GASTROMONTH
The MICHELIN Guide

Taïrroir, 2018 ❀

PLEASE NOTE:

1. Prices at checkout are inclusive of service charge.
2. Menus are subject to change. Photos are for illustration purposes only.
3. Changes to the reservation are allowed 72 hours before the reservation time, subject to availability.
4. To make changes, please contact:
Monday to Friday, 09:00-18:00 | +886 2 2719 1875
Monday to Friday, 18:00-1:00 & Weekend 10:00-1:00 | +886 965 385 825
Line account @funnow
5. No cancellations nor refunds on GastroMonth tickets are allowed under any circumstances.
6. No changes to the reservation are allowed within 72 hours of the reservation time.
7. Customers will receive a 6-digit FunNow code with every successful payment, which indicates that the reservation at the restaurant has been made.
8. Any additional food or beverages outside of the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly.

7-Course Lunch

NTD 3,088 + 10%

Penghu Neritic Squid, Beluga Caviar, Purple Majesty,
Bottarga, Baba Ganoush

Kaohsiung #9 Edamame Potage,
Taiwan Beer and Tofu Mousse, “Charcoal”

Pu'er Tea Silkie Egg, “Congee”,
Sweet Potato Fondant, Buckwheat Tuile

Hokkaido Scallop, Salted Egg “Brûlée”,
Calor-Fulower, Mushroom “Ketchup”

U.S. Prime Beef, Yunlin Beef Tongue,
“Noir” Taiwanese Satay, Shanghai “Cai Fan”

Lychée Sake Sorbet, Tie Guan Yin Granite, Whey Jelly

Dark Brown Sugar, Madong Chocolate Cremeux, Sesame Oil Ice Cream

Taïrroir Collection Tea or Coffee

7-Course Dinner

NTD 4,450 + 10%

Taitung Pacific Ocean Bonito Nigiri “QU-Shi”,
Broccoli, Salted Egg

Barley Velouté, Perigord Black Truffle ,
Mustard Green Brioche

Heirloom Tomato "Collection”, Gazpacho“Cloud”,
Stracciatella, Basil, Olive

Pu'er Tea Egg, Sweet Potato Fondant,
Buckwheat Tuile, “Congee”

Chicken Wing Stuffed with Braised Abalone, “Li-Vert"

Prime beef, Yunlin Beef Tongue, “Noir” Taiwanese Satay,
Shanghai “Cai Fan”

Tairroir's Pineapple "Cake", Camellia Oil Sable,
Rum & Raisin Cream

MICHELIN Guide's Point of View

Formerly a members-only dining club, it impresses not with its décor, but with its food. Impressive skills transform seemingly simple dishes into tasteful presentations revealing great textures and taste. The menu is largely Hunan and Sichuan in origin, but with a Taiwanese twist. Signature dishes include double-steamed soups, chicken rice with sesame oil, pork tail braised in red yeast rice, and millefeuille tofu skin.

+886 2 8501 5500

service@tairroir.com

6F, 299, Lequn 3rd Road, Zhongshan, Taipei, 110

Opening Hours :

Lunch: 12:00 - 13:00 (Last Order 12:30)
Dinner: 18:30 - 20:00 (Last Order 19:30)

Close On Tuesdays