

A PLAYFUL REFRESH

LUNCH WINTER COLLECTION 2022



JADE on 36
RESTAURANT + BAR

2022 冬季午餐精選



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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 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.

PASSION

RMB 198

2 Courses

RMB 248

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

ONION SOUP & DUCK LEG CONFIT (A)

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

Or

EGG & SEASONAL MUSHROOM (V)

Ragout & Foam / Shaved Parmesan / Soft Boiled Hen's Egg / Black Sesame

Or

CABBAGE, FOIE GRAS & PORK BELLY (P)

Black Truffle / Homemade Kimchi Consommé

MAIN - RMB 140

AUTHENTIC AGNOLOTTI (B) (A)

Stuffed with Piperade / Beef Oxtail / Jus de Daube à la Provençale

Or

SALMON CONFIT (A) (S)

Celeriac & Celery Purée, Confit & Remoulade / Port Wine & Foie Gras Sauce

Or

WINTER GARDEN (V)

Rooted Vegetables Cooked with Juniper

DESSERT - RMB 110

COHIBA SMOKED CHOCOLATE CIGAR (A)

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

Or

CHESTNUT (A)

Chestnut Crèmeux / Mousse

EGG & SEASONAL MUSHROOM



* 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

EGG & SEASONAL MUSHROOM

DESIR

RMB 258

2 Courses

RMB 298

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 130

DUCK GALANTINE (P) (A)

Foie Gras / Seared Pears / Gravy Giblet Duck Liver Sauce

Or

TIGER PRAWN IN 3 WAYS (S) (A)

Tartare / Barbecue Grilled / Consommé / Strawberries

Or

RAZOR CLAMS & MUSSELS (S) (A)

Cauliflower / Vadouvan / Champagne Sauce

MAIN - RMB 170

BRAISED VEAL SHANK & BLACK TRUFFLE (A)

Caramelized Onions / Veal Accras & Tonnato Sauce / Truffle Veal Jus

Or

TURBOT BOUILLABaisse (S) (A)

Fish Soup / Rouille / Gruyere Cheese / Croutons

Or

HALIBUT (S) (A)

Chestnut Espuma & Ragout / Black Truffle / Lobster Sauce

DESSERT - RMB 110

NEW ZEALAND MANUKA HONEY (A)

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

Or

TANGERINE (A)

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

BRAISED VEAL SHANK & BLACK TRUFFLE



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

BRAISED VEAL SHANK & BLACK TRUFFLE

CHESTNUT



CHESTNUT



TIGER PRAWN IN 3 WAYS

TIGER PRAWN IN 3 WAYS

PLAISIR

RMB 588

3 Courses

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTER

FRESHLY SHUCKED OYSTER

“LA ROYALE N°3 MARENNES D’OLERON” BY DAVID HERVÉ + RMB 98 (S) (A)

Nature / Gratinated / Granny-Smith Apple & Caviar Perseus N°1 Baerii (6 Pieces)

Or

SLICED IBÉRICO HAM (P)

48 Months (50g)

Or

“TREMELLA” MUSHROOM TART (N)

Tremella Mushroom “Ragout” & Hazelnut / Smoked Eggplant / Parmesan & Oregano Sablé

MAIN

FRENCH ESCARGOTS (S) (N)

Snail Cooked with Montpellier Butter / Grilled Octopus / Sorrel Emulsion

Or

KOJI AGED BLACK BEEF (S) (B)

Premium Fermented Tenderloin A6 + RMB 108

Premium Ribeye A6 + RMB 148

Premium Sirloin A6 + RMB 188

Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Purée / Black Truffle

Or

FROG LEG (S)

Confit Garlic / Parsley & Shellfish Sauce

Or

PATAGONIAN TOOTHFISH “BOUILLABAISSE” + RMB 98 (S) (A)

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

DESSERT

NEW ZEALAND MANUKA HONEY (A)

Honey-Comb 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

CHESTNUT (A)

Chestnut Crèmeux / Mousse

Or

TANGERINE (A)

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



OYSTER

FRESHLY SHUCKED OYSTER

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

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

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)

Chestnut Ragout & Espuma / Ibérico Ham 48 Months

2ND SERVICE

SEARED LOBSTER CLAWS (S)

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

3RD 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



BLUE LOBSTER

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

BLUE LOBSTER SET

SPECIAL A LA CARTE

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTER

FRESHLY SHUCKED OYSTER (S) (A)

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

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

RMB 428 | 788

IBERICO HAM (P)

48 Months (30g / 50g)

RMB 138 | 260

FRENCH ESCARGOTS (S) (N)

Snail Cooked with Montpellier Butter / Grilled Octopus / Sorrel Emulsion

RMB 228

NEW ZEALAND KING LANGOUSTINE (S) (A)

Caviar Perseus N°4 Premium Oscietra / Sauce Champagne

RMB 428

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

Vodka Sauce / Caviar Perseus N°1 Baerii

RMB 568

FROG LEG (S)

Confit Garlic / Parsley & Shellfish Sauce

RMB 268

KING LANGOUSTINE



NEW ZEALAND

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

NEW ZEALAND KING LANGOUSTINE

SPECIAL A LA CARTE

GRIGNOTAGES

All of our breads and butter selections are made in house

MAIN

KOJI AGED BLACK BEEF (S) (B)

Premium Fermented Tenderloin A6

Premium Ribeye A6

Premium Sirloin A6

Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Purée / Black Truffle

RMB 518 | 588 | 668

PATAGONIAN TOOTHFISH "BOUILLABAISSE" (S) (A)

Abalone / Oyster / King Jumbo Prawn Carabineros / Razor Clams / 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

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

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

RMB 688

KOJI AGED BLACK BEEF



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

KOJI AGED BLACK BEEF

DRINK SELECTION

WINE BY GLASS

	GLS
Champagne	
Bruno Paillard, Première Cuvée Rosé Extra Brut, Reims NM	180
Veuve Clicquot Yellow Label Brut NV	120
Ruggeri, Agero, Prosecco, Veneto, Italy	80
White Wine	
Livio Felluga Pinot Grigio, Friuli Colli Orientali, Friuli-Venezia Giulia, Italy	80
Dog Point, Sauvignon Blanc, Marlborough, New Zealand	98
Freemark Abbey Chardonnay, Napa, USA	110
Red Wine	
Mountford, "Liaison" Pinot Noir, Waipara, New Zealand	90
Ferrari-Carano Merlot, Sonoma, USA	138
Luigi Bosca De Sangre Malbec DOC, Mendoza, Argentina	100
Château Belgrave, Seme Cru Classe, Haut Medoc 2010	140

JUICE

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

PREMIUM GRAPE JUICE

	GLS
Sauvignon White Grape Juice	70
Cabernet Rose Grape Juice	70
Merlot Red Grape Juice	70

WATER

	BTL
Evian Ferrarelle	70

BEER

	BTL
Tsing Tao Asahi	50
Heineken Shanghai Love	50

SOFT DRINK

	CAN
Coke Diet Coke Sprite Highlite	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 198

人民币
三道式 248

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

洋葱汤与油封鸭腿 (A)

青岛啤酒, 洋葱汤焗古老耶奶酪, 面包丁
或

煮蛋与时令菌菇 (V)

炒菌菇和奶泡, 巴马臣芝士, 煮溏心蛋, 黑芝麻酱
或

皱叶甘蓝, 煎鸭肝, 猪五花 (P)

黑松露, 自制泡菜清汤

主食 - 人民币 140

传统意式饺子 (B) (A)

烤红甜椒, 牛尾肉, 普罗旺斯式牛肉汁
或

油封慢煮三文鱼 (S) (A)

西芹根泥与芹菜, 芹根色拉, 甜红酒与鸭肝汁
或

冬季田园时蔬 (V)

杜松子与根类时蔬

甜点 - 人民币 110

巧克力“雪茄” (A)

法芙娜70%黑巧克力, 蓝莓与红茶冰激凌
或

栗子的惊喜 (A)

栗子冰霜, 慕斯

EGG & SEASONAL MUSHROOM



煮蛋与时令菌菇

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(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 258

人民币
三道式 298

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 130

干邑黑松露冻鸭肉卷 (P) (A)

鸭肝冻, 梨, 鸭肉与鸭肝汁

或

虎虾三吃 (S) (A)

生拌虾肉塔塔, 烧烤虎虾, 虎虾清汤, 草莓

或

竹蛭与贻贝 (S) (A)

法式咖喱花菜泥, 香槟汁

主食 - 人民币 170

慢煮小牛腱与黑松露 (A)

焦糖洋葱, 酥炸牛肉球与金枪鱼汁, 松露小牛汁

或

焗多宝鱼与马赛鱼汤 (S) (A)

鱼汤, 藏红花土豆泥, 古老耶奶酪, 面包丁

或

嫩煎左口鱼 (S) (A)

煮栗子与奶泡, 黑松露, 龙虾汁

甜点 - 人民币 110

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

或

慢煮柑橘 (A)

力娇酒戚风, 焦糖饼干, 柑橘冰霜

BRAISED VEAL SHANK & BLACK TRUFFLE



慢煮小牛腱与黑松露

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

CHESTNUT



栗子的惊喜



TIGER PRAWN IN 3 WAYS

虎虾三吃

愉悦之梦

人民币 588
三道式

餐前小食

所有餐前面包及精选黄油均为店制

前菜

法国露斯生蚝3号 + 人民币 98 (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 (6只)

或

伊比利亚火腿 (P)

48个月 (50克)

或

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

主食

法式蜗牛 (S) (N)

蒙特利尔式煮蜗牛, 烤八爪鱼, 醉浆草生蚝汁

或

熟成黑牛牛肉 (S) (B)

优选级牛柳A6 + 人民币 108

优选级肉眼A6 + 人民币 148

优选级西冷A6 + 人民币 188

果木烟熏, 生蚝海藻汁, 洋葱波特酒汁, 牛骨髓, 土豆泥, 黑松露

或

嫩煎牛蛙腿 (S)

油封大蒜, 蛤蜊欧芹汁

或

南极鳕鱼汤 + 人民币 98 (S) (A)

鲍鱼, 生蚝, 红虾, 竹蛏, 文蛤, 马赛鱼汤

甜点

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

或

巧克力“雪茄” (A)

法芙娜70%黑巧克力, 蓝莓与红茶冰激凌

或

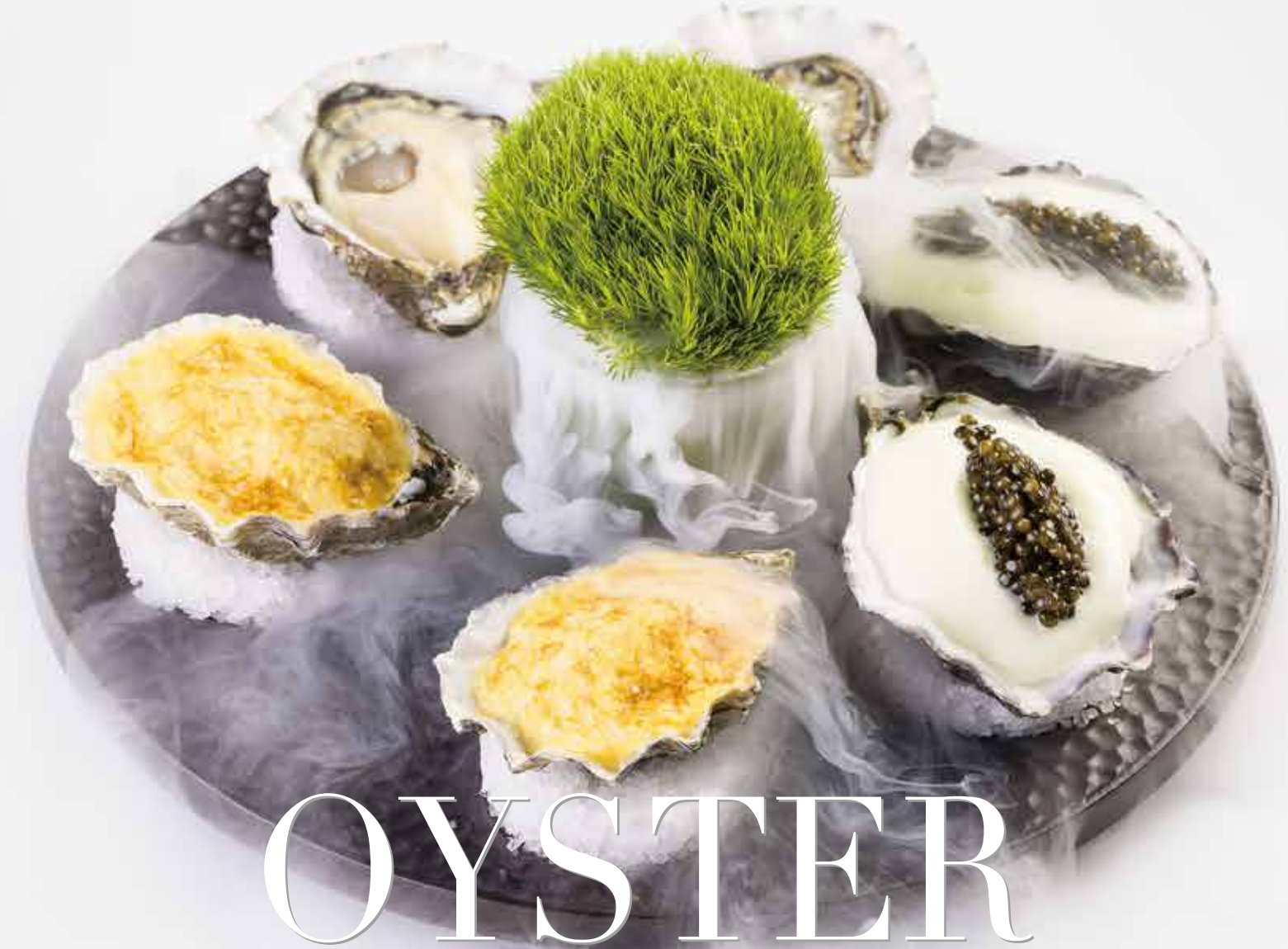
栗子的惊喜 (A)

栗子冰霜, 慕斯

或

慢煮柑橘 (A)

力娇酒戚风, 焦糖饼干, 柑橘冰霜



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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

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)

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



BLUE LOBSTER

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

蓝龙虾套餐

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（6只或12只）

人民币 428 | 788

伊比利亚火腿 (P)

48个月（30克/50克）

人民币 138 | 260

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 228

新西兰海螯虾 (S)(A)

西伯利亚鲟鱼4号优选鱼子酱，香槟汁

人民币 428

新鲜扇贝 (S)(A)

伏特加奶油汁，西伯利亚优选鲟鱼子酱

人民币 568

嫩煎牛蛙腿 (S)

油封大蒜，蛤蜊欧芹汁

人民币 268

KING LANGOUSTINE



NEW ZEALAND

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

新西兰海螯虾

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

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

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

“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

KOJI AGED BLACK BEEF



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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



饮品精选

杯卖葡萄酒		杯
香槟		
布鲁诺百漾, 桃红		180
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		
丽斐, 灰皮诺白, 弗留利, 意大利		80
多吉帕特长相思白葡萄, 马尔堡, 新西兰		98
自由马克, 霞多丽, 纳帕谷, 美国		110
红葡萄酒		
盲富山乐莱仙黑皮诺干红葡萄酒, 新西兰		90
法拉利卡诺酒庄梅乐红葡萄酒, 美国		138
波斯卡热血马尔贝克干红葡萄酒, 阿根廷		100
百家富, 无机庄红, 法国波尔多, 法国		140
果汁		杯 扎
鲜榨橙汁	60	150
鲜榨西柚汁	60	150
至尊精选葡萄汁		杯
长相思白葡萄汁		70
赤霞珠粉红葡萄汁		70
梅乐红葡萄汁		70
水		瓶
依云 翡莱利		70
啤酒		瓶
青岛 朝日		50
喜力 申爱		50
软饮		瓶
可乐 健怡可乐 雪碧 清刻		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

*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