

TAIAN TABLE MENU

NO.55

Mushroom Tea | 菌菇茶

Dashi Macaron | Tuna Otoro | Caviar | 出汁马卡龙 | 金枪鱼大腹 | 鱼子酱
Crab | Roasted Bell Pepper | 蟹 | 烤甜椒
Char Siu Bao | Kumquat | 叉烧包 | 金橘

New Zealand Scampi | 新西兰海螯虾

Yoghurt | Zaatar | Pomegranate
酸奶 | 扎塔尔香料 | 石榴

Beef Tenderloin Tartar | 牛里脊塔塔

Beurre Noisette | Smoked Caviar Ossietra No.2
焦化黄油 | 烟熏奥希特拉鱼子酱 No.2

Torched Mackerel | 炙烤鲭鱼

Perilla Leaf | Ssamjang | Beef Tongue
紫苏叶 | 韩式复辣酱 | 牛舌

Five Grains | 五谷烩饭

Shallot | Sourdough Miso | Watercress
干葱 | 酸酵味噌 | 西洋菜

Smoked Eel Dashi | 烟熏鳗鱼清汤

Pickled Cauliflower | Comté
腌花椰菜 | 孔泰奶酪

Wild Caught Scallop | 野生扇贝

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 | 生姜雪葩

70% Guanaja | 70% 圭那亚巧克力

Mandarin | Peanut | Lapsang Tea
蜜柑 | 花生 | 正山小种

Bergamot Tart | Peanut Praline
Canelé | Coffee Éclair
香柠塔 | 花生果仁糖
可丽露 | 咖啡闪电泡芙

Chocolate Box | 巧克力精选
Umeboshi | Mojito | Sticky Mango
Raspberry & Pistachio | Smoked Durian
乌梅芝士 | 莫吉托 | 芒果夹心 | 覆盆子开心果 | 烟熏榴莲

10 COURSE MENU SELECTION

2888

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

218

Wasabi | Juniper Berry

山葵 | 杜松子

Pied de Cochon | 法式猪蹄

388

Hispi Cabbage | Xinjiang Grapes | Sauce Gribiche

尖头甘蓝 | 新疆提子 | 格里比切酱

Coconut Gelato | 椰香冰淇淋

188

Pineapple | Brioche

凤梨 | 黄油吐司

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。

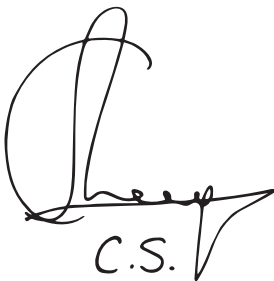
如果您有任何疑问或需要建议，请随时询问我们的侍者或厨师，我们将很乐意帮助您选择。

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
Nick Lin

Restaurant Manager
Sommelier & Maitre

Michael Gao
Tendy Yang