

Welcome to

Jade on 36 Restaurant

Welcome to Jade on 36 Restaurant. We invite you to join us as we take you beyond the table to an extraordinary culinary journey.



Argentinian Chef Mariano Andre is proud to represent the famously meaty Argentinian culinary culture in China, happy to declare that "Argentinian Wagyu Steak is true quality!" Mauro will be challenging himself to prove this with artistic dishes at Pudong Shangri-La.

Savour an exquisitely crafted menu designed for sharing amidst Shanghai's most spectacular views of the iconic bund and the dazzling Pudong cityscape.

3 dishes at RMB 448 ++ per diner

4 dishes at RMB 548 ++ per diner

5 dishes at RMB 648 ++ per diner



The warm hospitality of our service team will create a welcoming experience with the premium food, exceptional selection of wines and service experience.

We have also created a 8-course tasting menu designed to be enjoyed by the whole table at RMB 1248 ++ additional wine pairing starting from RMB 788 ++ per diner.

Should you have any food allergies or dietary requirements, please inform our team prior to ordering and we will be delighted to present a customized menu for you.

Jade on 36 Team

* All prices are subject to 10% service charge and 6% value added tax.

欢迎光临

翡翠36餐厅

欢迎亲临翡翠36餐厅！

我们坚持选用优质食材烹制全新口感，请允许我们带您开启一段品味独具的美食之旅。

阿根廷主厨Mariano Andre将浓郁南美风情带到中国，呈献品质上乘的阿根廷牛排，悉心为食客奉上一场美食的艺术之享。

您可在此品味别出心裁的全新分享式菜单，尽赏旖旎外滩及浦东繁华景致。

3 道式套餐每位 448 ++ 元

4 道式套餐每位 548 ++ 元

5 道式套餐每位 648 ++ 元



JADE 翡翠36
RESTAURANT + BAR

彬彬有礼的服务团队随时听候吩咐，让美食，美酒与至臻服务体验陪伴您纵享夜景与繁华！

此外，更有八道式品尝套餐每位人民币 1248 ++ 元，搭配佐餐酒每位人民币 788 ++ 元。

如有食物过敏或特殊饮食需求。

请提前告知我们，我将为您定制菜单。

翡翠36团队

* 所有价格为人民币，需加收10%服务费及6%的增值税。

CHEF MARIANO SIGNATURE

RECOMMENDED WINE PAIRING

酒单

EMPANADA DUO

Traditional corn stew charcoal dough stuffed with Argentinian beef
传统阿根廷牛肉馅与玉米配薄饼

KING CRAB CEVICHE (+100 RMB)

King crab, onion, chili, coriander, lime
Peruvian corn and sweet potato

帝王蟹, 与洋葱, 辣椒, 香菜, 青柠, 玉米, 甜薯 (外加100 RMB)

CHORIZO - PROVOLETA

Grilled Argentinian chorizo terrine, grilled provolone cheese
roast tomato and chimichurri sauce

阿根廷式猪肉, 烤芝士, 番茄与香菜辣椒汁

ANGUS ARGENTINO TENDERLOIN 160gr (+238 RMB)

Certified Argentinian beef, smoked mash potato, pickled beetroot
shallots, sun dried tomato and green peppercorn sauce

阿根廷安格斯牛柳160克 (外加238 人民币)

阿根廷牛肉, 烟熏土豆泥, 红菜头, 干葱, 半干番茄, 香菜辣椒

ANGUS ARGENTINO RIBEYE 220gr (+248 RMB)

Certified Argentinian beef, purple potato blue cheese cake
huancaína foam and coriander sauce

阿根廷安格斯肉眼220克 (外加248 人民币)

紫土豆与蓝波芝士, 香菜汁

E.S. Vino, Chardonnay, Mendoza, Argentina 2015

双生薇诺霞多丽葡萄酒, 门多萨, 阿根廷

RMB 70

Dominio Del Plata, "Crios de Susana Balbo" Torrontes
Salta, Argentina 2016

德米诺酒庄 西乐苏珊系列托龙特斯白葡萄酒

萨尔塔, 阿根廷

RMB 70

Graffigna Chardonnay, San Juan, Argentina 2015

格兰菲娜霞多丽, 圣胡安, 阿根廷

RMB 70

Clos de los Siete, Mendoza, Argentina 2013

阿根廷鹰格堡庄园七星红葡萄酒, 门多萨, 阿根廷

RMB 90

Bodegas Luigi Bosca, Single Vineyard Malbec


Lujan De Cuyo, Mendoza Argentina 2015

波斯卡马尔贝克单一葡萄园干红葡萄酒

门多萨, 阿根廷

RMB 85

 含坚果 Contains nuts

 我们的菜肴和出品都自然天成, 精心选取本地食材, 并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。
Our produce and cuisine is Rooted in Nature, featuring locally and ethically-sourced ingredients.

* All prices are subject to 10% service charge and 6% value added tax.

* 所有菜品价格为净价, 酒单价格需加收10%服务费及6%的增值税

TASTING MENU

品尝菜单

BONITO

Freshly marinated bonito fish, quinoa, strawberry jelly and cauliflower mousse

鳀鱼

新鲜腌制配藜麦, 草莓冻, 和花菜泥

OYSTER

Boudeuse oyster from Brittany, Champagne jelly, micro herbs
法国生蚝香槟冻

FOIE GRAS

Foie gras royale, foie gras pan seared
strawberry lychee sauce and crispy corn

嫩煎鹅肝草莓荔枝汁, 脆玉米

COD

Slow cooked cod fish, green peas purée, tropical oyster sauce

慢煮鳕鱼配芦笋慕斯生蚝西米汁

LOBSTER

Maine Boston lobster, lemon grass, roasted tomato
and chives flower

波士顿龙虾

香茅汁, 烤番茄, 韭菜花

SIRLOIN, WAGYU


Potato confit, onion, crouton, truffle beef sauce

西冷牛扒配土豆, 洋葱, 面包粒, 黑松露牛肉汁

CHOCOLATE BALL

Dark chocolate ball, mixed wild berries, vanilla ice cream
hot chocolate sauce

巧克力香草冰淇淋球配混合浆果

 含坚果 Contains nuts



我们的菜肴和出品都自然天成, 精心选取本地食材, 并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。
Our produce and cuisine is Rooted in Nature, featuring locally and ethically-sourced ingredients.

* All prices are subject to 10% service charge and 6% value added tax.

* 所有菜品价格为净价, 酒单价格需加收10%服务费及6%的增值税

RECOMMENDED WINE PAIRING

酒单

Veuve Clicquot, "Yellow Label" Champagne, France NV

凯歌黄牌干型香槟, 法国

Domaine l'Ecu, "Cuvée Classique" Muscadet Sevre-et-Maine
Loire Valley, France 2013

爱古酒庄, 传统佳酿白, 塞伏尔-马恩-慕斯卡德

Dönnhoff, Riesling, Nahe, Germany 2014

杜荷夫, 雷司令, 那赫, 德国

Heritiers du Comte Lafon, Macon Milly Lamartine
Bourgogne, France 2013

拉方家族传奇, 马孔米伊拉马丁, 勃艮第, 法国

David Duband, Hautes-Côtes de Nuits

Bourgogne, France 2013

大卫杜邦, 上夜丘, 法国

Meerlust "Rubicon" Cabernet Sauvignon, Stellenbosch
South Africa 2012

美蕾酒庄, 卢比刚赤霞珠, 斯特伦博士, 南非

Graham Tawny 10 Years, Douro, Portugal (75ml)

格兰姆10年茶色波特酒(75毫升)

SIGNATURES

特色招牌

BONITO

Fresh marinated bonito fish, quinoa, strawberry jelly and cauliflower mousse

鳀鱼

新鲜腌制配藜麦，草莓冻，花菜泥

PAN-SEARED FOIE GRAS

Spiral of strawberry and lychee, passion fruit lollipop rock candies and strawberry foam

嫩煎鸭肝与草莓荔枝，热情果棒棒糖，跳跳糖

LOBSTER (+288 RMB)

Maine Boston lobster, lemon grass, roasted tomato and chives flower

波士顿龙虾(外加288人民币)

香茅汁，烤番茄，韭菜花



6 PETER PAN MINI OYSTERS - From Brittany (+100 RMB)

2 hot with mushrooms, white wine and garlic

2 cold with Champagne jelly and yuzu and 2 natural flavour

六枚彼得潘迷你生蚝 - 来自布列塔尼(外加 100 人民币)

2只原味，2只温软白酒蘑菇蒜蓉味，2只日式柚子味配香橙果冻



含坚果 Contains nuts

N



我们的菜肴和出品都自然天成，精心选取本地食材，并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。

Our produce and cuisine is Rooted in Nature, featuring locally and ethically-sourced ingredients.

* All prices are subject to 10% service charge and 6% value added tax.

* 所有菜品价格为净价，酒单价格需加收10%服务费及6%的增值税

* 所有菜品价格为净价，酒单价格需加收10%服务费及6%的增值税

RECOMMENDED WINE PAIRING

酒单

Veuve Clicquot, "Yellow Label" Champagne, France NV

凯歌黄牌干型香槟，法国

RMB 158

Dönnhoff, Riesling, Nahe, Germany 2014

杜荷夫，雷司令，那赫，德国

RMB 105

Heritiers du Comte Lafon, Macon Milly Lamartine
Bourgogne, France 2013

拉方家族传奇，马孔米伊拉马丁，勃艮第，法国

RMB115

Veuve Clicquot, "Yellow Label" Champagne, France NV

凯歌黄牌干型香槟，法国

RMB 158

FARM

豕禽肉类

LAMB RACK 160gr
Mixed spices, soy bean risotto, peach espuma
and mixed herbs
羊排与香料, 豆芽, 桃子与混合香草

ASIAN-INFUSED FRENCH DUCK COOKED THREE WAYS
Slow-cooked duck breast, duck leg confit, shredded
Peking duck, pancakes, scallions and orange butter sauce
慢烤鸭胸, 亚式油封鸭腿, 配北京烤鸭, 青葱, 橙味牛油汁



PORK BELLY "CRACKLING"

Roasted seasonal fruits
法式脆皮猪五花配时令烤水果



含坚果 JADE ON 36 CHICKEN

Truffle jus, carrot purée, confit leek and crispy chestnuts
翡翠36松露鸡
松露汁, 胡萝卜泥, 油封大葱, 香脆栗子



含坚果 Contains nuts



我们的菜肴和出品都自然天成, 精心选取本地食材, 并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。
Our produce and cuisine is Rooted in Nature, featuring locally and ethically-sourced ingredients.

* All prices are subject to 10% service charge and 6% value added tax.

* 所有菜品价格为净价, 酒单价格需加收10%服务费及6%的增值税

RECOMMENDED WINE PAIRING

酒单

Clos de los Siete, Mendoza, Argentina 2013
阿根廷鹰格堡庄园七星红葡萄酒, 门多萨, 阿根廷
RMB 90

Franck Massard "El Mago" Grenache, Terra Alta, Spain 2014
美食家, 艾尔马格歌海娜, 特拉阿尔塔, 西班牙
RMB 85

David Duband, Hautes-Côtes de Nuits, Bourgogne, France 2013
大卫杜邦, 上夜丘, 勃艮第, 法国
RMB 120

Louis Cheze, Vionger IGP Collines Rhodaniennes, Rhône
France 2014
路易斯谢兹酒庄, 维欧尼, 隆河谷, 法国
RMB 100

VEGETABLES

田园鲜蔬



MIXED SEASON VEGGIES

Pumpkin espuma, mushroom and truffles

时令鲜蔬与南瓜，蘑菇和松露



ASPARAGUS

Yoghurt york, mint, lemon and hummus foam.

芦笋，酸奶球，薄荷，柠檬，鹰嘴豆泥



MUSHROOM CAPPUCINO

Truffle royale, crispy bread, pan-seared white mushrooms
and chives

蘑菇卡布其诺配黑松露奶冻，香脆面包，煎蘑菇和小葱



含坚果 Contains nuts



我们的菜肴和出品都自然天成，精心选取本地食材，并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。
Our produce and cuisine is Rooted in Nature, featuring locally and ethically-sourced ingredients.

* All prices are subject to 10% service charge and 6% value added tax.

* 所有菜品价格为净价，酒单价格需加收10%服务费及6%的增值税

RECOMMENDED WINE PAIRING

酒单

Vasse Felix, Chardonnay, Margaret River, Western Australia
Australia 2015

菲力士，霞多丽，玛格丽特河，西澳大利亚，澳大利亚

RMB 95

Craggy Range, Te Muna Sauvignon Blanc, Martinborough
New Zealand 2014

克拉吉酒庄，特穆纳长相思，马丁堡，新西兰

RMB 90

SWEETS

秘制甜品



LEMON PIE

Lime sorbet, coconut meringue a la minute, citrus zest

柠檬派（青柠冰霜，椰子蛋白酥）



CHOCOLATE FRENCH TOAST

Chocolate with hazelnut and mango

法式巧克力吐司（巧克力酱焦糖菠萝）



CHEESE CAKE

芝士蛋糕

SEASONAL FRUITS

时令水果

PEAR BELLE HÉLÈNE

Pear confit, pear purée, vanilla ice cream and chocolate sauce

海伦西洋梨（焖炖西洋梨，香草冰淇淋，巧克力汁）



含坚果 Contains nuts



我们的菜肴和出品都自然天成，精心选取本地食材，并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。
Our produce and cuisine is Rooted in Nature, featuring locally and ethically-sourced ingredients.

* All prices are subject to 10% service charge and 6% value added tax.

* 所有菜品价格为净价，酒单价格需加收10%服务费及6%的增值税

RECOMMENDED WINE PAIRING

酒单

Rizzi, Moscato d'Asti, Piedmont, Italy 2015

瑞兹，阿斯蒂莫斯卡托，皮埃蒙特，意大利

RMB 75

M. Chapoutier, Banyuls, France 2011 (75ml)

莎普蒂尔班涅斯，法国

RMB 68

De Bortoli, Noble One Botrytis, Riverina, Australia 2008 (75ml)

巴特林伯1号甜白，滨海沿岸地区，澳大利亚

RMB 120

Graham Tawny 10 Years, Douro, Portugal (75ml)

格拉汉姆10年波特酒，杜洛，葡萄牙

RMB 68