

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 MENU

MENU 54

Yangmei Tea | 杨梅茶

Char Siu Bao | Kumquat | 叉烧包 | 金橘

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

King Crab | Roasted Bell Pepper | 帝王蟹 | 烤甜椒

Oyster Regal No. 2 | 皇御生蚝No.2

Wakame | Kombu Oil | Yogurt

若芽 | 昆布油 | 酸奶

Hamachi | 黄鲷鱼

White Asparagus | Verbena | Horseradish

白芦笋 | 马鞭草 | 辣根

Korean Beef Tartare | 韩式牛肉塔塔

Nashi Pear | Gochujang

秋月梨 | 韩式辣酱

Scallop | 扇贝

Tom Kha Gai | Foie Gras Gelato

泰式椰香鸡汤 | 鸭肝冰激凌

Grilled King Crab | 炙烤帝王蟹

Doubanjiang | Citrus Sabayon

豆瓣酱 | 柑橘萨芭雍

Agnolotti | 意饺

Porcini | Wild Garlic

牛肝菌 | 熊葱

Confit Toothfish | 油浸犬牙鱼

Tomato Shorba | Artichoke | Curry Leaf

番茄浓汤 | 洋蓟 | 咖喱叶

Zhejiang Chicken | 浙江鸡

Carabinero | Vin Jaune

红魔虾 | 汝拉黄酒

Purple Shiso Sorbet | 紫苏雪葩

Sakura | Strawberry

樱花 | 草莓

Matcha Gâteau | 抹茶格托

Cherry | Puffed Rice

樱桃 | 脆米

Bergamot Tart | Peanut Praline | Canelé | Coffee Éclair

香柠挞 | 花生果仁糖 | 可丽露 | 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

New Zealand King Salmon | 新西兰帝王鲑

238

Wasabi | Juniper Berry

山葵 | 杜松子

Pied de Cochon | 法式猪蹄

258

Hispi Cabbage | Xinjiang Grapes | Sauce Gribiche

尖头甘蓝 | 新疆提子 | 格里比切酱

Caramelized Pineapple | 焦糖凤梨

158

Coconut Gelato | Brioche

椰香冰激凌 | 黄油吐司

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 吳岳朋

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