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 55

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

New Zealand Scampi | 新西兰海螯虾
Yogurt | Za'atar | Pomegranate
酸奶 | 扎塔尔香料 | 石榴

Beef Tenderloin Tartar | 牛里脊塔塔
Beurre Noisette | Smoked Caviar Occietra No. 2
焦化黄油 | 烟熏奥希特拉鱼子酱 No.2

Torched Aji | 炙烤竹荚鱼
Perilla Leaf | Ssamjang Hollandaise | Beef Tongue
紫苏叶 | 韩式复辣酱 | 牛舌

Five Grains | 五谷
Shallot | Sourdough Miso | Watercress
干葱 | 酸酵味噌 | 西洋菜

Smoked Eel Dashi | 烟熏鳗鱼高汤
Pickled Cauliflower | Comté
腌花椰菜 | 孔泰奶酪

Wild Caught Scallop | 野生捕捞扇贝
Yunnan Morel | Celtuce | Coffee XO
云南羊肚菌 | 莴笋 | 咖啡XO酱

Huzhou Duck Two Ways | 湖州太湖麻鸭两吃

Duck Confit Raviolo | 油封意饺
Coconut | Raw Mango | Curry Leaf
椰子 | 生芒果 | 咖喱叶

Roasted Duck Breast | 烤鸭胸
Garam Masala | Pumpkin | Sea Buckthorn
加拉姆马萨拉香料 | 南瓜 | 沙棘

Passionfruit | 百香果
White Sesame | Ginger Sorbet
白芝麻 | 生姜雪芭

70% Guanaja Chocolate | 70%圭那亚巧克力
Mandarin | Peanut | Lapsang Tea
蜜柑 | 花生 | 正山小种茶

Bergamot Tart | Hazelnut Praline | Canelé | Matcha Éclair
香柠挞 | 榛子果仁糖 | 可丽露 | 抹茶闪电泡芙

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 hesistate 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