

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

## MENU 53

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



### Shio-Koji Cured Aji | 盐麴渍竹荚鱼

Passion Fruit Skin | Sweet Peas | Horseradish

百香果皮 | 甜豌豆 | 辣根

### Sea Urchin | 海胆

Sourdough Bread | Brown Butter

酸面包 | 棕黄油

### Spanish Carabinero | 西班牙红魔虾

Finger Lime | Ginger Oil

指柠 | 姜汁油

### Shallot Dashi | 红葱头高汤

Gruyère | Pigeon Liver Crème

格鲁耶尔干酪 | 鸽肝酱

### Kawahagi | 马面鱼

Morel | Seaweed Butter

羊肚菌 | 海苔黄油

### Seared Foie Gras | 香煎鸭肝

Corn | Vadouvan | Green Mango

玉米 | 印法混合香料 | 青芒果

### Braised Beef Cheek | 慢炖牛颊肉

Anchovy | Water Bamboo | Smoked Caviar

凤尾鱼 | 茭白 | 烟熏鱼子酱

### New Zealand Lamb Loin | 新西兰羊里脊

Lamb Shoulder | Kadaifi | Fattoush

羊肩肉 | 卡达菲细丝酥 | 菲图什沙拉

### Yunnan Rhubarb | 云南大黄

Tonka Bean | 零陵香豆

### Pretzel Gelato | 碱水饼干冰淇淋

Banana | Kumquat

香蕉 | 金橘



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

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## 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

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## 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。

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**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