

'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. 11

泰安门第十一份菜单

Welcome Snacks & Nibbles

欢迎开胃小食

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Hokkaido Scallop 'Carpaccio'

Fennel-Pollen | Lime

北海道扇贝薄片
茴香花粉 | 青柠

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King Crab

Avocado | Tomato Jelly

帝王蟹
牛油果 | 番茄啫喱

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Sea Urchin

Sour-Dough Bread | Brown Butter

海胆
酸面包 | 棕黄油

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'Cake' of Foie Gras

Black Truffle | Fig Chutney

鹅肝“蛋糕”
黑松露 | 无花果酱

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Grilled Octopus | Quinoa

Capsicum Water

扒八爪鱼 | 黑藜麦
甜椒水

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Green Pea Velouté | Ricotta | Daikon

青豆汤 | 瑞可塔芝士 | 萝卜

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Alfonsino | Shirako

Curry

金目鲷 | 鲷鱼白子
咖喱

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Cauliflower

dehydrated Ham | Chanterelles

花菜
风干西班牙火腿 | 鸡油菌

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Purple Shiso Sorbet

pickled Mustard Seeds

紫苏冰霜 | 腌芥末籽

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Duck-Leg 'Confit'

Lentils 'Le Puy' | Brussels Sprouts

“油封”鸭腿
法国连弩豆 | 孢子甘蓝

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Iberico Pork Loin

Potato | Mimosa | Kimchi

西班牙猪里脊
土豆 | 蛋白水瓜榴酱 | 泡菜

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Passion Fruit | Mango

Basil Sorbet

热情果 | 芒果
罗勒冰霜

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Almond | Peach

Vanilla

杏仁 | 桃子
香草

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Farewell Sweets

欢送甜点

Stefan Stiller

Chef de Cuisine
Sommelier & Maitre

Jeno Racz
Tendy Yang