

TAIAN TABLE  
MENU



# INTRODUCING TAIAN TABLE

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2016年4月, Stefan Stiller 在上海泰安路上创立了“Taian Table 泰安门”的餐饮概念,为食客带来不断更新的品鉴菜单,展现每个时节独特韵味。

五年来,泰安门团队倾心打造了三十余套菜单,数百道佳肴,力求用当季的臻选食材为每位来宾呈现极尽完美的味觉体验。

泰安门体验以一套8道式的品鉴套餐为基础,根据时令每8周更新。

与此同时,我们也为您带来一些泰安门经典之作和当季特选佳肴,供您随心组合。

您可以从这些菜肴中选择几道作为附加,根据自己的胃口、饮食习惯和口味喜好,定制独一无二的泰安门体验。

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

Five years, more than 30 different 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 8 weeks to reflect the season.

In addition to the core menu, we also offer a selection of signature and seasonal dishes.

You can select these dishes 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道式的品鉴套餐开始。

此外,我们另提供一系列泰安门经典菜肴供您选择,其中包括过去五年中最受食客喜爱的菜肴。

我们建议您在8道式套餐的基础上,另选几道菜肴作为附加,享受完整的泰安门体验。您的晚餐价格将根据您添加的菜肴决定。

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。

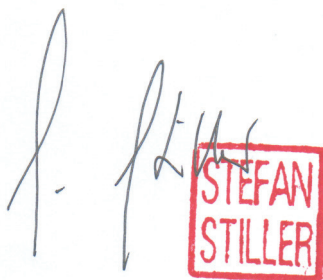
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Our seasonal 8-course degustation menu is fixed and mandatory.

We have additionally a selection of signature dishes, which features highlights from previous menus over the past five years.

We recommend adding a few dishes to the 8-course menu 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.



A handwritten signature in blue ink is positioned to the left of a red square stamp. The stamp contains the name 'STEFAN STILLER' in white, uppercase letters.

# TAIAN TABLE MENU

## NO.03

Welcome Snacks & Nibbles | 欢迎开胃小食

### Scallop Ceviche | 酸汁扇贝

Sea Urchin | Oyster | Lime-Coconut Dressing  
海胆 | 牡蛎 | 椰味青柠

### Squid 'Tagliatelle' | 鱿鱼‘面’

Green Celtuce | Squid Dashi | Dill  
莴笋 | 鱿鱼高汤 | 莳萝

### Lobster Royal | 龙虾炖蛋

Atlantic Lobster | Caviar | Mandarin Orange  
美国龙虾 | 鱼子酱 | 柑桔

### Snails & Bone Marrow | 蜗牛&牛骨髓

Parsley Mayonnaise | Herb Salad  
意大利芹酱 | 香草色拉

### Scallop & Pikeperch 'Sandwich' | 扇贝&桂花鱼“三明治”

Vin Jaune | Carrots | Morels  
汝拉黄葡萄酒 | 拇指萝卜 | 羊肚菌

### Coconut Water Sorbet | 椰子水雪芭

Frozen Mint  
冻薄荷

### Australian Wagyu Beef Tenderloin MS 7

#### 澳大利亚m7牛里脊

Bordelaise Jus | black Truffle | Matzutake Mushroom  
波尔多牛汁 | 黑松露 | 松茸

### Dark Chocolate | 黑巧克力

Caramelized Banana | roasted Cocoa Gelato  
焦糖香蕉 | 烤可可冰淇淋

### Farewell Sweets | 欢送甜点

MENU 8 COURSE

八道菜

1488

All prices are in RMB and subject to a 10% Service Charge

所有价格以人民币计算并附加10%服务费

# ADD ON DISHES

Add  
增加

## Smoked Mackerel | 烟熏青花鱼

Beetroot | Horseradish | Caviar Superior Oscietra No. 2  
红菜头 | 辣根 | 鱼籽酱

185

## Red Hair Crab Salad | 红毛蟹色拉

Apple | Pickled Radish | Finger Lime  
苹果 | 腌萝卜 | 指柠

185

## Sea Urchin | 海胆 | TT

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

165

## Agnolotti | 意饺

Beef Short Rib | Artichokes | Parmesan  
牛肋 | 洋蓟 | 帕尔马芝士

145

## Grilled Octopus | 扒八爪鱼 | TT

'Uni-sotto' | Sake-Miso  
海胆拌饭 | 清酒味增

280

## Seared Hokkaido Scallop | 北海道扇贝 | TT

Dashi-Butter | Bacon Jam  
高汤黄油 | 培根酱

250

## New Zealand 'Te Mana' Lamb Rack

### 新西兰“Te Mana”羊排

Peas | Mint | black Garlic | Yogurt  
甜豆 | 薄荷 | 黑蒜 | 酸奶

320

## Apple | Honey | Tea

苹果 | 蜂蜜 | 茶

120

**TT** Taian Table Shanghai Signature Dishes

**Chef de Cuisine | Ivan Miguez**

**Executive Sous Chef | Anson Ren**

**Restaurant Manager | 'John' Can Ali Sehirlioglu**

**Sommelier | Jordan Li 李之首**

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