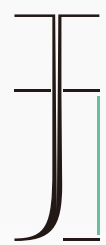
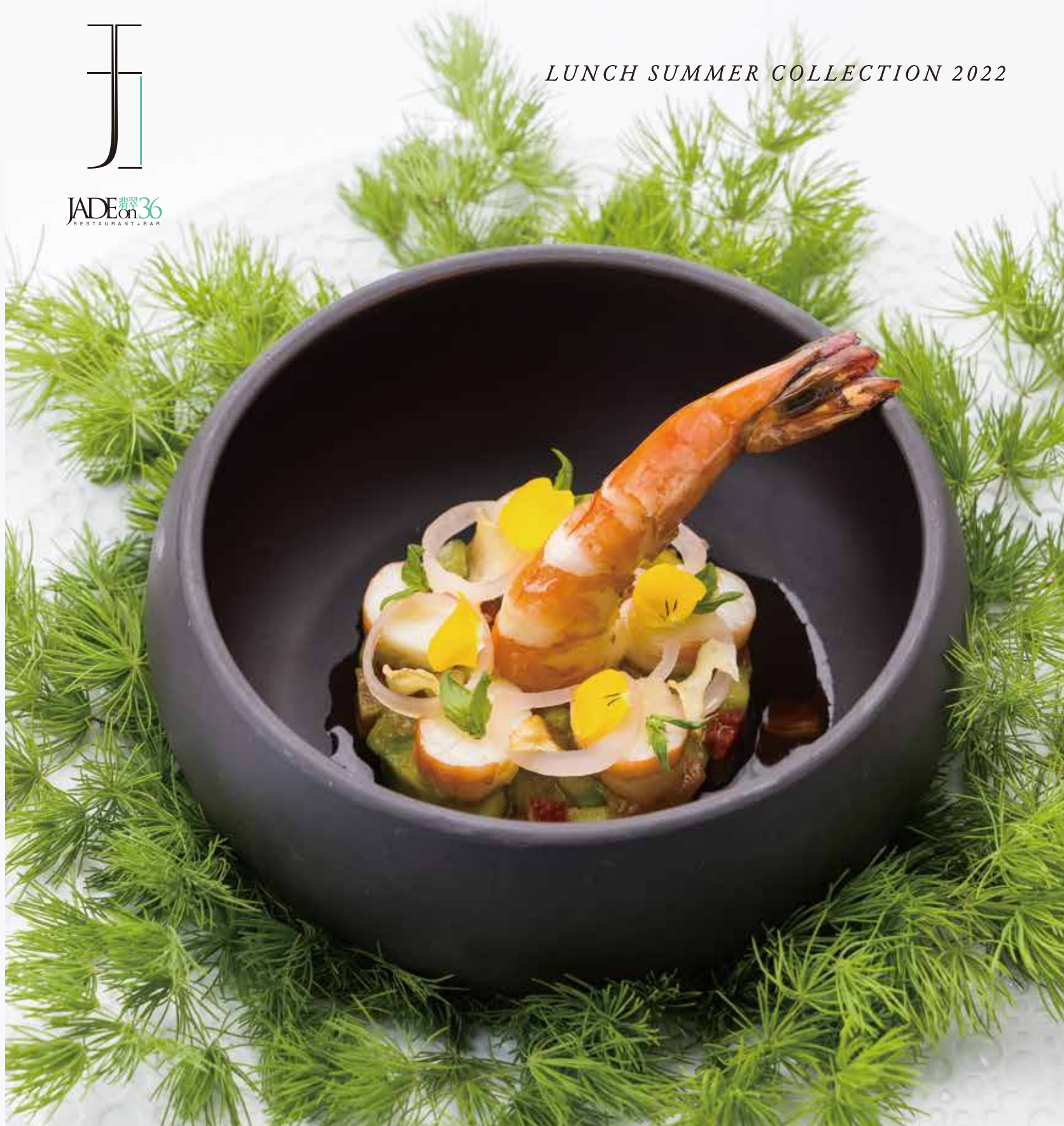


A PLAYFUL REFRESH

LUNCH SUMMER COLLECTION 2022



JADE on 36
RESTAURANT · BAR

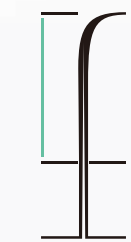


2022 夏季午餐精選

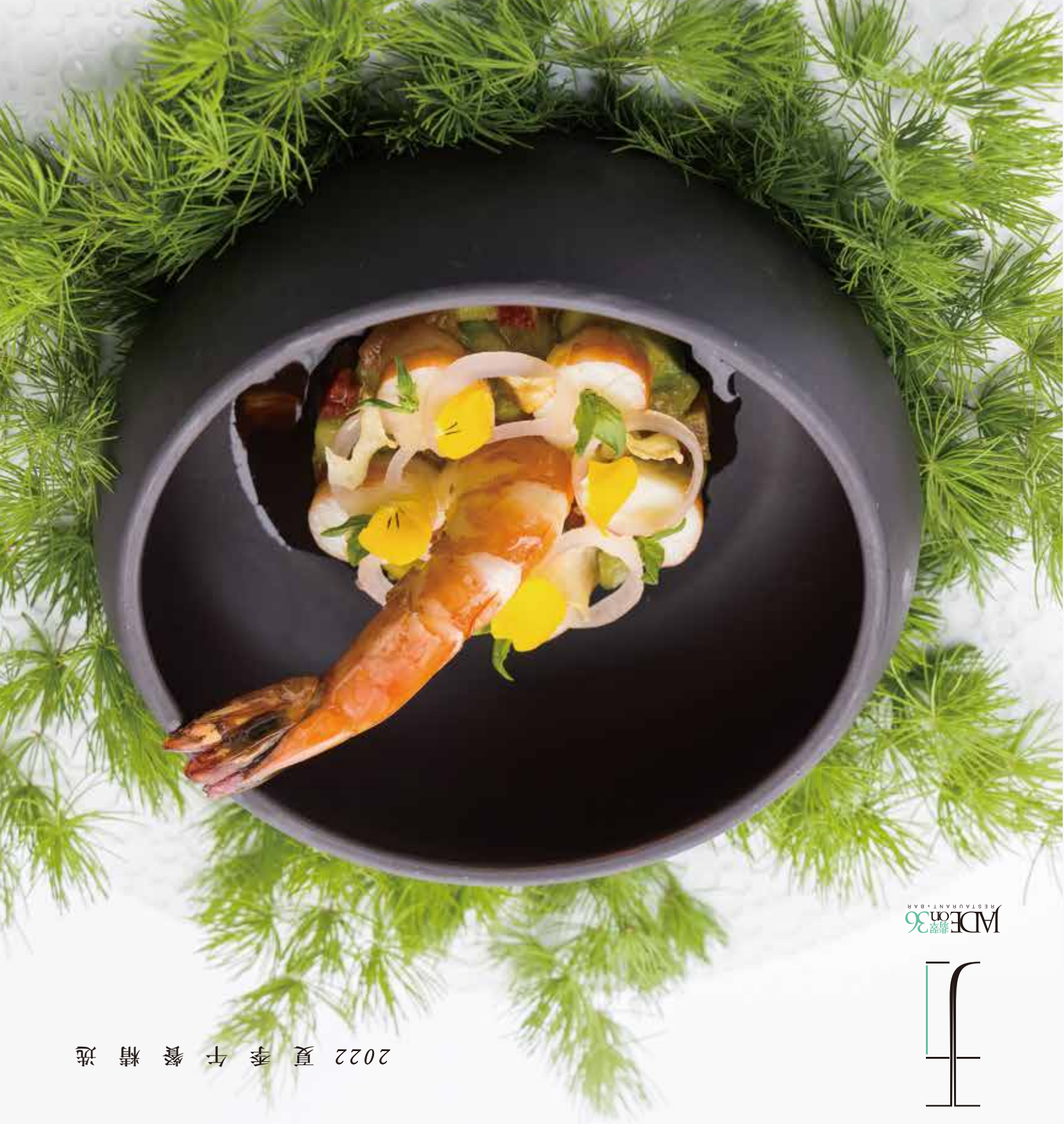
LUNCH SUMMER COLLECTION 2022

A PLAYFUL REFRESH

2022 夏季午餐精選



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 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

PASSION

RMB 208

2 Courses

RMB 268

3 Courses

A Glass of Los Altos Cabernet Sauvignon & A Cup of Coffee or Tea + RMB 60

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTER - RMB 110

SARDINES "COMME À COLLIOURE" (S)

Homemade Marinated Sardines / Red Capsicum Piperade / Parmesan & Oregano Sablé

Or

HEIRLOOM TOMATO SALAD (V)

Burratta De Pouilles / 10 Years Old Balsamic Vinegar / Basil / Extra Virgin Olive Oil

Or

GREEN ASPARAGUS & EGG MOLLET (V)

Poached Green Asparagus / Soft-Boiled Hen's Egg / Shaved Parmesan

MAIN - RMB 170

CHICKEN IN 2 WAYS

Roasted Breast & Confit Leg / "Boulangère" Potato / Arugula / Chicken Jus

Or

GAROUPA (S) (P)

Searched Tiger Garoupa / Sweet Pea in Texture «Purée, Ragout, Foam»

Or

JADE SUMMER GARDEN (V)

Morel / Sweet Pea / Asparagus / Broad Beans

DESSERT - RMB 110

LEMON

Confit Lemon / Gel & Mousse

Or

COHIBA SMOKED CHOCOLATE CIGAR (A)

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

GREEN ASPARAGUS & EGG MOLLET



** 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

GREEN ASPARAGUS & EGG MOLLET

DESIR

RMB 278

2 Courses

RMB 338

3 Courses

A Glass of Los Altos Cabernet Sauvignon & A Cup of Coffee or Tea + RMB 60

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTER - RMB 138

ARTICHOKE « COCOTTE » (FOR 2 PERSONS) (P)

Cooked « À La Barigoule » / Homemade Ricotta

Or

TIGER PRAWN SALAD (S) (A)

« Tourin » Lobster / Condiments / Basil

Or

TUNA TARTARE (S)

Oyster Vinaigrette / Chrysanthemum Coronarium / Mustard Ice Cream

MAIN - RMB 178

SALMON CONFIT (S) (P)

Morel / Broad Beans / Bamboo Shoot / Ibérico Ham / Chicken Jus

Or

SEABASS (S)

Steamed Sea Bass / Zucchini in Texture / Cockles Jus & "Vadouvan"

Or

NETHERLAND VEAL RIBEYE (P) (B)

Roasted Onion / Pancetta / Sweet Peas / Veal Jus & Sage

DESSERT - RMB 110

FRENCH MILLE-FEUILLE (A)

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

Or

NEW ZEALAND MANUKA HONEY (UMF 5+) (A)

Honeycomb Crispy Dentelle / Greek Yogurt / Buddha Hand Lemon / Hydromel Wine Ice Cream

SALMON CONFIT



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SALMON CONFIT

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



JADE SUMMER GARDEN

JADE SUMMER GARDEN

TUNA TARTARE



TUNA TARTARE

PLAISIR

RMB 688

3 Courses

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTER

FRESHLY SHUCKED OYSTER

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

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

Or

SLICED IBÉRICO HAM (P)

48 Months (50g)

Or

DALIAN KING PRAWN (S) (A)

Marinated & Barbecue Grilled / Lobster & Miso Sauce

MAIN

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

Fermented Tenderloin

Dry-Aged Ribeye + RMB 48

Dry-Aged Sirloin + RMB 88

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

Or

FROG LEG (S)

Confit Garlic / Parsley & Shellfish Sauce

Or

PATAGONIAN TOOTHFISH (S) (A)

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

DESSERT

LEMON

Confit Lemon / Gel & Mousse

Or

NEW ZEALAND MANUKA HONEY (UMF 5+) (A)

Honeycomb Crispy Dentelle / Greek Yogurt / Buddha Hand Lemon / Hydromel Wine Ice Cream

Or

COHIBA SMOKED CHOCOLATE CIGAR (A)

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

Or

FRENCH MILLE-FEUILLE (A)

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

FRENCH MILLE-FEUILLE



* 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 MILLE-FEUILLE

ETERNEL

RMB 1,088

4 Courses

GRIGNOTAGES

All of our breads and butter selections are made in house

1ST SERVICE

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

Sweet Pea Purée / Morel / Chateau Chalon Sauce

SWEET ENDING

LEMON

Confit Lemon / Gel & Mousse

SEARED LOBSTER TAIL



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

SEARED LOBSTER TAIL

SPECIAL A LA CARTE

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTER

ARTICHOKE « COCOTTE » (FOR 2 PERSONS) (P)

Cooked à la Barigoule / Homemade Ricotta

RMB 260

FRESHLY SHUCKED OYSTER

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

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

RMB 428 | 788

IBÉRICO HAM (P)

48 Months (30g / 50g)

RMB 138 | 260

NEW ZEALAND KING LANGOUSTINE (S) (A)

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

RMB 528

DALIAN KING PRAWN (S) (A)

Marinated & Barbeque Grilled / Lobster & Miso Sauce

RMB 388

MAIN

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

Fermented Tenderloin

Dry-Aged Ribeye

Dry-Aged Sirloin

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

RMB 518 | 588 | 668

PATAGONIAN TOOTHFISH (S) (A)

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

RMB 498

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

“Daiginjo” Sake Sauce / Caviar Perseus N°1 Baerii

RMB 568

** 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



ARTICHOKE COCOTTE

ARTICHOKE « COCOTTE »

SPECIAL A LA CARTE

GRIGNOTAGES

All of our breads and butter selections are made in house

DESSERT

FRENCH MILLE-FEUILLE ^(A)

Caramelized Crispy Puff Pastry / Blanc Manger / "Tabiti" Vanilla Ice Cream & Crème Anglaise
RMB 110

NEW ZEALAND MANUKA HONEY (UMF 5+) ^(A)

Honeycomb Crispy Dentelle / Greek Yogurt / Buddha Hand Lemon / Hydromel Wine Ice Cream
RMB 110

LEMON

Confit Lemon / Gel & Mousse
RMB 110

COHIBA SMOKED CHOCOLATE CIGAR ^(A)

Valrhona « Guanaja » 70% Grand Cru Chocolate / Blueberry & Black Tea Ice Cream
RMB 110

ARTISANAL CHEESE FROM FRANCE ^(N)

A Personal and Seasonal "Artisan" Cheese Selection
RMB 158

LEMON



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

LEMON

DRINK SELECTION

WINE BY GLASS

Champagne and Sparkling

Devaux, Cuvee rose Brut, NV, Champagne, France	190
Veuve Clicquot Yellow Label Brut NV, Champagne, France	120
Ruggeri, Agero, Prosecco, Veneto, Italy	80

White Wine

Domaine Lebrun, Pouilly Fume, Loire Valley, France	88
Lapostolle Single Vineyard Chardonnay, Casablanca, Chile	110
Dr. Loosen Riesling Kabinett, Mosel, Germany	110

Red Wine

Le Miccine, Chianti Classico Riserva, Tuscany, Italy	108
Luigi Bosca De Sangre Malbec DOC, Mendoza, Argentina	138
Hess Collection, Allomi Cabernet Sauvignon, Napa Valley, USA	140
Amiral de Beychevelle, St Julien, Bordeaux, France	178

JUICE

	GLS	JUG
Fresh Orange Juice	60	150
Fresh Grapefruit Juice	60	150

WATER

	BTL
Evian Ferrarelle	70

BEER

	BTL
Tsing Tao Asahi Heineken	50

SOFT DRINK

	CAN
Coke Diet Coke Sprite	28
Ginger Ale Soda Water Tonic Water	28

COFFEE & TEA

	CUP
Ristretto Espresso	30
Double Espresso Macchiato	35
Americano Decaf Iced Coffee	40
Coffee Latte Cappuccino Iced Latte	45
French Coffee	50
Jasmine English Breakfast Peppermint	45
Iced Tea	50

BEVERAGE

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奥利维尔·皮斯特
行政总厨



OLIVIER PISTORRE

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

激情之篇

人民币
两道式 208

人民币
三道式 268

一杯乐诗途赤霞珠红葡萄酒及一杯咖啡或茶 + 人民币 60

餐前小食

所有餐前面包及精选黄油均为店制

前菜 - 人民币 110

沙丁鱼挞 (S)

沙丁鱼, 烤甜红椒, 巴马臣与牛至咸味挞壳
或

番茄芝士沙拉 (V)

普利亚布拉塔芝士, 意大利陈醋, 罗勒, 初榨橄榄油
或

绿芦笋与溏心蛋 (V)

绿芦笋, 煮溏心蛋, 巴马臣芝士片

主食 - 人民币 170

烤鸡2吃

烤鸡胸肉及油封鸡腿肉, 芝士焗千层土豆, 芝麻菜, 鸡汁
或

老虎斑 (S) (P)

嫩煎老虎斑, 甜豆泥, 甜豆炖五花肉, 奶沫
或

翡翠田园鲜蔬 (V)

羊肚菌, 甜豆, 芦笋, 蚕豆

甜点 - 人民币 110

柠檬

甜渍柠檬, 柠檬啫喱及慕斯
或

巧克力“雪茄” (A)

法芙娜70%黑巧克力, 蓝莓和红茶冰淇淋

GREEN ASPARAGUS & EGG MOLLET



绿芦笋与溏心蛋

*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

欲望之境

人民币
两道式 278

人民币
三道式 338

一杯乐诗途赤霞珠红葡萄酒及一杯咖啡或茶 + 人民币 60

餐前小食

所有餐前面包及精选黄油均为店制

前菜 - 人民币 138

法式炖朝鲜蓟 (2位专享) (P)

自制意式乳清干酪

或

龙虾色拉 (S) (A)

龙虾汤, 牛油果, 番茄, 罗勒

或

金枪鱼塔塔 (S)

生蚝海藻汁, 茼蒿, 芥末冰淇淋

主食 - 人民币 178

油封三文鱼 (S) (P)

羊肚菌, 蚕豆, 竹笋尖, 伊比利亚火腿, 鸡汁

或

海鲈鱼 (S)

清蒸海鲈鱼, 节瓜, 海扇贝汁与法式咖喱

或

烤荷兰乳饲小牛肉眼 (P) (B)

烤洋葱, 意式培根, 甜豆, 鼠尾草小牛汁

甜点 - 人民币 110

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

或

新西兰麦卢卡蜂蜜 (A)

蜂巢脆网, 酸奶, 佛手柑, 蜂蜜葡萄酒冰淇淋

SALMON CONFIT



油封三文鱼

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



JADE SUMMER GARDEN

翡翠田园鲜蔬

TUNA TARTARE



金枪鱼塔塔

愉悦之梦

人民币 688
三道式

餐前小食

所有餐前面包及精选黄油均为店制

前菜

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）

或

伊比利亚火腿 (P)

48个月（50克）

或

大连红明虾 (S) (A)

烤大连红明虾，味噌龙虾汁

主食

熟成黑牛牛肉 (B) (S) (A)

发酵牛柳

熟成肉眼 + 人民币 48

熟成西冷 + 人民币 88

果木烟熏，生蚝海藻汁，洋葱波特酒汁，牛骨髓，土豆泥，芦笋和羊肚菌

或

嫩煎牛蛙腿 (S)

油封大蒜，蛤蜊欧芹汁

或

南极鳕鱼汤 (S) (A)

小龙虾，“安之莲”生蚝，墨鱼，樱桃番茄，小龙虾汁

甜点

柠檬

甜渍柠檬，柠檬啫喱和慕斯

或

新西兰麦卢卡蜂蜜 (A)

蜂巢脆网，酸奶，佛手柑，蜂蜜葡萄酒冰淇淋

或

巧克力“雪茄” (A)

法芙娜70%黑巧克力，蓝莓和红茶冰淇淋

或

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

FRENCH MILLE-FEUILLE



法式拿破仑

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

隽永之诗

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

甜豆炖五花肉, 杏仁, 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)

香豌豆泥, 羊肚菌, 夏龙堡酱汁

甜点

柠檬

甜渍柠檬, 柠檬啫喱和慕斯

SEARED LOBSTER TAIL



嫩煎龙虾尾

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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

(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

前菜

法式炖朝鲜蓟 (2位专享) (P)

自制意式乳清干酪

人民币 260

法国“安之莲”生蚝 (S)(A)

半打/一打

人民币 428 | 788

伊比利亚火腿 (P)

48个月 (30克/50克)

人民币 138 | 260

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

人民币 528

大连红明虾 (S)(A)

烤大连红明虾, 味噌龙虾汁

人民币 388

主食

熟成黑牛牛肉 (B)(S)(A)

发酵牛柳

熟成肉眼

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

南极鳕鱼汤 (S)(A)

小龙虾, “安之莲”生蚝, 墨鱼, 樱桃番茄, 小龙虾汁

人民币 498

大连新鲜扇贝 (S)(A)

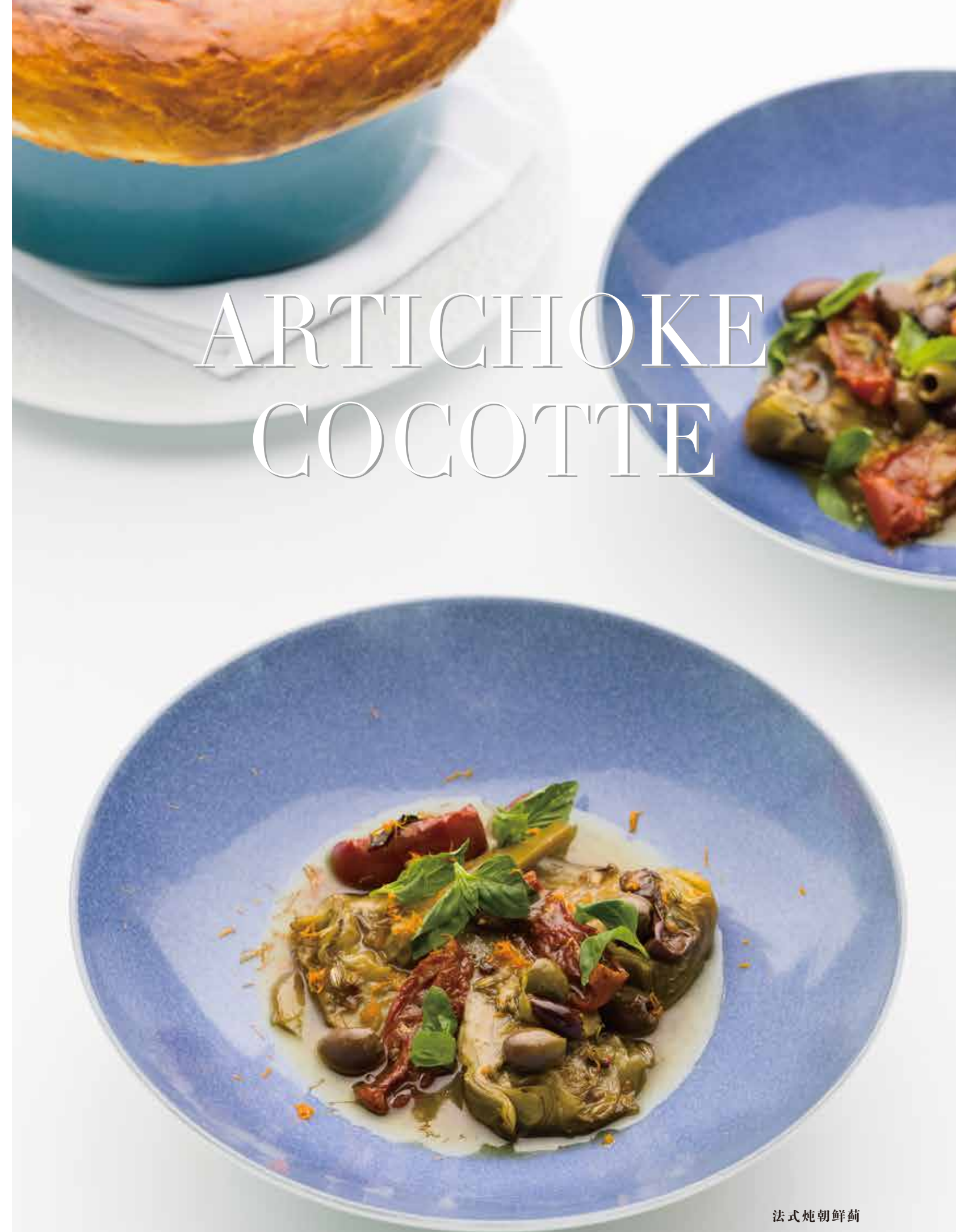
大吟酿清酒汁, 西伯利亚鲟鱼子酱

人民币 568

*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



法式炖朝鲜蓟

特别零点

餐前小食

所有餐前面包及精选黄油均为店制

甜点

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 110

新西兰麦卢卡蜂蜜 ^(A)

蜂巢脆网，酸奶，佛手柑，蜂蜜葡萄酒冰淇淋
人民币 110

柠檬

甜渍柠檬，柠檬啫喱和慕斯
人民币 110

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 110

法式芝士盘 ^(N)

私人精选当季手工芝士
人民币 158

LEMON



*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

柠檬



饮品精选

杯卖葡萄酒	杯
香槟与气泡酒	
罗兰白悦，特酿桃红香槟，法国	190
凯哥黄牌无年份干型香槟，法国	120
鲁杰里起泡酒，威尼托，意大利	80
白葡萄酒	
乐盼庄园白葡萄酒，普依芙美，法国	88
拉博丝特亚力山卓白葡萄酒，霞多丽，卡萨布兰卡，智利	110
露森卫恩日晷园珍藏雷司令，摩泽尔，德国	110
红葡萄酒	
麦千尼酒庄，奇昂第经典珍藏，托斯卡纳，意大利	108
波斯卡酒庄，热血马尔贝克，门多萨，阿根廷	138
赫斯精选，赤霞珠，纳帕谷，美国	140
龙船将军，赤霞珠梅洛混酿，波尔多，法国	178
果汁	杯 扎
鲜榨橙汁	60 150
鲜榨西柚汁	60 150
水	瓶
依云 翡莱利	70
啤酒	瓶
青岛 朝日 喜力	50
软饮	瓶
可乐 健怡可乐 雪碧	28
干姜水 苏打水 汤力水	28
咖啡与茶	杯
芮斯崔朵 意式浓缩	30
意式特浓 玛奇朵	35
美式 低咖啡因 冰咖啡	40
拿铁 卡布基诺 冰拿铁	45
法式咖啡	50
茉莉茶 薄荷茶 英式红茶	45
冰红茶	50

BEVERAGE

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