup>(A)</sup>

法芙娜70%黑巧克力，蓝莓与红茶冰激凌  
人民币 128

#### 栗子的惊喜 <sup>(A)</sup>

栗子冰霜，慕斯  
人民币 128

#### 苹果 <sup>(A)</sup>

发酵苹果，康普茶，苹果与苹果酒慢煮，苹果慕斯，苹果白兰地冰激凌，腌渍苹果  
人民币 128

#### 慢煮柑橘 <sup>(A)</sup>

力娇酒戚风，焦糖饼干，柑橘冰霜  
人民币 128

#### 法式芝士盘 <sup>(N)</sup>

私人精选当季手工芝士  
人民币 148

苹果

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\*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

<sup>(V)</sup> 素食 <sup>(S)</sup> 海鲜 <sup>(B)</sup> 牛肉 <sup>(P)</sup> 猪肉 <sup>(A)</sup> 酒精 <sup>(N)</sup> 坚果





巧克力“雪茄”



新西兰麦卢卡蜂蜜