

'If the divine Creator has taken pains to give us delicious and exquisite things to eat, the least we can do is prepare them well and serve them with ceremony.'

FERNAND POINT  
(1897-1955)

## Taian Table Menu No. 9

泰安门第九份菜单

Welcome Snacks & Nibbles

欢迎开胃小食

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Burrata | Heirloom Tomatoes  
布拉塔芝士 | 原生番茄

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Ceviche  
Scallop | Oyster | Sea Urchin  
Coconut Dressing

酸汁腌海鲜  
扇贝 | 生蚝 | 海胆 | 椰香汁

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Beef Tenderloin Tartar  
Miso | Quail Egg-Yolk

牛柳塔塔  
味增 | 鹌鹑蛋黄

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Burned Eggplant  
Zucchini | Confit Capsicum

烤茄子酱  
节瓜 | 油浸甜椒

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Cod 'Tongue'  
Capers | Lemon  
Brown Butter | Fennel Pollen

鳕鱼“舌”  
水瓜榴 | 柠檬  
棕黄油 | 茴香花粉

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Atlantic Lobster | Caviar  
white Asparagus | Black Quinoa

大西洋龙虾 | 鱼子酱  
白芦笋 | 黑藜麦

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Loup de Mer  
Edamame | Dashi Emulsion

野生海鲈鱼  
毛豆 | 日式高汤汁

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Seared Foie Gras  
Cherries | Beetroot

煎肥鸭肝  
樱桃 | 红菜头

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Watermelon Sorbet  
Mint | pickled Watermelon Skin

西瓜冰霜  
薄荷 | 腌西瓜皮

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Oxtail 'Parmentier'

炖牛尾土豆泥

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Char grilled Squab Breast  
Endives | Pear | Walnuts

炭烤乳鸽  
玉兰菜 | 香梨 | 核桃

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Basil Parfait | Seeds  
Lychee | Blood Orange

罗勒雪糕 | 明列子  
荔枝 | 血橙

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Raspberry | Yeast | white Chocolate  
树莓 | 酵母 | 白巧克力

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Farewell Sweets

欢送甜点

Stefan Stiller

Chef de Cuisine  
Sommelier & Maitre

Jeno Racz  
Tendy Yang