

TAIAN TABLE
MENU



INTRODUCING TAIAN TABLE



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。



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

泰安门

TAIAN TABLE MENU

'Best of' 2025

Mushroom Tea | Beurre Noisette | 菌菇茶 | 榛子黄油

Sourdough Taco | Salade Niçoise | 酸面包塔可 | 尼斯沙拉

Char Siu Bao | Kumquat | 叉烧包 | 金橘

Kimchi Macaron | Tomato | 泡菜马卡龙 | 番茄

New Zealand King Salmon | 新西兰帝王鲑

Wasabi | Juniper Berry

山葵 | 杜松子

Chawanmushi | 茶碗蒸

Snail | Bone Marrow | Parsley

蜗牛 | 牛骨髓 | 欧芹

Éclair d'Épice | 香料闪电泡芙

Foie Gras | Cherry Kosho | Pistachio

鸭肝 | 樱桃味噌 | 开心果

Dosa | 印度薄饼

Torched Aji | Aloo Masala

炙烤小竹荚 | 土豆玛莎拉

Bao | 包

Torched Wagyu | Smoked Caviar

炙烤和牛 | 烟熏鱼子酱

Confit Toothfish | 油封犬牙鱼

Oyster | Fennel | Bouillabaisse

生蚝 | 茴香 | 马赛鱼汤

Charcoal Grilled Pigeon | 炭烤白羽鸽

Preserved Mulberry | Sauce Rouennaise

腌桑葚 | 鲁昂酱

Fermented Mandarin Sorbet | 发酵柑橘冰糕

Jasmine Flower

茉莉花

New Zealand Lamb | 新西兰羊肉

Kashmiri Spice | Seasonal Vegetables

克什米尔香料 | 当季时蔬

68% Chocolate Gâteau | 巧克力

Roasted Plum | Almond Gelato

烤李子 | 杏仁冰激凌

Cherry & Dark Chocolate | Peanut Praline | Canele

樱桃黑巧克力 | 花生果仁糖 | 可丽露

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 M5 Beef Tartare | 澳大利亚M5牛肉塔塔

198

Sunchoke | Sorrel | Raspberry

洋姜 | 绿酸模 | 覆盆子

Poached Atlantic Lobster | 沁煮大西洋龙虾

288

Kohlrabi | Laksa Broth

球茎甘蓝 | 叻沙汤汁

Pear | 蜜梨

158

Fourme D'Ambert | Dulce De Leche

昂贝尔·佛姆 | 牛奶焦糖

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

2350

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。

Chef de Cuisine | Yueh-Peng Wu 吴岳朋

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