

TAIAN TABLE  
MENU



# INTRODUCING TAIAN TABLE

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2016年4月, Stefan Stiller 在泰安路上创立了“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。

八年来, 泰安门团队倾心打造了四十余套菜单, 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道式的核心菜单为基础, 每6-8周更新。

与此同时, 我们也为您带来一些过去菜单的“经典之作”, 以及限时  
供应的“当季特选”, 供您随心组合。

您可以根据自己的胃口、饮食习惯和口味喜好, 从“经典之作”和“  
当季特选”中选择几道菜肴作为附加, 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.

More than eight years, 40+ 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, with various salty and sweet snacks before and after  
the main dishes, which changes every 6-8 weeks to reflect  
the seasons.

In addition to the core menu, we also offer a supplemental  
selection: Taian Table's signature dishes from our past  
menus, as well as limited-time seasonal specials.

You 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季节性套餐开始。

在此基础上,我们另有一类菜肴作为补充:由泰安门过去八年最受欢迎的菜肴组成的“经典”菜单,及每日“特选”菜单。

我们建议您在套餐的基础上,另加2道或者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 degustation menu is fixed and mandatory.**

**We have a supplemental menus: Taian Table ‘Classics’, which features highlights from previous menus over the past eight years, and daily ‘Specials’.**

**We recommend adding to the core menu at least 2 to 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.**

# TAIAN TABLE MENU

## NO. 47

Yangmei Tea | 杨梅茶

Broccoli | Passion Fruit | Pistachio | 西兰花 | 百香果 | 开心果

Caprese | Kalamata Olive | 卡普雷赛 | 希腊橄榄

Beef Taco | Oyster | Ginger | 牛肉塔可 | 生蚝 | 嫩姜

Carrot | Yogurt | Curry Sorbet | 古法种植胡萝卜 | 酸奶 | 咖喱冰沙

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### Koji Cured Shima Aji | 米麴腌大竹荚鱼

Dongchimi | Peach | Sicilian Pistachio

水泡菜 | 水蜜桃 | 西西里开心果

### King Crab A La 'Waldorf' | '华尔道夫'帝王蟹

Verjus | Caviar Oscietra No.2

酸葡萄汁 | 奥希特拉鲟鱼子酱No.2

### Deep Sea Scampi | 深海螯虾

30 Years old 'Tantian' Yellow Rice Wine | Fennel | Orange

30年陈酿'贪天'黄酒 | 茴香 | 橙

### Confit Wild Patagonian Toothfish | 油浸犬牙鱼

Fermented White Asparagus | Hazelnut Miso | Wild Garlic Oil

发酵白芦笋 | 榛子味噌 | 熊葱油

### Pied de Cochon | 法式猪蹄

Hispi Cabbage | Xinjiang Grapes | Sauce Gribiche

尖头甘蓝 | 新疆提子 | 格里比切酱

### Sakura Granita | 樱花冰沙

Roasted Rice

烤米脆

### Mayura Full-blood Wagyu Beef | 全血和牛

Yunnan Chanterelles | Celeriac

云南鸡油菌 | 芹根

### Purple Shiso | 紫苏

Lychee | Macadamia Nut

荔枝 | 夏威夷果

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Passion Fruit & Coconut | Peanut Praline | Canelé

热情果椰子 | 花生焦糖巧克力 | 可露丽

Chocolate Box | 巧克力盒

Sea Salt | Mojito | Perfume Lime | Hazelnut

海盐 | 莫吉托 | 香水柠檬 | 榛子

我们邀您随心定制独一无二的泰安门飨食体验：  
PLEASE CUSTOMIZE YOUR EXPERIENCE WITH

从以下菜品中附加任选两道  
2 DISHES FROM BELOW

1998

从以下菜品中附加任选四道  
4 DISHES FROM BELOW

2338

## OUR 'CLASSICS' & 'SPECIALS' ADD ON DISHES

我们的‘经典之作’以及‘时令甄选’

### Oyster La Bourriche No. 2 | 马奥伦生蚝No. 2

Tapioca | Wakame | Celtuce

木薯 | 若芽 | 芹苣

### Sea Urchin | 海胆

Sour-Dough Bread | Brown Butter

酸面包 | 棕黄油

### M9+ Wagyu Beef Sirloin | 炙烤M9+和牛西冷

Caviar | Horseradish | Dashi

鱼子酱 | 辣根 | 日式高汤

### Poached Atlantic Lobster | 沁煮大西洋龙虾

Kohlrabi | Laksa Broth

球茎甘蓝 | 叻沙汤汁

### Yunnan Morel | 云南羊肚菌

5 Grains | Young Leek | Watercress

五谷 | 嫩青葱 | 西洋菜

### Chongming Pigeon | 崇明乳鸽

Topinambour | Mulberry

洋姜 | 桑葚

### Cherry | 樱桃

Mushroom Gelato | Pine Needle Oil

菌菇冰激凌 | 松针油

### Caramelized Pineapple | 焦糖凤梨

Coconut Gelato | Brioche

椰香冰激凌 | 黄油吐司

Operations Manager | Thomas Ekstrand

Chef de Cuisine | Mao Xin 毛鑫

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