

'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. 12

泰安门第十二份菜单

Welcome Snacks & Nibbles

欢迎开胃小食

*

Kombu cured Blue Fin Tuna
Sisho | Bitter Lemon Gel

昆布腌兰鳍金枪鱼
紫苏 | 苦柠檬酱

*

Burrata | Vegetables
Walnuts

红菜头 | 布拉塔芝士
核桃

*

Grilled Sardine
Pogača Bread | Kimchi Butter

扒沙丁鱼
土豆面包 | 泡菜黄油

*

Hokkaido Scallop
"Chicken Head Rice" | Parsley
Boudin Noir

北海道扇贝
鸡头米 | 意大利芹 | "黑香肠"

*

Cauliflower Royal
Mushroom Jelly |
slow cooked Beef Tongue

花菜蒸蛋
蘑菇冻 | 慢煮牛舌

*

Carabinero | Abalone
Seafood Broth

西班牙绯红虾 | 鲍鱼
海鲜汁

*

Charcoal grilled Turbot
Savoy Cabbage | Chorizo | Sauerkraut

炭烤大比目鱼
皱叶甘蓝 | 西班牙辣肠 | 酸菜

*

Seared Foie Gras
confit Parsnip | Hazelnut | Pear

煎肥鸭肝
慢煮防风根 | 榛子 | 梨

*

Basil Sorbet
Tomato | Basil Seeds

罗勒冰霜
番茄 | 1兰香籽

*

New Zealand Venison Saddle
Butternut Squash | Coffee

新西兰鹿腰
南瓜 | 咖啡

*

Sweet Bacon Jam 'Doughnut'

甜培根酱"唐纳滋"

*

Hawthorn & Oolong Tea Granita
Grapefruit | Kiwi

山楂乌龙冰碎
西柚 | 猕猴桃

*

'Mont Blanc'
Chestnut | Cream Cheese | Vanilla

"白山"
栗子 | 奶油芝士 | 香草

*

Farewell Sweets

欢送甜点

Full menu selection

RMB 1,388

十四道菜

RMB 1,388

Stefan Stiller

Chef de Cuisine
Sommelier & Maitre

Jeno Racz
Tendy Yang