

“It is our duty to give meaning to the life of future generations by sharing our knowledge and experience; by teaching an appreciation of work well done and a respect for nature, the source of all life; by encouraging the young to venture off the beaten path and avoid complacency by challenging their emotions.”

PAUL BOCUSE
(1926-2018)

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 No. 13

泰安门第十三套菜单

Welcome Snacks & Nibbles

欢迎开胃小食

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Deep Sea Scampi 'Sashimi'
picked Mustard Seeds | Lime

深海螯虾“刺生”
腌芥末籽 | 青柠

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Glazed Eel
shaved Foie Gras | Apple | Watercress

烤鳗鱼
肥鸭肝薄片 | 苹果 | 西洋菜

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Frog Leg
Parsley | black Garlic

蛙腿
意大利芹 | 黑蒜酱

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Lobster
Bisque | Peas | Daikon | Taglierini

龙虾
虾浓汤 | 甜豆 | 萝卜 | 幼面

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'Ris de Veau'
Jerusalem Artichoke | Veal Custard

小牛胸腺
洋姜 | 小牛肉汁蒸蛋

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Grilled Miso Eggplant
Edamame | Dashi-Emulsion

扒味噌茄子
毛豆 | 鲣鱼高汤汁

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Charcoal grilled Black Cod
sautéed Kale | Sauce Vierge

炭扒鳕鱼
羽衣甘蓝 | 法式番茄汁

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Boudin Noir
Onsen Style Yolk | Tapioca | Pickles

“黑布丁”
温泉蛋黄 | 木薯 | 腌菜

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Coconut Water Sorbet
Frozen Mint

椰子水冰霜
冻薄荷

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Slow cooked Beef Short-Rib
Morels | white Bean Mash

慢煮牛肋
羊肚菌 | 白豆酱

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New Zealand Lamb Rack
Gratin Potatoes | Peas

新西兰羊排
千层土豆 | 青豆

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Rice Pudding
Plum Sorbet | Sake Kasu

米饭布丁
李子雪芭 | 清酒酒糟

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Chocolate & Tea

巧克力及茶

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Farewell Sweets

欢送甜点