



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。

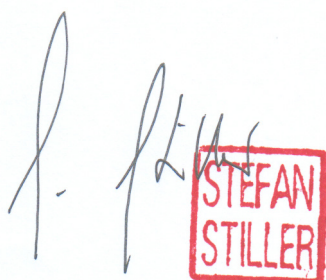
如果您有任何疑问或需要建议，请随时询问我们的侍者或厨师，我们将很乐意帮助您选择

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.29

Welcome Snacks & Nibbles | 欢迎开胃小食

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Oyster Selection 'David Hervé' Boudeuse No. 4

生蚝精选 “大卫” 淑雅4号

Plum | Radish | 布林 | 萝卜

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Hairy Crab | 绒螯蟹

Eggplant | Sesame | 茄子 | 芝麻

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Soft boiled Egg | 溏心蛋

Albufera Sauce | Spinach | 香浓汤汁 | 菠菜

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Foie Gras 'Rougie' | 露杰鸭肝

Turnip | Consommé | 芜菁 | 高汤

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Amadai | 甘鲷

Butternut | Seaweed Sabayon | 南瓜 | 海藻蛋黄汁

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Pineapple Sorbet | 菠萝雪芭

Frozen Herbs | Celery | 冻香草 | 西芹

-

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

Lamb Saddle & slow cooked and BBQ Rib | 羊鞍 & 羊腩排

Navarin Vegetable | Spices | 蔬菜 | 香料

-

Apple | Honey | Tea | 苹果 | 蜂蜜 | 茶

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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

Watermelon – Dehydrated – Rehydrated

西瓜 – 风干 – 回水

Water Kimchi | Radish | baby Lotus-root | 清水泡菜 | 萝卜

Sea Urchin | 海胆

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

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

Tartar of Dutch Veal Tenderloin | 荷兰乳饲小牛柳塔塔

White Miso | Porcini Mushrooms | Truffle Vinaigrette

白味噌 | 牛肝菌 | 黑松露醋汁

Cured Angus Beef Tenderloin | 腌制安格斯牛柳

Oyster | Thai Vinaigrette | Vegetable Mille-feuille

生蚝 | 泰味油醋汁 | 千层蔬菜

‘Rheinischer Sauerbraten’ – Slow braised Beef Cheek

慢煮牛脸

Chanterelle Mushrooms | Cauliflower | 鸡油菌 | 花菜

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

Executive Sous Chef | Alex Fu

Sommelier & Maitre | Tendy Yang