

'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)

Full menu selection

RMB 1,588

十四道菜

RMB 1,588

Stefan Stiller

Chef de Cuisine  
Sommelier & Maitre

Jeno Racz  
Tendy Yang

## Taian Table Menu The best Dishes out of 12 Menus

泰安门最佳精选菜单

Welcome Snacks & Nibbles

欢迎开胃小食

\*

Mackerel

Smoke | Potato | Horseradish

马鲛鱼

烟熏 | 番薯 | 辣根

\*

Sea Urchin

Sour-Dough Bread | Brown Butter

海胆

酸面包 | 棕黄油

\*

Onion & Mushroom 'Tarte flambée'

黑松露千层挞

\*

Hamachi

Wasabi Spinach | Sansho Pepper

Caviar

黄鲷鱼

青芥菠菜 | 山椒 | 鱼子酱

\*

Snails & Bone Marrow

Parsley Mayo | Herb Salad

蜗牛及牛骨髓

意大利芹酱 | 香草色拉

\*

Lobster Royal | Dill-Oil

龙虾蒸蛋 | 雕草油

\*

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 Duck Liver 'Rougie'

Red Cabbage & Apple Chutney

“露杰”鹅肝

紫甘蓝&苹果酱

\*

Cucumber Sorbet

Hendricks Gin | Herb Snow

黄瓜冰霜

亨德利金酒 | 香草雪花

\*

Pigeon Breast

Black Quinoa | Artichoke Cream

鸽胸

黑藜麦 | 洋蓟酱

\*

'Shriokin' Wagyu Beef MS 8 Sirloin

Celeriac | Truffle

“白金”和牛MS8级西冷

根芹 | 黑松露

\*

'Umeboshi' Cream Cheese

Matcha | dried Strawberries

“Umeboshi”奶油芝士

抹茶粉 | 冻干草莓

\*

Chocolate

Smoked Sea Salt

巧克力

烟熏海盐

\*

Farewell Sweets