

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO



CURIOUS CURRIES

A JOURNEY THROUGH TAIKO'S RICH CURRY HISTORY INCLUDING SOME
NEW TWISTS / PICK UP AT THE CONSERVATORIUM HOTEL
FROM 5 P.M. UNTIL 9:45 P.M.



SOY BRAISED WAGYU BEEF |  | KIMCHI |
CORIANDER RISOTINNI | CRISPY PAPPADUM


30,-



TOFU | MUSHROOM |  | KIMCHI | CORIANDER
RISOTINNI | CRISPY PAPPADUM



18,-



FREE RANGE  | BAMBOO SHOOTS | GINKO NUTS |
THAI BASIL | LIME RISOTTINI | CRISPY PAPPADUM



22,-



SEA BASS | EDAMAME BEANS | FRIED  |
 RISOTTINI | CRISPY PAPPADUM

28,-



WHOLE ST. MARY'S BAY LOBSTER |
FENUGREEK |  | GINGER RISOTTINI |  NAAN

38,-

ALL CURRIES ARE SERVED
WITH PICKLES &  CHUTNEY

TO FINISH

TAPIOCA 🥥 PUDDING |
🥭 | PANDAN | FIVE SPICE

10,-