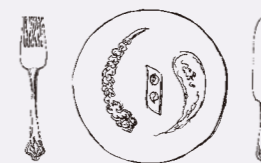


AUTUMN & WINTER COLLECTION 2020



Please advise our staff if you have any food allergies or special dietary requirements

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



OLIVIER PISTRE
奥利维尔·皮斯特

Executive Chef
行政总厨

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 organic 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.

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。

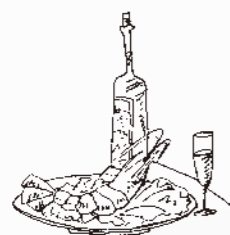
来自法国卡斯特尔的奥利维尔·皮斯特先生热衷于寻求当地新鲜及世界顶级食材，结合精湛的烹饪技艺，使留存于历史中的法式美味再次以曼妙姿态呈现。

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。

*Special thanks to Executive Chef Olivier Pistre and the team from Jade on 36 Restaurant.
特别感谢行政总厨奥利维尔·皮斯特以及翡翠36餐厅团队。*

Chef Olivier Inspiration

*Sans toi,
les émotions d'aujourd'hui
ne seraient que la peau morte des émotions d'autrefois.*



SEARED LOBSTER TAIL
嫩煎蓝龙虾肉

JADE SIGNATURES INDIVIDUAL 翡翠经典单人套餐

EUROPEAN BLUE LOBSTER DELICACIES (3 COURSES)
欧式蓝纹龙虾套餐 (三道式)

888

1ST SERVICE - LOBSTER KNUCKLES BISQUE 蓝龙虾肘浓汤 [S] [P]

Chestnut Ragout & Espuma / Iberico Ham 48 Months

栗子炖五花肉, 杏仁, 伊比利亚火腿

2ND SERVICE - SEARED LOBSTER CLAWS 香煎蓝龙虾钳 [S]

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

秘制酸奶, 甜菜头, 格里莫拉塔帕玛森芝士与香橙粉

3RD SERVICE - SEARED LOBSTER TAIL 嫩煎蓝龙虾肉 [S] [A]

Celeriac & Confit Lemon / Walnut / Chateau Chalon Sauce

块根芹菜与油封柠檬, 核桃, 夏龙堡酱汁

[V] VEGETARIAN 素食 [S] SEAFOOD 海鲜 [B] BEEF 牛肉 [P] PORK 猪肉 [A] ALCOHOL 酒精 [N] NUTS 坚果

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EUROPEAN BLUE LOBSTER DELICACIES
欧式蓝纹龙虾套餐



Tasting Menu

L'été, lorsque le jour a fui,
de fleurs couverte.
La plaine verse au loin un parfum enivrant.
Les yeux fermés,
l'oreille aux rumeurs entrouverte,
on ne dort qu'à demi d'un sommeil transparent.



TASTING MENU 赏味菜单

CHEF TASTING MENU 主厨赏味套餐

1,088

FRESH SCALLOP JUBILATOIRE 新鲜扇贝 S B A

Beef Bone Marrow / Sunchoke / Jus De Daube A La Niçoise

牛骨髓，洋姜，尼斯牛肉汁

NEW ZEALAND KING SCAMPI 新西兰海鳌虾 S A

Caviar Perseus N°4 Premium Oscietra / Champagne Sauce

西伯利亚鲟鱼4号优选鱼子酱，香槟汁

RUSSIAN LIVE KAMCHATKA KING CRAB 俄罗斯堪察加帝王蟹 S

Umerus / Sarawak Black Pepper Sauce / Tangerine

帝王蟹腿，砂拉越黑胡椒汁，柑橘

AUSTRALIAN GRAIN-FED STOCKYARD WAGYU BEEF 澳洲畜栏谷饲和牛 S B A

TENDERLOIN M5 澳洲和牛牛柳 M5

Wood Grilled Tenderloin M5 / Oyster & Seaweed Cream / Onion & Porto Wine / Bone Marrow / Potato Puree

果木烟熏，生蚝海藻汁，洋葱波特酒汁，牛骨髓，土豆泥

CAULIFLOWER & ALMOND 花菜与杏仁 A

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

杏仁露佐菜花，椰汁冰淇淋和朗姆酒，大溪地香草糖油

HOT CHOCOLATE VOLCANIC ROCK 熔岩巧克力

Michel Cluizel "kayambe" 72% Grand Cru Chocolate / Crispy Rock & Flowing Lava / Herbs infused Ice Cream

米歇尔柯氏72%黑巧克力，脆饼，熔岩巧克力，草本冰淇淋

V VEGETARIAN
素食

S SEAFOOD
海鲜

B BEEF
牛肉

P PORK
猪肉

A ALCOHOL
酒精

N NUTS
坚果

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TASTING MENU 赏味菜单

SHARING MENU FOR 2 PERSONS 「LA GRÂCE」 1,488
双人分享「清雅套餐」

TRADITIONAL FRENCH DUCK GALANTINE WITH FOIE GRAS,
OLD COGNAC & BLACK TRUFFLE 干邑黑松露冻鸭肉卷 **P**

Quince / Pickled Root Vegetables / Mustard Seed / Heather Honey Bread Melba

榲桲, 腌菜根, 芥末籽, 石楠蜂蜜面包脆片

FRENCH ESCARGOTS 法式蜗牛 **B**

Snail Royale / Végetal Jus / Seared Chicken Sot l'y Laisse / Crusty Bread & Provençal Butter

Veal Shank Consommé / Pommery Mustard Ice Cream

皇家蜗牛, 蔬菜汁, 煎鸡骶骨肉, 面包脆片与普罗旺斯黄油, 小牛键清汤, 芥末冰激淋

FROG LEG 嫩煎牛蛙腿 **S**

Fermented Black Garlic Cream / Parsnip Purée / Pear Pickles / Parsley & Shellfish Sauce

奶油黑蒜, 防风根泥, 腌雪梨, 蛤蜊欧芹汁

LIVE CAUGHT FRENCH POLLOCK 新鲜狭鳕鱼 **S P**

Brown Butter / Pork Feet / Oyster / Swiss Chard / Chorizo Jus

焦香黄油, 猪蹄肉, 生蚝, 瑞士甜菜, 西班牙香肠汁

YUNAN PIGEON SEEDS CRUSTED PIE 云南乳鸽

Grilled Foie Gras / Quince Purée / Pickled Turnip / Marinated Seaweed / Salmis Sauce

烤鸭肝, 榲桲果泥, 萝卜酸菜, 腌海藻, 五香汁

JADE SUNNY SIDE UP 翡翠太阳蛋 **V**

Coconut Cream / Mango / Passion Fruit

椰浆, 芒果, 热情果

CHESTNUT 栗子的惊喜 **A**

Chestnut Crèmeux, Mousse & Ice Cream / Chestnut Coffee with “Ballantines” Blended Scotch Whisky Aged 17 Years

慕斯和冰激凌, 栗子味咖啡与17年威士忌

FRENCH MILLEFEUILLE 法式拿破仑 **A**

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

焦糖酥皮, 奶冻, 大溪地香草冰激凌与英式蛋黄酱

V VEGETARIAN
素食

S SEAFOOD
海鲜

B BEEF
牛肉

P PORK
猪肉

A ALCOHOL
酒精

N NUTS
坚果

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TASTING MENU 赏味菜单

SHARING MENU FOR 2 PERSONS 「L'ÉLÉGANCE」 2,088
双人分享「优雅套餐」

LA ROYALE N°3 MARENNES D'OLERON BY DAVID HERVÉ 法国皇家生蚝3号 **S A**

Lemon / Mignonette (1/2 Dozen)

柠檬, 红酒醋 (6只)

FRESH SCALLOPS JUBILATOIRE 新鲜扇贝 **B A**

Beef Bone Marrow / Sunchoke / Jus De Daube A La Niçoise

牛骨髓, 洋姜, 尼斯牛肉汁

NEW ZEALAND KING SCAMPI 新西兰海鳌虾 **S A**

Caviar Perseus N°4 Premium Oscietra / Sauce Champagne

西伯利亚鲟鱼4号优选鱼子酱, 香槟汁

ROASTED DUCK FOIE GRAS EN COCOTTE 扒肥鸭肝 **A**

Marinated Grappes / Hungarian Tokaji Wine / Roasted Hazelnut / Duck Jus

腌葡萄, 奥地利甜酒, 烤榛子, 鸭肉汁

LIVE TURBOT 新鲜多宝鱼 **S**

Shallot & Masala / Cockles / Confit Potato / Buddha Hand Lemon / Pil Pil Sauce / Fermented Yogurt / Candied Tomato

小洋葱与玛萨拉, 乌蛤, 油渍土豆, 佛手瓜, 西班牙鱼汁水, 酸奶, 糖渍番茄

NEW ZEALAND VENISON LOIN AU CAPUCIN 新西兰鹿肉 **A N**

Red Cabbage & Blackcurrant / Salt & Coffee Crust Celery / Amaretto Sabayon / Chimichurri / Grand-Veneur Sauce

红卷心菜和黑加仑, 盐焗咖啡芹菜根, 杏仁意式蛋黄酱, 奇米丘里辣酱, 鹿肉红酒汁

JADE SUNNY SIDE UP 翡翠太阳蛋 **V**

Coconut Cream / Mango / Passionfruit

椰浆, 芒果, 热情果

COHIBA SMOKED CHOCOLATE CIGAR 巧克力雪茄 **A**

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

法芙娜70%黑巧克力, 蓝莓与红茶冰激凌

TANGERINE 柑橘 **A**

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

力娇酒戚风, 焦糖饼干, 柑橘冰霜

V VEGETARIAN
素食

S SEAFOOD
海鲜

B BEEF
牛肉

P PORK
猪肉

A ALCOHOL
酒精

N NUTS
坚果

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A LA CARTE 零点菜单

APPETISERS

前菜

LA ROYALE N°3 MARENNES D'OLERON BY DAVID HERVÉ 法国皇家生蚝3号 S A 268 | 528

Lemon / Mignonette (1/2 Dozen or 1 Dozen)

柠檬, 红酒醋 (6只或12只)

AUSTRALIAN WAGUY BEEF TARTARE 澳洲生和牛肉塔塔 B S 428

Caviar Perseus N°4 Premium Oscietra / Seaweed & Oyster Sauce / Beef Tartare / Beetroot emulsion

西伯利亚鲟鱼4号优选鱼子酱, 海草和生蚝汁, 生牛肉塔塔, 乳化甜菜根酱

TRADITIONAL FRENCH DUCK GALANTINE WITH FOIE GRAS, OLD COGNAC & BLACK TRUFFLE 干邑黑松露冻鸭肉卷 P 208

Quince / Pickled Root Vegetables / Mustard Seed / Heather Honey Bread Melba

榲桲, 腌菜根, 芥末籽, 石楠蜂蜜面包脆片

FRESH SCALLOPS JUBILATOIRE 新鲜扇贝 B S A 338

Beef Bone Marrow / Sunchoke / Jus de Daube A La Niçoise

牛骨髓, 洋姜, 尼斯牛肉汁

ROASTED DUCK FOIE GRAS EN COCOTTE 扒肥鸭肝 A 228

Marinated Grappes / Hungarian Tokaji Wine / Roasted Hazelnut / Duck Jus

腌葡萄, 奥地利甜酒, 烤榛子, 鸭肉汁

NEW ZEALAND KING SCAMPI 新西兰海鳌虾 S A 388

Caviar Perseus N°4 Premium Oscietra / Sauce Champagne

西伯利亚鲟鱼4号优选鱼子酱, 香槟汁

FROG LEG 嫩煎牛蛙腿 228

Fermented Black Garlic Cream / Parsnip Purée / Pear Pickles / Parsley & Shellfish Sauce

奶油黑蒜, 防风根泥, 腌雪梨, 蛤蜊欧芹汁

FRENCH ESCARGOTS 法式蜗牛 B 198

Snail Royale / Vegetal Jus / Seared Chicken Sot l'y Laisse / Crusty Bread & Provençal Butter

Veal Shank Consommé / Pommery Mustard Ice Cream

皇家蜗牛, 蔬菜汁, 煎鸡骶骨肉, 面包脆片与普罗旺斯黄油, 小牛键清汤, 芥末冰激淋



V VEGETARIAN
素食

S SEAFOOD
海鲜

B BEEF
牛肉

P PORK
猪肉

A ALCOHOL
酒精

N NUTS
坚果

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LA ROYALE N°3 MARENNES D'OLERON BY DAVID HERVÉ

法国露斯生蚝3号

Mains

Les astres sont plus purs, l'ombre paraît meilleure.

Un vague demi-jour teint le dôme éternel.

Et l'aube douce et pâle, en attendant son heure, semble toute la nuit errer au bas du ciel.



LIVE CAUGHT FRENCH POLLOCK
新鲜狭鳕鱼

A LA CARTE 零点菜单

MAINS 主食

- LIVE CAUGHT FRENCH POLLOCK 新鲜狭鳕鱼** [S] [P] 458
Brown Butter / Pork Feet / Oyster / Swiss Chard / Chorizo Jus
焦香黄油, 猪蹄肉, 生蚝, 瑞士甜菜, 西班牙香肠汁
- RUSSIAN LIVE KAMCHATKA KING CRAB 俄罗斯堪察加帝王蟹** [S] 388
Umerus / Sarawak Black Pepper Sauce / Tangerine
帝王蟹腿, 砂拉越黑胡椒汁, 柑橘
- LIVE TURBOT 新鲜多宝鱼** [S] 408
Shallot & Masala / Cockles / Confit Potato / Buddha Hand Lemon / Pil Pil Sauce / Fermented Yogurt / Candied Tomato
小洋葱与玛萨拉, 乌蛤, 油渍土豆, 佛手瓜, 西班牙鱼汁水, 酸奶, 糖渍番茄

[V] VEGETARIAN
素食

[S] SEAFOOD
海鲜

[B] BEEF
牛肉

[P] PORK
猪肉

[A] ALCOHOL
酒精

[N] NUTS
坚果

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Mains

*Il y a beaucoup de villes dans le monde,
il existe tant de bistrot dans une ville,
alors qu'elle entre dans celui-là où je m'assois.*



NEW ZEALAND VENISON LOIN AU CAPUCIN
新西兰鹿肉

A LA CARTE 零点菜单

MAINS 主食

- AUSTRALIAN GRAIN-FED STOCKYARD WAGYU BEEF 澳洲畜栏谷饲和牛** SBA
- TENDERLOIN M5 澳洲和牛牛柳 M5 498
- RIBEYE M7 澳洲和牛肉眼 M7 548
- SIRLOIN M7 澳洲和牛西冷 M7 598
- Wood Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Puree*
果木烟熏, 生蚝海藻汁, 洋葱波特酒汁, 牛骨髓, 土豆泥
- YUNAN PIGEON SEEDS CRUSTED PIE 云南乳鸽** 298
- Grilled Foie Gras / Quince Purée / Pickled Turnip / Marinated Seaweed / Salmis Sauce*
烤鸭肝, 榲桲果泥, 萝卜酸菜, 腌海藻, 五香汁
- NEW ZEALAND VENISON LOIN AU CAPUCIN 新西兰鹿肉** NA 408
- Red Cabbage & Blackcurrant / Salt & Coffee Crust Celery / Amaretto Sabayon / Chimichurri / Grand-Veneur Sauce*
红卷心菜与黑加仑, 盐焗咖啡芹菜根, 杏仁意式蛋黄酱, 奇米丘里辣酱, 鹿肉红酒汁

V VEGETARIAN 素食 S SEAFOOD 海鲜 B BEEF 牛肉 P PORK 猪肉 A ALCOHOL 酒精 N NUTS 坚果

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Sweet Ending

Un beau rêve est comme une belle poésie,
il est possible de les rencontrer mais impossible de les demander,
ils nous arrivent souvent au moment imprévu.



CHOCOLATE VOLCANIC ROCK
熔岩巧克力

A LA CARTE 零点菜单

SWEET ENDING 甜品

- TANGERINE 柑橘** A 98
Grand-Marnier Espuma / Caramel Crumble / Fresh Segment & Sorbet
慢煮柑橘, 力娇酒戚风, 焦糖饼干, 柑橘冰霜
- CHESTNUT 栗子的惊喜** A 98
Chestnut Crémeux, Mousse & Ice Cream / Chestnut Coffee with Ballantines Blended Scotch Whisky Aged 17 Years
慕斯和冰激凌, 栗子味咖啡和17年威士忌
- COHIBA SMOKED CHOCOLATE CIGAR 巧克力雪茄** A 98
Valrhona Guanaja 70% Grand Cru Chocolate / Blueberry & Black Tea Ice Cream
法芙娜70%黑巧克力, 蓝莓与红茶冰激凌
- CHOCOLATE VOLCANIC ROCK 熔岩巧克力** 98
Michel Cluizel Kayambe 72% Grand Cru Chocolate / Crispy Rock & Flowing Lava / Herbs infused Ice Cream
米歇尔柯氏72%黑巧克力, 脆饼, 熔岩巧克力, 草本冰淇淋
- FRENCH MILLEFEUILLE 法式拿破仑** A 108
Caramelized Crispy Puff Pastry / Blanc Manger / Tahiti Vanilla Ice Cream & Crème Anglaise
焦糖酥皮, 奶冻, 大溪地香草冰激凌与英式蛋黄酱
- RUM FLAMBÉ, RON ZACAPA CENTENARIO SISTEMA SOLERA 23 RUM** +68
火焰朗姆酒, 萨凯帕朗姆酒, 危地马拉
- ARTISANAL CHEESE FROM FRANCE 法式芝士盘** 128
A Personal and Seasonal Artisan Cheese Selection
私人精选当季手工芝士

V VEGETARIAN 素食 S SEAFOOD 海鲜 B BEEF 牛肉 P PORK 猪肉 A ALCOHOL 酒精 N NUTS 坚果

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