

TAIAN TABLE
MENU



INTRODUCING TAIAN TABLE

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。

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. 48

Yangmei Tea | 杨梅茶

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

Sweet Pea | Mimollete | 甜豆 | 米莫莱特奶酪

Tuna Otoro Taco | Oyster | Ginger | 金枪鱼大腹塔可 | 生蚝 | 嫩姜

Pani Puri | 印度脆球

River Shrimp | 河虾

Avocado | Tomato Essence | Caviar Oscietra No.2

牛油果 | 草莓番茄 | 奥希特拉鱼子酱No.2

Australian M5 Beef Tartare | 澳大利亚M5牛肉塔塔

Sunchoke | Sorrel | Raspberry

洋姜 | 绿酸模 | 覆盆子

Smoked Cuttle Fish | 烟熏墨鱼

Tom Yum | Celtuce | Coconut

冬阴功 | 莴笋 | 香椰

Roasted Endive | 热煨玉兰菜

Beef Tongue | Sourdough Miso | Champagne Beurre Blanc

牛舌 | 味增德式酸面包 | 香槟白奶油酱汁

Grilled Scallop | 炙烤扇贝

Bone Marrow | Leek | Almond

牛骨髓 | 西蒜 | 杏仁

Greek Yogurt | 希腊酸奶

Cucumber Sorbet | Black Garlic

青瓜冰沙 | 黑蒜

Pluma Ibérico | 伊比利亚黑猪梅羽肉

Eggplant | Chickpea | Sauce Espelette

茄子 | 鹰嘴豆 | 法式甜椒酱

Dark Chocolate 70% | 黑巧克力

Yunnan Black Truffle | Popcorn Gelato

云南黑松露 | 爆米花冰激凌

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

Strawberry | Beetroot | Caramel Sea Salt

Yuzu | Dark Chocolate

草莓酸奶 | 甜菜头 | 焦糖海盐

柚子 | 黑巧克力

我们邀您随心定制独一无二的泰安门飨食体验：
OR 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'

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 | 芹莴

Beetroot | 甜菜头

Ajo Blanco | Goat Cheese
白蒜面包汁 | 山羊奶酪

Foie Gras | 肥鸭肝

Fermented Plum | XO Creme
发酵李子 | XO酱

Charcoal Grilled Carabinero | 炭烤红魔虾

Lily Pumpkin | Masala Dosa
栗栗南瓜 | 马萨拉多莎饼

Yunnan Morel | 云南羊肚菌

5 Grains | Young Leek | Watercress
五谷 | 嫩青葱 | 西洋菜

Charcoal Grilled Wagyu Sirloin | 碳烤和牛西冷

Unagi | Sauerkraut | Caviar
鳗鱼 | 德式酸菜 | 鱼子酱

288RMB

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

Chef de Cuisine | Mao Xin 毛鑫

Operations Manager | Thomas Ekstrand

Head Sommelier | Paul Guan 关沃权

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