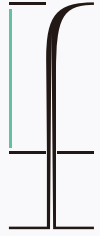


JADE on 36
RESTAURANT+BAR



秋季精選 2022

周末早午餐

WEEKEND BRUNCH

Autumn 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



WEEKEND BRUNCH

RMB 628 *Per Person*

*Includes a Cup of Coffee or Tea of Your Choice
All Our Breads and Butter Selections are Made in House*

* 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

STARTER

Freshly Shucked Oyster “Ancelin” (1 Piece) (S)

&

Foie-Gras Confit & Mackerel / Berries Gel (S)

&

Salmon “Gravelax” / Horseraddish Cream (S)

&

Iberico Ham “48 Months” (P)

&

Scrambled Egg & Black Truffle

CAVIAR PERSEUS BAERII N°1 (S)

30g + RMB 518

FRESHLY SHUCKED OYSTERS “ANCELIN” N°3 MARENNES D’OLERON (S)

3 pieces + RMB 158 6 pieces + RMB 308

IBERICO HAM “48 MONTHS” (P)

30g + RMB 188 50g + RMB 258

SOUP

LOBSTER BISQUE (S)

Chestnut Ragout & Espuma



FRESHLY SHUCKED OYSTERS “ANCELIN”

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



GOLDEN SEA BREAM

MAIN

Ⓢ Ⓟ **GOLDEN SEA BREAM**

White Beans with Ham & Tomatoes / Sage & Spinach Sauce

or

Ⓢ **DOVER SOLE**

Potato Liegeois / Citrus & Capers "Grenobloise" Sauce

(Finger Lemon, Capers, Lemon, Parsley, Garlic, Croutons, Old Style Mustard, Mustard Seed)

or

CHICKEN IN 2 WAYS

Char-Grilled / Confit & Grilled Eggplant / Arugula / Chicken Jus

or

Ⓢ **"NINGXIA" SALT LAKE TAN LAMB**

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

Homemade Pickled Preserved Fruits & Vegetables / Lamb Jus

or

Ⓢ Ⓟ Ⓜ **DRY-AGED BEEF**

TENDERLOIN 80g + RMB 118 160g + RMB 228

SIRLOIN 80g + RMB 158 160g + RMB 308

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

Potato Purée / Cabbage / "Yunnan" Black Truffle

** All prices are in RMB and subject to 10% service charge and prevailing government taxes
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Ⓟ VEGETARIAN Ⓢ SEAFOOD Ⓜ BEEF Ⓟ PORK Ⓜ ALCOHOL Ⓟ NUTS

PRE-DESSERT

JADE ON 36 "SUNNY SIDE UP"

DESSERT

HOT CHOCOLATE

Crispy Rock & Flowing Lava / Tabiti Vanilla Ice Cream

or

GRAND-MARNIER SOUFFLÉ [Ⓐ]

Flamed with Grand-Marnier + RMB 28

or

FRENCH TOAST [Ⓐ]

Armagnac & Pruneaux Ice Cream

or

CHESTNUT [Ⓐ]

Chestnut Crèmeux / Mousse

or

ARTISANAL CHEESE FROM FRANCE + RMB 38 [Ⓝ]

A Personal and Seasonal "Artisan" Cheese Selection



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[Ⓥ] VEGETARIAN [Ⓢ] SEAFOOD [Ⓑ] BEEF [Ⓟ] PORK [Ⓐ] ALCOHOL [Ⓝ] NUTS

CHESTNUT



SOMMELIER COLLECTION

DISCOVERY SELECTION

RMB 398 PER PERSON

Ruggeri, "Agero", Prosecco, Veneto, Italy NV

Los Altos Sauvignon Blanc, Central Valley, Chile

Los Altos Cabernet Sauvignon, Central Valley, Chile

SPECIAL RECOMMENDATION BY SOMMELIER

RMB 598 PER PERSON

Veuve Clicquot, "Yellow Label" Champagne, France

Dr. Loosen Riesling Kabinett, Mosel, Germany

Weignut Burggarten, Heimersheimer Spätburgunder, Ahr, Germany

PREMIUM SELECTION BY SOMMELIER

RMB 798 PER PERSON

Pol Roger Reserve Champagne, France

Jean Marc Roulot Bourgogne, Burgundy, France

Amiral de Beychevelle, St Julien, Bordeaux, France

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THE LAST CALL

<i>Henriot Demi Sec Brut, Reims NM NV</i>	RMB 750
<i>Gosset Grand Reserve Brut, Aÿ NM NV</i>	RMB 1,280
<i>Philipponnat "Clos des Goisses" Extra Brut, Mareuil-sur-Aÿ NM 2005</i>	RMB 2,100
<i>A&P de Villanine, Bouzeron Aligoté, Bourgogne, France 2014</i>	RMB 750
<i>Domaine Serene, "Evenstad Reserve", Dundee Hills, Willamette Valley, Oregon, USA 2014</i>	RMB 980
<i>Château Branaire Ducru, 4ème Cru Classé, Bordeaux, France 2009</i>	RMB 1,390
<i>Château Le Bon Pasteur, Pomerol, Bordeaux, France 2010</i>	RMB 1,680
<i>Château Malescot St Expery, 3ème Cru Classé, Margaux, France 2009</i>	RMB 1,680

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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



周末早午餐

人民币 628 每位

含一杯咖啡或茶可选

所有餐前面包及精选黄油均为店制

*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

前菜

法国安之莲生蚝 (1个) (S)



油封鸭肝与竹荚鱼/樱桃酱 (S)



盐渍三文鱼/芥末奶油 (S)



伊比利亚火腿“48个月熟成” (P)



黑松露炒蛋

鱼子酱“帕尔修斯1号” (S)

30克 + 人民币 518

法国安之莲生蚝 (S)

3个 + 人民币 158 6个 + 人民币 308

伊比利亚火腿“48个月熟成” (P)

30克 + 人民币 188 50克 + 人民币 258

汤

奶油龙虾汤 (S)

煮栗子与奶沫



法国安之莲生蚝

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



主食

⑤③ 金线鱼

西班牙火腿煮白豆，鼠尾草与菠菜汁
或

⑤ 多佛左口鱼

土豆奶沫，格勒诺布尔式柑橘和水瓜柳酱
手指柠檬，水瓜柳，柠檬欧芹，大蒜，脆面包，老式芥末酱，芥末籽
或

烤春鸡二吃

炭烤春鸡，油封茄子，芝麻菜，鸡汁
或

⑤ 红土烤“宁夏滩羊”

嫩煎羊腰脊与海藻，慢煮羊肩肉，腌渍水果与蔬菜，羊肉汁
或

⑤③① 熟成牛肉

牛柳 80克 + 人民币 118 160克 + 人民币 228

西冷 80克 + 人民币 158 160克 + 人民币 308

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

金线鱼

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⑤ 素食 ③ 海鲜 ① 牛肉 ③ 猪肉 ① 酒精 ③ 坚果

小食

翡翠“太阳蛋”

甜品

热巧克力蛋糕

热巧克力熔岩蛋糕，大溪地香草冰激凌
或

柑曼怡舒芙蕾 ^(A)

可额外选择柑曼怡酒火烧 + 人民币 28

或

法式吐司 ^(A)

雅邑白兰地冰激凌，西梅

或

栗子的惊喜 ^(A)

栗子奶油，慕斯

或

法式芝士盘 + 人民币 38 ^(N)

私人精选当季手工芝士



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

栗子的惊喜



侍酒师精选

发现之选

人民币 398 每位

鲁杰里阿格欧普洛赛克起泡葡萄酒

乐诗图长相思白葡萄酒

乐诗图赤霞珠红葡萄酒

侍酒师推荐

人民币 598 每位

凯歌皇牌干型香槟，法国

露森卫恩日晷园珍藏雷司令，摩泽尔，德国

城堡花园，私窖黑皮诺，阿尔，德国

侍酒师精选

人民币 798 每位

宝禄爵，珍藏天然香槟，法国

尚马克鲁洛，勃艮第，法国

龙船将军，赤霞珠梅洛混酿，波尔多，法国

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经典之选

汉诺庄园半干香槟

人民币 750

高世, 天然珍藏, 法国

人民币 1,280

菲丽宝娜, 歌雪园, 法国

人民币 2,100

德维兰, 布泽, 阿里格白, 法国

人民币 750

思睿酒庄, 宜斯丹珍藏霞多丽, 美国

人民币 980

班尼杜克庄园列级名庄四级, 波尔多, 法国

人民币 1,390

邦巴斯德酒庄, 波尔多, 法国

人民币 1,680

马利哥酒庄列级名庄3级, 波尔多, 法国

人民币 1,680

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