

TAIAN TABLE  
MENU



# INTRODUCING TAIAN TABLE

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2016年四月, 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, 旨在展现每个时节特有的精髓及韵律。

多年以来, 泰安门团队倾心打造了五十余套菜单, 数百道佳肴, 力求用当季的臻选食材为每位宾客呈现极具匠心的味蕾飨宴。

泰安门的用餐体验以一套10道式的核心菜单为基础, 同时会于餐前及餐后相配各式咸甜小食相佐, 并每年设计并呈现四份全新的品鉴菜单。

此外, 我们也将呈现一系列臻选菜品, 供您随心组合搭配。

您可以根据自己的饮食习惯及口味喜好, 从中选择几道菜品作为附加, 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 nine years, 50+ 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 10-course core menu, with various salty and sweet snacks before and after the main dishes, which changes 4 times per year 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 may 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.



# TAIAN TABLE MENU

## NO.51

Plum Tea | 梅子茶

Sunchoke | Pine Nut | Cassis | 洋姜 | 松子 | 黑醋栗  
Choux | Saba | Melon | 泡芙 | 鲭鱼 | 蜜瓜  
Caprese | Kalamata Olive | 卡普雷赛 | 希腊橄榄

Dashi Macaron | Tuna Otoro | Caviar | 出汁马卡龙 | 金枪鱼大腹 | 鱼子酱

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

Wakame | Kombu | Yoghurt  
若芽 | 昆布 | 酸奶

**Chilled Soba | 荞麦冷面**

Sea Urchin | Lilly Pumpkin  
海胆 | 栗栗南瓜

**Kanpachi | 琥珀鱼**

Watermelon | Leche De Tigre | Lardo "Snow"  
西瓜 | 秘鲁虎乳腌汁 | 脂'雪花'

**Dosa | 印度薄饼**

Torched Sardine | Aloo Masala  
炙烤沙丁鱼 | 土豆玛莎拉

**Label Rouge Chicken served in two courses | 法国红标鸡以两道呈现**

**Thigh Fricassée | 烩鸡腿肉**

Chanterelle | Champagne  
鸡油菌 | 香槟

**Farced Breast | 酿鸡胸肉**

Carabinero Head Jus  
红魔虾脑酱

**Ibérico Pluma | 伊比利亚梅羽肉**

Pear Kimchi | Shiso | Ssamjang  
梨泡菜 | 紫苏 | 韩式辣酱

**Oxalis Sorbet | 酢浆草冰沙**

Green Grapes | Nigori Sake  
青提 | 浊酒

**Kinki | 金吉鱼**

Wagyu | Douban | Sichuan Pepper Leaf  
和牛 | 豆瓣 | 四川鲜花椒叶

**Rice & Mango | 蜜酿米粒配芒果**

Canelé | Cherry & Dark Chocolate  
Peanut Praline | Coffee Éclair  
可露莉 | 樱桃黑巧克力 | 花生果仁糖 | 咖啡闪电泡芙

Chocolate Box | 巧克力盒

10 COURSE MENU SELECTION

2188

十道式精选套餐

OUR ADD-ON DISHES

我们的加选菜品

Australian Beef Tenderloin Tartare | 澳洲牛肉塔塔

238

Pear | Gochujang | Dongchimi

梨 | 韩式辣酱 | 水泡菜

Scallop Pakora | 扇贝炸蔬饼

288

Okra | Tamarind | Curry Leaf Oil

秋葵 | 罗望子 | 咖喱叶油

Bergamot Tart | 香柠挞

148

Italian Meringue | Jasmine Tea

意大利蛋白霜 | 茉莉花茶

OUR WINE PAIRING OPTIONS

我们的餐酒搭配

Sommelier Selection | 优质餐酒搭配

1350

An exploration of wines from around the world

来自世界各地葡萄酒的探索

Premium Pairing | 顶级餐酒搭配

2150

Curated wines from top producers and their regions

来自顶级生产商及其区域的精心挑选

Do not hesitate to inquire with our sommelier team for any questions or requests

如有任何问题或请求, 请随时向我们的酒侍团队咨询。

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