



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。

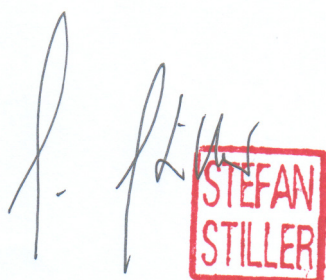
如果您有任何疑问或需要建议，请随时询问我们的侍者或厨师，我们将很乐意帮助您选择

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. 20

Welcome Snacks & Nibbles | 欢迎开胃小食

—

Smoked Sardine | 烟熏沙丁鱼

Beet Root | Horseradish | Caviar | 菜头 | 辣根 | 鱼子酱

—

Baby Squid | 鱿鱼仔

Carabinero | Tomato Consommé | Lemongrass

西班牙红虾 | 番茄汤 | 香茅

—

Razor Clam | 竹蛏

Shallot Confit | Clam Jus | Samphire | 油浸干葱 | 蛤蜊汁 | 海芦笋

—

French Sea Bass | 法国海鲈鱼

Guanciale | roasted Savoy Cabbage | Kimchi | Gochujang-Mayo

腌猪脸 | 烤皱衣甘蓝 | 泡菜 | 辣蛋黄酱

—

Spring Morels | 春季羊肚菌

'Vin Jaune' | Leeks | 汝拉黄葡萄酒 | 京葱

—

Passion Fruit Sorbet | 百香果冰霜

—

Duck Breast | 鸭胸

Mushroom Dashi | Foie Gras | 菌菇高汤 | 鸭肥肝

—

Raspberry | Yoghurt | Hazelnut

树莓 | 酸奶 | 榛子

—

Farewell Sweets | 欢送甜点

MENU 10 COURSE -ADD 2 DISHES

1328

十道菜 — 原套餐增加两道菜

MENU 12 COURSE -ADD 4 DISHES

1558

十二道菜 — 原套餐增加四道菜

MENU 14 COURSE -ADD 6 DISHES

1788

十四道菜 — 原套餐增加六道菜

CLASSICS

Add
增加

Foie Gras Snow | 露杰肥鸭肝

Lychee | Riesling Jelly | 荔枝 | 雷司令啫喱

Sea Urchin | 海胆

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

Parsley & Garlic Porridge | 意大利芹 & 蒜蓉粥

Frog Legs | 蛙腿

Loup de Mer | 法国海鲈鱼

White Bean Mash | Ginger | 白豆泥 | 姜

'Umeboshi' Cream Cheese | 梅子奶油芝士

Matcha | Dried Strawberries | 日本抹茶 | 干草莓

OUR SPECIALS

Add
增加

Pot au Feu | 法式牛肉汤

Bone Marrow | Beef Tenderloin | 骨髓 | 里脊

Seared Hokkaido Scallop | 香煎北海道扇贝

roasted Cauliflower | Watercress | Trout Roe | 烤花菜 | 西洋菜 | 鲟鱼子

New Zealand Deep Sea Scampi | 新西兰深海螯虾

Grapefruit | Coriander | puffed Rice | 西柚 | 香菜

New Zealand Lamb Rack | 新西兰羊腰肉

175

Butternut Squash | Celeriac | Shallots | Yogurt

南瓜 | 芹根 | 小洋葱 | 酸奶

Lemon Tart | 柠檬挞

Italian Meringue | Jasmine Tea | Limoncello | 意大利蛋白霜 | 茶 | 柠檬酒

Chef de Cuisine | Johnny Pham

Sommelier & Maitre | Tendy Yang