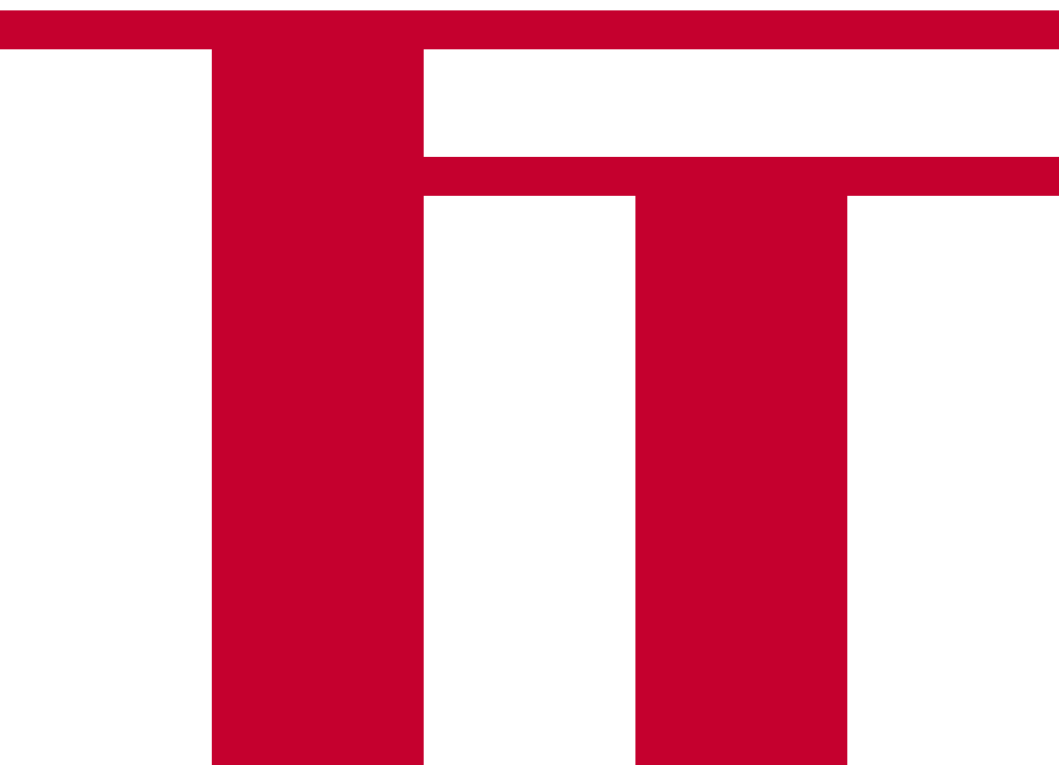


TAIAN TABLE  
MENU



# 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,我们另有两类菜肴作为补充:由泰安门过去8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 menu: 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. 49

Welcome Mushroom Tea | Beurre Noisette | 棕黄油蘑菇茶

Sunchoke Taco | Pine Nut | Cassis | 洋姜 | 松子 | 黑醋栗

Choux | Saba | Melon | 泡芙 | 鲭鱼 | 蜜瓜

Oxtail Consommé | Caviar Oscietra No.2 | 牛尾清汤 | 鱼子酱

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### Kanpachi | 琥珀鱼

Long Bean | Wasabi Leaf | Buddha's Hand

长豆角 | 山葵叶 | 佛手柑

### Foie Gras Gelato | 肥鸭肝冰激凌

Smoked Eel | Cherry Kosho

烟熏鳗鱼 | 樱桃山椒

### Normandy Scallop | 诺曼底扇贝

5J Ham | LuoboGao | Caviar Oscietra No.2

5J火腿 | 萝卜糕 | 鱼子酱

### Celeriac en croûte | 酥皮根芹

Périgord Truffle | Hazelnut | Chervil

佩里戈尔松露 | 榛子 | 细叶芹

### Frog Pakora | 蛙腿炸蔬饼

Okra | Tamarind | Curry Leaf Oil

秋葵 | 罗望子 | 咖喱叶油

### Yunnan Raw Papaya | 云南酸木瓜

Olive | Blood Orange

橄榄 | 血橙

### Roasted Moscovy Duck | 炙烤‘番鸭’

Sweet Potato | ‘Shajiang’

烟薯 | 沙姜

### Basil | 罗勒

30 Year Balsamic | Strawberry

30年陈意大利黑醋 | 草莓

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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

Blueberry | Beetroot | Caramel Sea Salt

Yuzu | Dark Chocolate

蓝莓 | 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’

### Sea Urchin | 海胆

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

### Torched Carabinero | 炙烤红魔虾

Green Asparagus | Kumquat Kosho  
绿芦笋 | 金桔山椒酱

### Australian Beef Tenderloin | 澳州牛肉塔塔

Pear | Gochujang | Dongchimi  
梨 | 韩式辣酱 | 水泡菜

### Toothfish | 犬牙鱼

Cous Cous | Sicilian Pistachio | Koji Beurre Blanc  
中东小米 | 西西里开心果 | 米曲白奶油汁

### 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

288

### Peach Tarte | 蜜桃挞

Pistachio Gelato | Vanilla Noir  
开心果冰激凌 | 黑香草

### Pear | 蜜梨

Fourme D'Ambert | Dulce De Leche  
昂贝尔·佛姆 | 牛奶焦糖

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