

TAIAN TABLE MENU

NO.52

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

Beetroot | Smoked Eel | 红菜头 | 烟熏鳗鱼
Beef Tartare | Wasabi Leaf | Caviar | 牛肉塔塔 | 芥末叶 | 鱼子酱
Lobster | Roasted Bell Pepper | 龙虾 | 烤甜椒

Hairy Crab | 大闸蟹
Winter Bamboo | Chinese Black Vinegar
冬笋 | 陈醋

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

Poached Blue Lobster | 蓝龙虾
Sunchoke | 18-Month Aged Buddha's Hand
洋姜 | 18个月腌制佛手柑

Confit Arctic Char | 油封北极红点鲑
Octopus | Caviar | Shungiku | Karashi
八爪鱼 | 鱼子酱 | 茼蒿 | 日式黄芥末

Endive | 玉兰菜
Sourdough Miso | Champagne
味噌酸面包 | 香槟汁

• **Huzhou Pigeon served in two courses | 湖州乳鸽以两道呈现**
Pigeon Consommé | 乳鸽清汤
Marjoram Oil
马郁兰油

Pigeon en Croûte | 白羽鸽
Red Cabbage | Black Currant Mostarda
紫甘蓝 | 黑醋栗芥末汁

Yoghurt | 酸奶
Tamarind | Curry Leaf Ganache
罗望子 | 咖喱叶奶油汁

68% Chocolate Gâteau | 巧克力
Roasted Plum | Almond Gelato
烤李子 | 杏仁冰激凌



Cherry & Dark Chocolate
Peanut Praline | Citrus Choux
樱桃黑巧克力
花生果仁糖 | 柑橘泡芙

Vanilla "Kipferl"

Chocolate Box | 巧克力精选
Umeboshi | Beetroot | Caramel Sea Salt
Raspberry&Pistachio | Earl Grey Passionfruit
乌梅芝士 | 甜菜头 | 焦糖海盐 | 覆盆子开心果 | 伯爵茶百香果

10 COURSE MENU SELECTION

2888

十道式精选套餐

OUR ADD-ON DISHES

我们的加选菜品

Normandy Scallop | 诺曼底扇贝

288

Beurre Blanc Gelato | Caviar Oscietra No. 2

白奶油冰激凌 | 奥希特拉鱼子酱 No. 2

Piedmont White Truffle | 意大利皮埃蒙特白松露

688

Beef Short Rib Agnolotti | Jerusalem Artichoke

牛肋排意饺 | 洋姜

Strawberry Tart | 草莓挞

198

Coconut Gelato | Vanilla Noir

椰香冰激凌 | 黑香草

每位客人的泰安门体验都将从季节性十道式套餐开始。

此外,您也可以在主套餐的基础上加选菜品,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 10 course degustation menu
is fixed and mandatory.

We recommend adding to the core menu some 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.



Executive Chef
Chef de Cuisine

Christiaan Stoop
Anson Ren

Restaurant Manager
Sommelier & Maitre

Michael Gao
Tendy Yang