

JADE ON 36 Dinner

SUMMER 2018



JADE on 36
RESTAURANT • BAR

LOBSTER



EUROPEAN BLUE LOBSTER VARIATIONS (3 COURSES) RMB 680
欧式蓝龙虾 (3道式)

1ST SERVICE: LOBSTER KNUCKLE

Bisque / Green Pea / Iberico Ham "48 Months"
蓝龙虾肘配青豆, 伊比利亚火腿

2ND SERVICE: LOBSTER CLAWS

Heirloom Tomatoes / Herb / Red Capsicum / Ricotta
蓝龙虾钳配蕃茄, 香草, 红甜椒, 芝士

3RD SERVICE: LOBSTER TAIL

Kohlrabi / Juniper / Citrus
蓝龙虾肉配菜头, 杜松子, 香橙



Jade Signatures



DUCK



FATTY DUCK VARIATIONS (3 COURSES) RMB 348
肥鸭 (3道式)

1ST SERVICE: DUCK LEG CONFIT

Consomme / Young Seasonal Vegetables
油封鸭腿配清汤, 鲜嫩时蔬

2ND SERVICE: DUCK FOIE GRAS

Grilled / Mandarin Orange / Broccoletti / Ginger Bread
嫩煎鸭肝, 香橙, 西兰花, 姜味面包

3RD SERVICE: DUCK BREAST

Seared / Young Spring Onion / Smoked Duck Breast
Green Peas / Iberico Ham "48 Months"
煎鸭胸, 嫩春葱, 青豆, 伊比利亚火腿



Prices are subject to 10% service charge and 6% value-added tax.
价格另加收10%服务费及6%增值税。

To Start



N° 01 BEEF TARTARE / OYSTER

RMB 235

Cohiba Cigar "siglo 6" Smoked
"Fine de Claire N°3" Oyster
Beetroot / Celeriac / Parmesan
烟熏牛肉挞挞, 芬大奇生蚝, 红菜头

N° 01 BEEF TARTARE / CAVIAR / OYSTER **RMB 328**

Cohiba Cigar "siglo 6" Smoked / Caviar Superior Oscietra
"Fine de Claire N°3" Oyster
Beetroot / Celeriac / Parmesan
烟熏牛肉挞挞, 鱼子酱, 芬大奇生蚝, 红菜头

N° 06 ALASKA KING CRAB CRISPY MILLEFEUILLE

Tomato / Strawberry / Avocado / Tangerine
阿拉斯加帝王蟹, 蕃茄, 草莓, 牛油果, 柑橘



N° 02 DUCK FOIE GRAS CONFIT

Cacao / Beetroot / Apple / Brioche
油封鸭肝与可可粉, 红菜头, 苹果, 和布里奥榭

To Start

N° 02 DUCK FOIE GRAS CONFIT

RMB 108

Cacao / Beetroot / Apple / Brioche
油封鸭肝与可可粉, 红菜头, 苹果, 和布里奥榭

N° 03 RICOTTA CHEESE TORTELLINI

RMB 98

Butternut / Pecorino Romano / Black Truffle
意式芝士饺, 南瓜泥, 黑松露泡沫

N° 05 ARTICHOKE VELOUTE

RMB 68

Truffle Oil / Whipped Cream
朝鲜蓟汤, 松露油, 与奶油

N° 06 ALASKA KING CRAB CRISPY MILLEFEUILLE

RMB 98

Tomato / Strawberry / Avocado / Tangerine
阿拉斯加帝王蟹, 蕃茄, 草莓, 牛油果, 柑橘

N° 07 FRESHLY SHUCKED OYSTERS "FINE DE CLAIRE N°3"

RMB 188

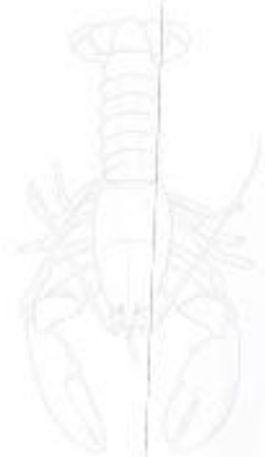
Served with Lemon / Sarawak Pepper Corn
½ Dozen / 1 Dozen
芬大奇生蚝, 与柠檬和胡椒

N° 08 CAVIAR SUPERIOR OSCIETRA 30 GRAMS

RMB 580

Served with Potato Liégeois
奥斯特拉鱼子酱, 与香滑奶油土豆

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N° 04 SEA FOOD PLATTER RMB 980

"Boston" Lobster / Oyster "Fine de Claire N° 3" / "Scampi"
Served with Rouille / Croutons / Lemon / Sarawak Pepper Corn
海鮮拼盤：波士頓藍龍蝦、芬大奇生蚝、海螯蝦

N° 10 ALASKA KING CRAB

Black Garlic / Parsnip / Pear "Pickles" / Parsley / Garlic
阿拉斯加帝王蟹, 黑蒜, 防风根, 梨, 欧芹, 大蒜

Mains

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N° 09 SEARED "HOKKAIDO" SCALLOP

Red Prawn / Pickleweed / Lemon Caviar

Sunchoke / Shellfish

嫩煎北海道扇贝, 红虾, 腌海藻, 手指柠檬, 朝鲜蓟, 贝壳汁

RMB 180

N° 10 ALASKA KING CRAB

Black Garlic / Parsnip / Pear "Pickles" / Parsley / Garlic

阿拉斯加帝王蟹, 黑蒜, 防风根, 梨, 欧芹, 大蒜

RMB 180

N° 11 ATLANTIC BLACK COD

Potato / Fennel / Parsnip / Aioli / Bouillabaisse Sauce

慢煮鳕鱼, 土豆, 茴香, 防风根, 蛋黄酱, 海鲜汁

RMB 188

N° 15 SLOW COOKED SPICY LAMB SHOULDER

Pomegranate / Basil / Eggplant / Parmesan Gnocchi

慢煮羊肩肉, 石榴, 罗勒, 茄子, 巴马臣芝士土豆球

RMB 168

N° 16 SPRING CORN FED CHICKEN STUFFED WITH BLACK TRUFFLE

Potato / Young Onion / Broad Beans / Sucrine Salad / Iberico Ham / "48 Months"

嫩煎春鸡与黑松露和西班牙火腿, 配土豆, 小洋葱, 蚕豆, 色拉

RMB 148

N° 17 BLACK TRUFFLE RISOTTO

"Carnaroli" Rice / Confit Tomatoes / Arugula / Asparagus / Pecorino Romano

黑松露意式烩饭, 番茄, 芝麻菜, 芦笋, 芝士

RMB 108



N° 11 ATLANTIC BLACK COD

Potato / Fennel / Parsnip / Aioli / Bouillabaisse Sauce

慢煮鳕鱼, 土豆, 茴香, 防风根, 蛋黄酱, 海鲜汁

Prices are subject to 10% service charge and 6% value-added tax.
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Mains

**N° 12 AUSTRALIAN WAGYU BEEF
TENDERLOIN "Marble 5"** RMB 428
澳洲和牛牛柳

**N° 13 AUSTRALIAN WAGYU BEEF
RIBEYE "Marble 7"** RMB 438
澳洲和牛肉眼

**N° 14 AUSTRALIAN WAGYU BEEF
SIRLOIN "Marble 7"** RMB 448
Wood-grilled & Cohiba Smoked / Oyster
Seaweed / Cauliflower / Lemon / Crispy Caper
澳洲和牛西冷
果木烟熏, 生蚝, 海藻, 花菜, 柠檬, 水瓜柳

+ Caviar Superior Oscietra 10 gram 鱼子酱 + RMB 100



Prices are subject to 10% service charge and 6% value-added tax.
价格另加10%服务费及6%增值税。

Sweet Ending

N° 20 FRENCH MILLEFEUILLE EDITION 2018

Caramelised Crispy Puff Pastry / Blanc Manger
Vanilla Ice Cream / Vanilla Crème Anglaise
法式拿破仑, 与香草冰激凌



N° 19 VICTORIA PINEAPPLE

Roasted with Vanilla & Rum / Liquorice / Pineapple Sorbet
维多利亚式菠萝, 香草和朗姆酒, 甘草粉



N° 18 HAZELNUT JOY & RASPBERRY SORBET RMB 68

Layers of Milk Chocolate / Hazelnut in 5 different Ways
巧克力榛子与牛奶巧克力配树莓冰霜

N° 19 VICTORIA PINEAPPLE RMB 68

Roasted with Vanilla & Rum / Liquorice / Pineapple Sorbet
维多利亚式菠萝, 香草和朗姆酒, 菠萝冰霜

N° 20 FRENCH MILLEFEUILLE EDITION 2018 RMB 68

Caramelised Crispy Puff Pastry / Blanc Manger
Vanilla Ice Cream / Vanilla Crème Anglaise
法式拿破仑, 与香草冰激凌

N° 21 CHOCOLATE LIEGEOIS REVISED RMB 68

"CARAIBE VALRHONA 66 % GRAND CRU"
Vanilla Ice Cream / Hot Chocolate Sauce
Chocolate Syphon / Crumble
巧克力球, 与热巧克力汁, 香草冰激凌, 巧克力奶沫, 饼干碎

N° 22 ARTISANAL CHEESE FROM FRANCE RMB 88

A Seasonal Cheese Selection
from our Cheese Artisan
法式芝士拼盘

Discovery Menu

RMB 898

(3 STARTERS / 3 MAINS / 3 DESSERTS)



STARTERS

DUCK FOIE GRAS CONFIT

Cacao / Beetroot / Apple / Brioche
油封鸭肝与可可粉, 红菜头, 苹果, 和布里奥修

FRESHLY SHUCKED OYSTERS "FINE DE CLAIRE N°3"

Served with Lemon / Sarawak Pepper Corn
芬大奇生蚝, 与柠檬和胡椒

RICOTTA CHEESE TORTELLINI

Butternut / Pecorino Romano / Black Truffle
意式芝士饺, 南瓜泥, 黑松露泡沫

MAINS

BLACK TRUFFLE RISOTTO

"Carnaroli" Rice / Confit Tomatoes / Arugula / Asparagus / Pecorino Romano
黑松露意式烩饭, 蕃茄, 芝麻菜, 芦笋, 芝士

ATLANTIC BLACK COD

Potato / Fennel / Parsnip / Aioli / Bouillabaisse Sauce
慢煮鳕鱼, 土豆, 茴香, 防风根, 蛋黄酱, 海鲜汁

SPRING CORN FED CHICKEN STUFFED WITH BLACK TRUFFLE

Young Onion / Broad Beans / Potato / Sucrine Salad / Iberico Ham / "48 Months"
嫩煎春鸡与黑松露和西班牙火腿, 配土豆, 小洋葱, 蚕豆, 色拉

DESSERTS

VICTORIA PINEAPPLE

Roasted with Vanilla & Rum / Liquorice / Pineapple Sorbet
维多利亚菠萝, 香草和朗姆酒, 菠萝冰霜

CHOCOLATE LIEGEOIS REVISED "CARAIBE VALRHONA 66 % GRAND CRU"

Vanilla Ice Cream / Hot Chocolate Sauce / Chocolate Syphon / Crumble
巧克力球, 与热巧克力汁, 香草冰激凌, 巧克力奶沫, 饼干碎

HAZELNUT JOY & RASPBERRY SORBET

Layers of Milk Chocolate / Hazelnut in 5 different Ways
巧克力榛子与牛奶巧克力配树莓冰霜



Prices are subject to 10% service charge and 6% value-added tax.
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Chef Tasting Menu

RMB 698
(5 COURSES)



ALASKA KING CRAB CRISPY MILLEFEUILLE

Tomato / Strawberry / Avocado / Tangerine
阿拉斯加帝王蟹, 蕃茄, 草莓, 牛油果, 柑橘

SEARED "HOKKAIDO" SCALLOP

Artichoke Veloute / Truffle Oil / Whipped Cream
焗煎北海道扇贝, 红虾, 腌海藻, 手指柠檬, 朝鲜蓟, 贝壳汁

TROU NORMAND

Strawberry Sorbet / "Veuve Clicquot" Champagne Granité
草莓冰霜, 与凯歌香槟

AUSTRALIAN WAGYU BEEF TENDERLOIN

Wood-grilled & Cohiba Smoked
Oyster / Seaweed / Cauliflower / Lemon / Crispy Caper
扒澳洲和牛牛柳, 生蚝, 海藻, 花菜, 柠檬, 水瓜柳

FRENCH MILLEFEUILLE EDITION 2018

Caramelised Crispy Puff Pastry / Vanilla Ice Cream / Vanilla Crème Anglaise
法式拿破仑, 与香草冰激凌

