



TAIAN TABLE MENU

INTRODUCING TAIAN TABLE

2.0

2016年4月, 主厨 Stefan Stiller 在泰安路创立了“Taian Table 泰安门”的餐饮概念, 供应一套14道菜的品鉴套餐, 每5-6周更新。两年后的今天, 泰安门在经历了14套菜单、近200道新菜肴后, 正式推出了“TT 2.0”, 一种全新的菜单概念。

创建这个新的菜单形式是因为 Stiller 主厨希望给顾客更多选择的空间, 同时也想保留过去菜单中最受欢迎的菜肴。

TT 2.0 给顾客带来全新的泰安门体验。新体验以一套8道菜的核心菜单为基础, 每7-8周更新。于此同时, 我们还将提供几道补充菜肴供顾客选择, 包括过去菜单的“经典菜式”和“每周特选”菜肴。

顾客可以选择“招牌菜式”和“每周特别”中的菜肴, 作为“核心菜单”的补充。这样, 每位客人都可以根据自己的胃口、饮食习惯和口味喜好来定制私人菜单。

In April 2016, Stefan Stiller launched Taian Table at its original location on Tai'an Lu, serving a 14-course degustation menu that changes every 5-6 weeks. Two years, 14 menus, and almost 200 dishes later, Taian Table now presents to you our new menu concept: TT 2.0.

This new menu format stems from Chef Stiller's desire to offer guests more flexibility than the fixed tasting menu, and also to keep guest favorites as signature dishes that are readily available.

TT 2.0 offers a new way for guests to experience Taian Table. The starting point of that experience is an 8-course core menu, which changes every 7-8 weeks. Additionally, we will also have a small supplemental selection, made up of signature dishes from past menus and a few weekly specials.

Guests will have the option to select dishes from the Classics and Specials menus to add to the core menu. This allows guests to customize their own menu according to their appetite, diet, and personal preference.

每位客人的泰安门体验都从8道式的季节性套餐开始。

在此基础上，我们另有两类菜肴作为补充：由泰安门过去2年最受欢迎的菜肴组成的“经典”菜单，以及每日“特选”菜单。

我们建议您在8道式套餐的基础上，另加4道“经典”和“特选”菜肴，构成完整的泰安门体验。您的晚餐价格将由您增加的菜肴决定。


如果您有任何疑问或需要建议，请随时询问我们的侍者或厨师，我们将很乐意帮助您选择

Our seasonal 8-course degustation menu is fixed and mandatory.

We have two supplemental menus: Taian Table 'Classics', which features highlights from previous menus over the past two years, and daily 'Specials'.

We recommend adding to the 8-course menu at least 4 dishes from 'Classics' and 'Specials' for the full Taian Table experience. The final price of your meal will depend on the dishes you add.

Our servers and chefs are happy to recommend dishes and help you with your selection.


STEFAN
STILLER

TAIAN TABLE MENU

NO. 17

Welcome Snacks & Nibbles | 欢迎开胃小食

—

Foie Gras Snow | 露杰肥鸭肝

Lychee | Riesling Jelly | 荔枝 | 雷司令啫喱

—

Cured Char Fillet | 北极红点鲑

Cucumber | Trout Roe | Crème fraiche | 黄瓜 | 鳟鱼子 | 酸奶油

—

Snails | 蜗牛

Parsley | Garlic | 意大利芹 | 香蒜

—

Dover Sole | 多佛塌鱼

Bouchot Mussels | Dill-Oil | Daikon | 圣米歇尔山蓝贻贝 | 雕草油 | 萝卜

—

'Oeuf en Meurette' | 红酒蛋

Parma Ham | pickled Shimeji Mushrooms | 帕尔马火腿 | 腌蟹味菇

—

Water Melon Sorbet | 西瓜冰霜

Borage | 琉璃苣

—

Slow cooked Beef Short-Rib | 慢煮牛肋

Celeriac Mash | Chanterelle | Crispy Beef Tendons

芹根酱 | 鸡油菌 | 脆牛筋

—

Figs | Cottage Cheese | Walnut-Milk Ice Cream

无花果 | 乡村奶酪 | 核桃牛奶冰淇淋

—

Farewell Sweets | 欢送甜点

MENU 10 COURSE -ADD 2 DISHES

1228

十道菜 — 原套餐增加两道菜

MENU 12 COURSE -ADD 4 DISHES

1458

十二道菜 — 原套餐增加四道菜

MENU 14 COURSE -ADD 6 DISHES

1688

十四道菜 — 原套餐增加六道菜

CLASSICS

Add
增加

Sea Urchin | 海胆

Sour-Dough Bread | Brown Butter | 酸面包 | 棕黄油

'Seared Foie Gras | 煎露杰肥鸭肝

Confit Parsnip | Hazelnut | Pear | 慢煮防风根 | 榛子 | 梨

Roasted Cauliflower | 烤花菜

Air dried Beef Cheek | Smoked Egg Yolk | Pickled Mushrooms
Brown Butter Hollandaise | 风干牛脸肉 | 烟熏蛋黄 | 蟹味菇 | 棕黄油 | 荷兰汁

Lobster Royal | Dill-Oil | 龙虾蒸蛋 | 雕草油

Charcoal grilled Turbot | 炭烤大比目鱼

Sauerkraut | Caviar | 酸菜 | 鱼子酱

'Umeboshi' Cream Cheese | 梅子奶油芝士

Matcha | Dried Strawberries | 日本抹茶 | 干草莓

OUR SPECIALS

Add
增加

Smoked 'Gazpacho' | 烟熏番茄冷汤

pickled Mackerel | 腌制马鲛鱼

'Tom Yum Goong' | 冬阴功

Scampi | Lemongrass | Mushrooms | 新西兰海螯虾 | 香茅 | 草菇

110

Angus Beef Tartar & Caviar (10g)

牛肉挞挞 & 鱼子酱

Sour Cream | Potato 'Rösti' | 烟熏酸奶油 | 黄金土豆饼

245

New Zealand Lamb Saddle | 新西兰羊腰肉

Peas | Mint | black Garlic | Yogurt | 甜豆 | 薄荷 | 黑蒜蛋黄酱 | 酸奶

175

Apple Tarte Tatin | 苹果挞

Fourme d'Ambert Ice Cream | Walnuts | 芝士冰淇淋 | 核桃

Chef de Cuisine | Johnny Pham

Sommelier & Maitre | Tendy Yang