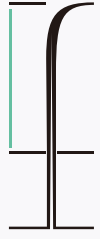


JADE on 36  
RESTAURANT+BAR

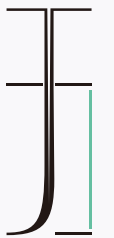


秋冬季精选 2022

晚餐

DINNER

*Autumn & Winter Collection 2022*



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 788 *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*

## SALMON GRAVLAX (S)

*Horseradish Cream / Plums / Apple / Pickled Melon*

## FROG LEG (S)

*Confit Garlic / Parsley & Shellfish Sauce*

## “NINGXIA” SALT LAKE TAN LAMB (S)

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

*Homemade Pickled Preserved Fruits & Vegetables / Lamb Jus*

## CAULIFLOWER & ALMOND (A)(N)

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

## CHESTNUT (A)

*Chestnut Crèmeux / Mousse*

## DOUCEURS “Petits Fours”



FROG LEG

\* 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



“NINGXIA” SALT LAKE TAN LAMB

# LA QUINTESSENCE

RMB 988 *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*

Ⓢ **FOIE GRAS CONFIT & MACKEREL**  
*Pickled Berries / Melba*

Ⓢ ⓑ **FRESH SCALLOPS “JUBILATOIRE”**  
*Beef Bone Marrow / Jus de Daube a la Niçoise*

Ⓢ ⓐ **FRENCH ESCARGOTS**  
*Royale / Sea Cucumber*

ⓐ **NEW ZEALAND VENISON LOIN “AU CAPUCIN”**  
*Blackcurrant / Salt & Coffee Crust Celeriac / Beetroot / “Grand-Veneur” Sauce  
Or*

Ⓢ ⓑ ⓐ **DRY-AGED BEEF TENDERLOIN or SIRLOIN**  
80g No Extra Charge 160g + RMB 188  
*Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow /  
Potato Purée / Cabbage / “Yunnan” Black Truffle*

ⓐ Ⓝ **CAULIFLOWER & ALMOND**  
*Almond Cream & Young Cauliflower / Coconut Ice Cream with Malibu / Tahiti Vanilla Oil*

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

*DOUCEURS “Petits Fours”*



FOIE GRAS CONFIT & MACKEREL

*\* 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*



NEW ZEALAND VENISON LOIN "AU CAPUCIN"

# 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*

### FRESHLY SHUCKED OYSTER "ANCELIN" N°3 MARENNES D'OLERON (S) (A)

*Nature / Gratinated*

### NEW ZEALAND KING LANGOUSTINE (S)

*Caviar Perseus N°1 Baerii / Sauce Champagne*

### FROG LEG (S)

*Confit Garlic / Parsley & Shellfish Sauce*

### FRENCH ESCARGOTS (S)

*Royale / Sea Cucumber*

### BOUILLABAISSE (S) (A)

*Abalone / King Prawn Carabineros / Golden Sea Bream / Fish Soup*

*Or*

### DRY-AGED BEEF TENDERLOIN or SIRLOIN (S) (B) (A)

80g No Extra Charge 160g + RMB 188

*Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow /*

*Potato Purée / Cabbage / "Yunnan" Black Truffle*

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

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

### COHIBA SMOKED CHOCOLATE CIGAR (A)

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

## DOUCEURS "Petits Fours"

*\* 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



FRENCH ESCARGOTS





NEW ZEALAND KING LANGOUSTINE

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 788 每位 (五道式)

酒店侍酒师推荐五道式餐酒搭配 + 人民币 588

餐前小食

所有餐前面包及精选黄油均为店制

## 生渍三文鱼柳 <sup>Ⓢ</sup>

辣根奶油, 腌渍李子, 苹果, 蜜瓜

## 嫩煎牛蛙腿 <sup>Ⓢ</sup>

油封大蒜, 蛤蜊欧芹汁

## 红土烤“宁夏滩羊” <sup>Ⓢ</sup>

嫩煎羊腰脊与海藻, 慢煮羊肩肉, 腌渍水果与蔬菜, 羊肉汁

## 花菜与杏仁 <sup>Ⓐ</sup> <sup>Ⓝ</sup>

杏仁露佐菜花, 椰汁冰淇淋和朗姆酒, 大溪地香草糖油

## 栗子的惊喜 <sup>Ⓐ</sup>

栗子奶油, 慕斯

餐后小食



嫩煎牛蛙腿

\*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

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



# 甄选

人民币 988 每位 (六道式)

酒店侍酒师推荐六道式餐酒搭配 + 人民币 688

餐前小食

所有餐前面包及精选黄油均为店制

⑤ 油封鸭肝与竹荚鱼

糖渍莓果, 香脆面包

⑤ ③ 新鲜扇贝

牛骨髓, 尼斯牛肉汁

⑤ ④ 法式蜗牛

配鳕鱼蒸蛋, 鲍汁焗海参

④ 新西兰鹿肉

黑加仑, 咖啡盐焗西芹根, 甜菜头, 鹿肉汁  
或

⑤ ③ ④ 熟成牛肉 牛柳或西冷

80克 无需额外费用 160克 + 人民币 188

果木烟熏, 生蚝海藻酱, 波特酒洋葱, 牛骨髓, 土豆泥, 大白菜, 云南黑松露

④ ③ 花菜与杏仁

杏仁露佐菜花, 椰汁冰淇淋和朗姆酒, 大溪地香草糖油

④ 慢煮柑橘

力娇酒戚风, 焦糖饼干, 柑橘冰霜

餐后小食



油封鸭肝与竹荚鱼

\*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

⑤ 素食 ⑤ 海鲜 ③ 牛肉 ③ 猪肉 ④ 酒精 ③ 坚果



新西兰鹿肉

# 臻享

人民币 1,288 每位 (七道式)

酒店侍酒师推荐七道式餐酒搭配 + 人民币 788

餐前小食

所有餐前面包及精选黄油均为店制

## 法国安之莲生蚝 (S)(A)

自然风味, 芝士蛋黄酱

## 新西兰海鳌虾 (S)

西伯利亚鲟鱼1号优选鱼子酱, 香槟汁

## 嫩煎牛蛙腿 (S)

油封大蒜, 蛤蜊欧芹汁

## 法式蜗牛 (S)

鳀鱼蒸蛋, 鲍汁煨海参

## 法式马赛鱼汤 (S)(A)

鲍鱼, 帝王红虾, 金线鱼, 马赛鱼汤  
或

## 熟成牛肉 牛柳或西冷 (S)(B)(A)

80克 无需额外费用 160克 + 人民币 188

果木烟熏, 生蚝海藻酱, 波特酒洋葱, 牛骨髓, 土豆泥, 大白菜, 云南黑松露

## 花菜与杏仁 (A)(N)

杏仁露佐菜花, 椰汁冰淇淋和朗姆酒, 大溪地香草糖油

## 巧克力“雪茄” (A)

法芙娜70%黑巧克力, 蓝莓和红茶冰激凌

餐前小食



法式蜗牛

\*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





新西兰海鳌虾