

TAIKO

AUTUMN MENU LUNCH

BRASSERIE CLASSICS

CAESAR SALAD ANCHOVY PARMESAN CHEESE ROMAINE LETTUCE POACHED EGG *SUPPLEMENT CORN FED CHICKEN FILLET 160G	18 *9
CAULIFLOWER COUS COUS APRICOT HAZELNUT POMEGRANATE DILL	19
CLUB SANDWICH SMOKED CHICKEN BACON EGG TOMATO HAND CUT FRIES	21
PANINI CAPRESE MOZZARELLA DI BUFALA BASIL POMMODORI	18
WAGYU HAMBURGER SESAME BUN CRISPY BACON HAND CUT FRIES	25

CHIRASHI SUSHI BOWL

CHIRASHI AVOCADO GREEN ASPARAGUS BROWN SHIMEIJ TAMAGO	20
CHIRASHI SOFT SHELL CRAB SWEAT SOY CHILI MANGO	26
CHIRASHI TUNA SALMON ABURI TERIYAKI GLACE SESAME PICKELD CUCUMBER	24

MEZZE | STARTERS

ROASTED EDAMAME BEANS GOMA DRESSING	10
BLACK GARLIC HUMMUS CRISPY TOMATO PAPADUM	12
“ZEEUWSE” ROCK OYSTER SOY SUDASHI PER PIECE	5 15
DAIKON SALAD GINGER DRESSING 3 PCS	

DIM SUM | SOUP

KING PRAWN GYOZA 3 PCS XO WATER CHESTNUT	20
BLACK TRUMPETS BAO BUN CHILI OIL 2 PCS	16
WAGYU GYOZA 3 PCS SMOKED GARLIC SAUCE WATERCRESS	22
MISO SOUP SILKEN TOFU SHIITAKE GARDEN PEAS WAKAME	15

MAIN COURSES

WHOLE GRILLED BUTTERFLIED SEABASS 350G WASABI HOLLANDAISE	36
MISO BLACK COD SZECHUAN ERYNGII MUSHROOM	41
WAGYU FLAT IRON STEAK TERIYAKI CHINESE VEGETABLES CRISPY GARLIC	38
GRILLED JAPANESE A5 WAGYU ENTRECOTE 100G 200G	95 175
RED CURRY ORGANIC CHICKEN GINKO NUTS THAI BASIL LIME RISOTTINI	32
GREEN CURRY VEGETARIAN SILKEN TOFU SHIMEJI GREEN ASPARAGUS GARDEN PEAS CORIANDER RISOTTINI	28

SIDES

HAND CUT FRIES GARAM MASALA MAYONNAISE	8
BURNT END RICE OMELETTE SPRING ONION	12
ICED SAKURA LETTUCE NORI	8

DESSERTS

AUTUMN WALK IN THE FOREST MISO SALTED CARAMEL ICE CREAM	14
BASQUE CHEESECAKE RASPBERRIES MATCHA	14
COCONUT TAPIOCA MANGO PASSION FRUIT PANDAN ICECREAM	14
CHEESE SELECTION FIVE CHEESES FRUIT & NUT LOAF QUINCE	18