

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四十余套菜单, 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8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 eight years, 49+ 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 8-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 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.**

每位客人的泰安门体验都从季节性套餐开始。

此外,我们建议您在套餐的基础上,从加选菜单中选择两道或四道菜品作为附加,定制独一无二的泰安门餐飧体验。

如果您有任何疑问或需要建议,请随时询问我们的侍者或厨师,我们将很乐意帮助您选择。

---

Our seasonal degustation menu  
is fixed and mandatory.

We recommend adding to the core menu 2 or 4 dishes from  
the 'Add on Dishes' for the full Taian Table experience.

Our servers and chefs are happy to recommend dishes and  
help you with your selection.

*Stefan Filler* 

# TAIAN TABLE MENU

## NO.50

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  
Oxtail Consommé | Leek | Caviar | 牛尾清汤 | 京葱 | 鱼子酱

Dashi Macaron | Ikura | Myoga | 出汁马卡龙 | 鲑鱼子 | 阳荷

---

### New Zealand King Salmon | 新西兰帝王鲑

Wasabi | Juniper Berry  
山葵 | 杜松子

### Spanish Bluefin Tuna | 西班牙蓝鳍金枪鱼

Chawanmushi | Sweet Peas | Ramp Oil  
茶碗蒸 | 甜豆 | 熊葱油

### Bao | 包

Torched Wagyu | Smoked Caviar  
炙烤和牛 | 烟熏鱼子酱

### Confit Toothfish | 油封犬牙鱼

Oyster | Wild Fennel | Bouillabaisse  
生蚝 | 野生茴香 | 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

Jasmin Flower  
茉莉花

### Lumina Lamb | 卢米纳高地羊肉

Kashmiri Spice | Spring Greens  
克什米尔香料 | 春季时蔬

### Peach Tarte | 蜜桃挞

Pistachio Gelato | Vanilla Noir  
开心果冰激凌 | 香缇奶油

---

Canelé | Passion Fruit & Coconut | Peanut Praline  
可露莉 | 热情果椰子 | 花生果仁糖

Chocolate Box | 巧克力盒  
Blueberry Miso | Beetroot | Caramel Sea Salt  
Yuzu | Earl Grey Passionfruit  
蓝莓味增 | 甜菜头 | 焦糖海盐  
柚子 | 伯爵茶百香果

我们邀您随心定制独一无二的泰安门飨食体验：  
PLEASE CUSTOMIZE YOUR EXPERIENCE WITH

从以下菜品中附加任选两道  
2 DISHES FROM BELOW

2888

从以下菜品中附加任选四道  
4 DISHES FROM BELOW

3188

## OUR ADD-ON DISHES

我们的加选菜品

### New Zealand Deep Sea Scampi | 新西兰深海鳌虾

Squid Panzanella | Basil  
鱿鱼潘扎内拉沙拉 | 罗勒

### Sea Urchin | 海胆

Sour-Dough Bread | Brown Butter  
酸面包 | 棕黄油

### Australian Beef Tenderloin | 澳洲牛肉塔塔

Pear | Gochujang | Dongchimi  
梨 | 韩式辣酱 | 水泡菜

### Yunnan Morel | 云南羊肚菌

5 Grains | Young Leek | Yeast  
五谷 | 嫩青葱 | 酵母

### Blue Lobster | 蓝龙虾

Kohlrabi | Laksa Broth  
球茎甘蓝 | 叻沙汤汁

### Pied de Cochon | 法式猪蹄

Hispi Cabbage | Xinjiang Grapes | Gribiche  
尖头甘蓝 | 新疆提子 | 格里比切酱

### Pear | 蜜梨

Fourme D'Ambert | Dulce  
昂贝尔·佛姆 | 牛奶焦糖

### Loquat | 枇杷

Orange | Almond  
橙 | 杏仁

Executive Chef | Christiaan Stoop  
Chef de Cuisine | Anson Ren

Restaurant Manager | Michael Gao  
Sommelier & Maitre | Tendy Yang



TAIAN TABLE

泰安门