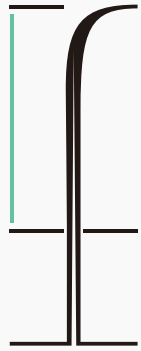


JADE on 36
RESTAURANT+BAR



JADE on 36
RESTAURANT+BAR

OLIVIER PISTRE

Executive Chef



OLIVIER PISTRE

CULINARY PHILOSOPHY

Classic French Elegance Reinvented by Chef Olivier Pistré

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 Pistré 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

1ST SERVICE

LOBSTER KNUCKLES BISQUE (A) (S) (P) (N)

Sweet Pea Ragout / Almond / Ibérico Ham 48 Months

2ND SERVICE

SEARED LOBSTER CLAWS (S)

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

3RD SERVICE

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

Sweet Pea Purée / Morel / Chateau Chalon Sauce

SWEET ENDING

LEMON

Confit Lemon / Gel & Mousse



** 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

DALIAN KING PRAWN (S) (A)

Marinated & Barbecue Grilled / Lobster & Miso Sauce

FROG LEG (S)

Confit Garlic / Parsley & Shellfish Sauce

SPANISH IBERICO PORK (P) (A)

BBQ Grilled Secreto, Ribs, Belly & Ham 48 Months / Jade Romaine's Texture / "Barolo" Pork Jus

FENNEL TEXTURE

Crispy with Vanilla & Dill / Ice Cream

LEMON

Confit Lemon / Gel & Mousse



SPANISH IBERICO PORK

** 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)

In 3 Ways « Seared », « Tartare » & « Consommé » / Caviar Perseus N°4 Premium Oscietra

PATAGONIAN TOOTHFISH (S) (A)

Crayfish / "Ancelin" Oyster / Cuttlefish / Cherry Tomato / Crayfish Bisque

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

Fermented Tenderloin

Or Dry-Aged Ribeye

Or Dry-Aged Sirloin

Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Purée / Asparagus / Morel

FENNEL TEXTURE

Crispy with Vanilla & Dill / Ice Cream

COHIBA SMOKED CHOCOLATE CIGAR (A)

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



** 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

PATAGONIAN TOOTHFISH

LE LUXE

RMB 1,888
Individual Tasting

GRIGNOTAGES

All of our breads and butter selections are made in house

FRESHLY SHUCKED OYSTER "ANCELIN" (S) (A)

N°3 MARENNES D'OLERON

Nature / Gratinated / Granny-Smith Apple & Caviar Perseus N°1 Baerii (3 Pieces)

NEW ZEALAND KING LANGOUSTINE (S) (A)

In 3 Ways « Seared », « Tartare » & « Consommé » / Caviar Perseus N°4 Premium Oscietra

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

Live River Shrimp / Pickled Brasenia Schreberi / Sweet Peas / Morel / Chicken Jus

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

Fermented Tenderloin

Or Dry-Aged Ribeye

Or Dry-Aged Sirloin

Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Purée / Asparagus / Morel

FENNEL TEXTURE

Crispy with Vanilla & Dill / Ice Cream

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

LA QUINTESSENCE

RMB 2,288
For 2 Persons

GRIGNOTAGES

All of our breads and butter selections are made in house

FRESHLY SHUCKED OYSTER

“ANCELIN” N°3 MARENNES D’OLERON (S) (A)

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

NEW ZEALAND KING LANGOUSTINE (S) (A)

In 3 Ways « Seared », « Tartare » & « Consommé » / Caviar Perseus N°4 Premium Oscietra

DALIAN KING PRAWN (S) (A)

Marinated & Barbecue Grilled / Lobster & Miso Sauce

PATAGONIAN TOOTHFISH (S) (A)

Crayfish / “Ancelin” Oyster / Cuttlefish / Cherry Tomato / Crayfish Bisque

“NINGXIA” SALT LAKE TAN LAMB (S)

*Seared Lamb Loin & Marinated Seaweed Cooked in Clay / Slow-Cooked Confit Shoulder
Homemade Pickled and Preserved Fruits & Vegetables / Lamb Jus*

JADE SUNNY SIDE UP

Coconut Cream/ Mango / Passionfruit

FRENCH MILLEFEUILLE (A)

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

COHIBA SMOKED CHOCOLATE CIGAR (A)

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



** 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*

“NINGXIA” SALT LAKE TAN LAMB

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

L'INTANGIBLE

RMB 2,988
For 2 Persons

GRIGNOTAGES

All of our breads and butter selections are made in house

FRESHLY SHUCKED OYSTER

"ANCELIN" N°3 MARENNES D'OLERON (S) (A)

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

RUSSIAN LIVE KAMCHATKA KING CRAB (S) (A)

Mustard Rémooulade / Homemade Pickled & Preserved White Asparagus / Apple & Fennel

NEW ZEALAND KING LANGOUSTINE (S) (A)

In 3 Ways « Seared », « Tartare » & « Consommé » /Caviar Perseus N°4 Premium Oscietra

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

"Daiginjo" Sake Sauce / Caviar Perseus N°1 Baerii

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

Live River Shrimp / Pickled Brasenia Schreberi / Sweet Peas / Morel / Chicken Jus

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

Fermented Tenderloin

Or Dry-Aged Ribeye

Or Dry-Aged Sirloin

Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Puree / Asparagus / Morel

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 OYSTER
"ANCELIN" N°3 MARENNES D'OLERON

** 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



SUMMER DINNER COLLECTION 2022

SPECIAL A LA CARTE

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTER

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

"Daiginjo" Sake Sauce / Caviar Perseus N°1 Baerii

RMB 568

DALIAN KING PRAWN (S) (A)

Marinated & Barbecue Grilled / Lobster & Miso Sauce

RMB 388

RUSSIAN LIVE KAMCHATKA KING CRAB (S)

Mustard Rémoulade / Homemade Pickled & Preserved White Asparagus / Apple & Fennel

RMB 488

NEW ZEALAND KING LANGOUSTINE (S) (A)

In 3 Ways « Seared », « Tartare » & « Consommé » / Caviar Perseus N°4 Premium Oscietra

RMB 528

FRESHLY SHUCKED OYSTER

"ANCELIN" N°3 MARENNES D'OLERON (S) (A)

Nature / Gratinated / Granny-Smith Apple & Caviar Perseus N°1 Baerii (½ Dozen Or 1 Dozen)

RMB 428 | 788

FROG LEG (S)

Confit Garlic / Parsley & Shellfish Sauce

RMB 268



** 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*

RUSSIAN LIVE KAMCHATKA KING CRAB

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

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)

Live River Shrimp / Pickled Brasenia Schreberi / Sweet Peas / Morel / Chicken Jus

RMB 688

PATAGONIAN TOOTHFISH (S) (A)

Crayfish / "Ancelin" Oyster / Cuttlefish / Cherry Tomato / Crayfish Bisque

RMB 498

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

Fermented Tenderloin

Or Dry-Aged Ribeye

Or Dry-Aged Sirloin

Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Puree / Asparagus / Morrel

RMB 518 | 588 | 668

SPANISH IBERICO PORK (P) (A)

BBQ Grilled Secreto, Ribs, Belly & Ham 48 Months / Jade Romaine's Texture / "Barolo" Pork Jus

RMB 348

"NINGXIA" SALT LAKE TAN LAMB

Seared Lamb Loin / Herbs Crust / Slow-Cooked Confit Shoulder

Homemade Pickled and 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



DALIAN KING PRAWN



NEW ZEALAND KING LANGOUSTINE

SPECIAL A LA CARTE

GRIGNOTAGES

All of our breads and butter selections are made in house

DESSERT

NEW ZEALAND MANUKA HONEY ^(A)

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

RMB 128

COHIBA SMOKED CHOCOLATE CIGAR ^(A)

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

RMB 128

LEMON

Confit Lemon / Gel & Mousse

RMB 128

APPLE IN 6 WAYS ^(A)

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

RMB 128

FRENCH MILLEFEUILLE ^(A)

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

RMB 128

ARTISANAL CHEESE FROM FRANCE ^(N)

A Personal and Seasonal "Artisan" Cheese Selection

RMB 158



LEMON

** 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



NEW ZEALAND MANUKA HONEY



APPLE IN 6 WAYS

奥利维尔·皮斯特
行政总厨



OLIVIER PISTRÉ

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 1,088
四道式

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 (A) (S) (P) (N)

香豌豆炖五花肉, 杏仁, 伊比利亚火腿

第二道

香煎龙虾钳 (S)

秘制酸奶, 甜菜头, 格里莫拉塔帕玛森芝士和香橙粉

第三道

嫩煎龙虾尾 (A) (S) (N)

甜豆泥, 羊肚菌, 夏龙堡酱汁

甜品

柠檬

甜渍柠檬, 柠檬啫喱和慕斯



*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 988
单人赏味

餐前小食

所有餐前面包及精选黄油均为店制

大连红明虾 (S) (A)

烤大连红明虾，配味噌龙虾汁

嫩煎牛蛙腿 (S)

油封大蒜，蛤蜊欧芹汁

西班牙伊比利亚猪肉 (P) (A)

碳烤下颚心肉，肋排，猪五花肉和48月窖藏火腿，罗马菜心沙拉，巴罗洛葡萄酒醋汁

荷香冰淇淋

茴香与香草，苜蓿沙拉

柠檬

甜渍柠檬，柠檬啫喱和慕斯



西班牙伊比利亚猪肉

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

典雅

人民币 1,388
单人赏味

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)

鳌虾3吃 (嫩煎, 挞挞和鳌虾清汤), 西伯利亚鲟鱼4号鱼子酱

巴塔哥尼亚犬牙鱼 (S) (A)

小龙虾, “安之莲”生蚝, 墨鱼, 樱桃番茄, 小龙虾汁

熟成黑牛牛肉 (B) (S) (A)

发酵牛柳

或熟成肉眼

或熟成西冷

果木烟熏, 生蚝海藻汁, 洋葱波特酒汁, 牛骨髓, 土豆泥, 芦笋, 羊肚菌

尚香冰淇淋

茴香与香草, 苜蓿沙拉

巧克力“雪茄” (A)

法芙娜70%黑巧克力, 蓝莓和红茶冰淇淋



巴塔哥尼亚犬牙鱼

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

风雅

人民币 1,888
单人赏味

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，苹果奶油与西伯利亚鲟鱼子酱（3只）

新西兰海鳌虾 (S) (A)

鳌虾3吃（嫩煎，挞挞，和鳌虾清汤）西伯利亚鲟鱼4号鱼子酱

“闽东”大黄鱼 (S) (A)

鲜活河虾，腌制莼菜，甜豆，羊肚菌，鸡肉汁

熟成黑牛牛肉 (B) (S) (A)

发酵牛柳

或熟成肉眼

或熟成西冷

果木烟熏，生蚝海藻汁，洋葱波特酒汁，牛骨髓，土豆泥，芦笋，羊肚菌

茴香冰淇淋

茴香与香草，苜蓿沙拉

苹果 (A)

发酵苹果，康普茶与苹果，苹果酒慢煮，苹果慕斯，苹果白兰地冰淇淋，腌渍苹果



“闽东”大黄鱼

*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

臻选

人民币 2,288
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“安之莲”生蚝 (S) (A)

自然风味，芝士蛋黄酱，苹果奶油与西伯利亚鲟鱼子酱（6只）

新西兰海鳌虾 (S) (A)

鳌虾3吃（嫩煎，挞挞，和鳌虾清汤）西伯利亚鲟鱼4号鱼子酱

大连红明虾 (S) (A)

烤大连红明虾，配味噌龙虾汁

巴塔哥尼亚犬牙鱼 (S) (A)

小龙虾，“安之莲”生蚝，墨鱼，樱桃番茄，小龙虾汁

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

翡翠太阳蛋

椰浆，芒果，百香果

法式拿破仑 (A)

焦糖酥皮，奶冻，“大溪地”香草冰淇淋和英式蛋黄酱

巧克力“雪茄” (A)

法芙娜70%黑巧克力，蓝莓和红茶冰淇淋



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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

宁夏岩滩羊排

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

臻享

人民币 2,988
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“安之莲”生蚝 (S) (A)

自然风味，芝士蛋黄酱，苹果奶油与西伯利亚鲟鱼子酱（6只）

俄罗斯帝王蟹色拉 (S) (A)

芥末籽，腌制白芦笋，苹果和茴香

新西兰海螯虾 (S) (A)

螯虾3吃（嫩煎，挞挞，和螯虾清汤）西伯利亚鲟鱼4号鱼子酱

新鲜扇贝 (S) (A)

大吟酿清酒汁，西伯利亚鲟鱼子酱

“闽东”大黄鱼 (S) (A)

鲜活河虾，腌制莼菜，甜豆，羊肚菌，鸡肉汁

熟成黑牛牛肉 (B) (S) (A)

发酵牛柳

或熟成肉眼

或熟成西冷

果木烟熏，生蚝海藻汁，洋葱波特酒汁，牛骨髓，土豆泥，芦笋，羊肚菌

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，康普茶与苹果，苹果酒慢煮，苹果慕斯，苹果白兰地冰淇淋，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

*如果您对某些食物过敏或有特殊要求，请点菜前告知服务员

法国“安之莲”生蚝

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

A PLAYFUL
REFRESH



2022 夏季晚餐精选

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)

大吟酿清酒汁，西伯利亚鲟鱼子酱
人民币 568

大连红明虾 (S) (A)

烤大连红明虾，配味噌龙虾汁
人民币 388

俄罗斯帝王蟹色拉 (S)

芥末籽，腌制白芦笋，苹果和茴香
人民币 488

新西兰海鳌虾 (S) (A)

鳌虾3吃（嫩煎，挞挞，和鳌虾清汤）西伯利亚鲟鱼4号鱼子酱
人民币 528

法国“安之莲”生蚝 (S) (A)

自然风味，芝士蛋黄酱，苹果奶油与西伯利亚鲟鱼子酱（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 268



俄罗斯帝王蟹色拉

*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

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

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)

鲜活河虾，腌制莼菜，甜豆，羊肚菌，鸡肉汁
人民币 688

巴塔哥尼亚犬牙鱼 (S) (A)

小龙虾，“安之莲”生蚝，墨鱼，樱桃番茄，小龙虾汁
人民币 498

熟成黑牛牛肉 (B) (S) (A)

发酵牛柳
或熟成肉眼
或熟成西冷

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

西班牙伊比利亚猪肉 (P) (A)

碳烤下颚心肉，肋排，猪五花肉和48月窖藏火腿，罗马菜心沙拉，巴罗洛葡萄酒醋汁
人民币 348

宁夏岩滩羊排

香煎羊里脊，慢煮羊肩肉，腌渍蔬果，羊肉汁
人民币 398



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熟成黑牛牛肉

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



大连红明虾



新西兰海鳌虾



柠檬

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 ^(A)

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” ^(A)

法芙娜70%黑巧克力，蓝莓和红茶冰淇淋
人民币 128

柠檬

甜渍柠檬，柠檬啫喱和慕斯
人民币 128

苹果 ^(A)

发酵苹果，康普茶与苹果，苹果酒慢煮，苹果慕斯，苹果白兰地冰淇淋，腌渍苹果
人民币 128

法式拿破仑 ^(A)

焦糖酥皮，奶冻，“大溪地”香草冰淇淋和英式蛋黄酱
人民币 128

法式芝士盘 ^(N)

私人精选当季手工芝士
人民币 158

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



新西兰麦卢卡蜂蜜



苹果