



TAIAN TABLE MENU

INTRODUCING TAIAN TABLE

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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，供应每季更新的品鉴菜单。

在过去三年中，我们的团队开发了数十套菜单，几百道菜肴，不懈致力于用当季的臻选食材为我们的客人打造卓越的用餐体验。

泰安门体验以一套8道式核心菜单为基础，每6-8周更新。于此同时，我们还提供一系列补充菜肴供您选择，由过去菜单的“经典菜式”和限时供应的“当季特选”构成。

您可以根据自己的胃口、饮食习惯和口味喜好，从“经典菜式”和“当季特选”中选择几道菜，作为核心菜单的补充，定制自己独一无二的泰安门体验。

In April 2016, Stefan Stiller launched the Taian Table concept at its original location on Tai'an Lu, serving a degustation menu that changes every few weeks.

Three years, dozens of menus, and hundreds of dishes later, our team remains relentless in our constant quest to create an exceptional dining experience for our guests, crafted with the finest ingredients of the season.

The starting point of that experience is our 8-course core menu, which changes every 6-8 weeks to reflect the season. In addition to the core menu, we also offer two supplemental selections: Taian Table's signature dishes from our past menus, as well as limited-time seasonal specials.

You can select dishes from these classics and specials to add to the core menu, and customize your dinner according to appetite, diet, and personal preference to create your own unique Taian Table experience.

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。

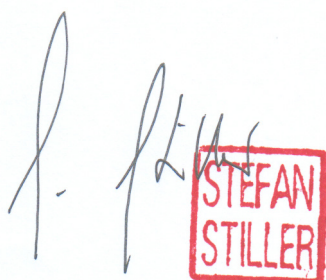
如果您有任何疑问或需要建议，请随时询问我们的侍者或厨师，我们将很乐意帮助您选择

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.25

Welcome Snacks & Nibbles | 欢迎开胃小食

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Foie Gras Terrine | 鹅肝酱

Pain d' Épices | Apple & Kumquat Chutney | 香料面包 | 苹果&金橘酱

—

Carabinero | 西班牙红虾

Carrot | Passion Fruit Daikon | 胡萝卜 | 百香果萝卜

—

Seared Scallop | 煎扇贝

Jerusalem Artichoke 'Risotto' | Mimolette

洋姜“烩饭” | 米莫莱特干酪

—

Loup de Mer | 法国海鲈鱼

Cauliflower | 花菜

—

Short-Rib & Black Truffle 'Ravioli' | 黑松露 & 牛肋“意饺”

Parmesan | 巴马臣芝士

—

Soy Bean Milk Sorbet | 豆奶冰霜

Osmanthus | Tapioca | 桂花 | 木薯

—

New Zealand 'Te Mana' Lamb | 新西兰“Te Mana”羊

Lamb Saddle | BBQ roasted Shoulder | 羊鞍 | 炙烤羊肩

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

—

Peanut | 花生

Coconut | Lychee | Chocolate | 椰子 | 荔枝 | 巧克力

—

Farewell Sweets | 欢送甜点

MENU 10 COURSE -PLEASE ADD 2 DISHES

1628

十道菜 — 原套餐增加两道菜

MENU 12 COURSE -PLEASE ADD 4 DISHES

1858

十二道菜 — 原套餐增加四道菜

CLASSICS

Add
增加

Angus Beef Tartar & Caviar

牛肉挞挞&鱼子酱

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

Sea Urchin | 海胆

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

Cured & torched Mackerel | 腌&焗青花鱼

pickled Beets | smoked Sour Cream | 腌菜头 | 烟熏酸奶油

Pot au Feu | 牛肉汤

Australian Beef Sirloin | Bone Marrow | 澳洲西冷 | 牛骨髓

OUR SPECIALS

Add
增加

White Asparagus Salad | 白芦笋色拉

Smoked Eel | Salmon Roe | 烟熏鳗鱼 | 腌三文鱼籽

Cured Hamachi 'Ceviche' | 腌狮鱼

Sea Urchin | Oyster | Lime-Coconut & Chili Dressing

海胆 | 生蚝 | 青柠椰子 & 辣椒汁

Morels & Scampi | 羊肚菌 & 螯虾

Vin Jaune | Scrambled Eggs | “汝拉” 黄葡萄酒 | 炒蛋

Veal Tenderloin | 荷兰小牛柳

Leeks | Black Truffle | Celeriac | 京葱 | 黑松露 | 根芹

Almond Panna Cotta | 杏仁奶冻

Cherry | Milk | 车厘子 | 牛奶

Chef de Cuisine | Johnny Pham

Executive Sous Chef | Alex Fu

Sommelier & Maitre | Tendy Yang