

'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. 10

泰安门第十份菜单

Welcome Snacks & Nibbles

欢迎开胃小食

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Asparagus Salad | Oyster Mayo
Vanilla

芦笋色拉 | 牡蛎酱
香兰籽

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Sea Urchin 'Panna Cotta'
Pea & Wasabi Ice Cream | Caviar

海胆奶冻
甜豆&芥末 冰淇淋 | 鱼籽酱

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'Topinky'
Roasted Sour-Doug Bread | Foie Gras
Garlic | Porto

烤酸面包 | 肥鸭肝
大蒜 | 砵酒

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Iberco 5J Ham 'Croquette'
Black Garlic | Parsley

西班牙5J火腿
黑蒜 | 意大利芹

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Sturgeon | Horseradish
Heirloom Potatoes | Seiko Miso

鲟鱼 | 辣根
原生番薯 | 味噌

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Yunnan Trout | Artichokes 'Barigoule'
云南鳟鱼 | 焗洋蓟

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Australian Black Truffle
Taglierini | Pecorino

澳大利亚新鲜黑松露
幼意面 | 山羊干酪

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Confit Cabbage
'Sauerkraut' Emulsion | Lardo

油浸娃娃菜
酸菜汁酱 | 腌猪肥膘

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Purple Shiso Sorbet
pickled Mustard Seeds

紫苏冰霜 | 腌芥末籽

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Slow cooked Beef Short Rib
Cep Mushroom

慢煮牛肋
牛肝菌

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Australian Lamb Tenderloin
Ratatouille | Burned Eggplant Water

澳洲羊里脊
烩蔬菜 | 烤茄子汁

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Rhubarb | Pistachio
Yogurt | Chervil Oil

大黄 | 开心果
酸奶 | 细叶芹油

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'Umeboshi' Cream Cheese
Matcha | dried Strawberries

"Umeboshi" 奶油芝士
日本抹茶 | 干草莓

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Farewell Sweets

欢送甜点

Stefan Stiller

Full menu selection

RMB 1,388

十四道菜

RMB 1,388

Chef de Cuisine
Sommelier & Maitre

Jeno Racz
Tendy Yang