

MANDARIN
GRILL + BAR



TAIAN TABLE
泰安门



About Christiaan Stoop

Chef Christiaan Stoop is the visionary Executive Chef at Taian Table in Shanghai and Guangzhou, where his exceptional talent has garnered three and two Michelin stars, creating history of sorts.

Born to Dutch parents in Germany, Christiaan Stoop initiated his culinary career under the guidance of Chef Bobby Bräuer, beginning as a commis de cuisine in Munich. Since then, he has traversed the globe, immersing himself in the diverse flavors and techniques of renowned culinary destinations such as Barcelona, Bray, New Delhi, Dubai, Paris and Shanghai. This global expedition has sculpted him into the accomplished Chef he is today.

Under the mentorship of Taian Table's founder, Chef Stefan Stiller, Christiaan has refined his craft, inviting guests to experience an evolving symphony of flavours with each chapter of his culinary journey. Chef Christiaan Stoop continues to push the boundaries of fine dining, solidifying his place as a prominent figure in the global culinary world.



Tasting Menu

Sea Urchin
Sourdough, Brown Butter

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Oyster Gillardeau No.3  
*Wakame, Celtuce*

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Torched Carabinero
Sea Asparagus, Kumquat Kosho

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Confit Toothfish  
*Scampi, Wild Fennel, Sauce Bouillabaise*

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Foie Gras
Smoked Lentils, Mango, Vadouvan

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Grilled Miyazaki A5 Wagyu  
*Unagi, Sauerkraut, Caviar Ossiectra No.2*

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Purple Shiso
Passionfruit, Macadamia Nut

HKD 2,888*

Includes 1 glass of Krug Grande Cuvée 172ème Édition and
1 glass of Joseph Phelps Cabernet Sauvignon

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CHAMPAGNE

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* All prices are in Hong Kong dollars and subject to 10% service charge.