

À LA CARTE MENU

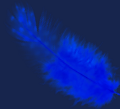


 Welcome to *Taikun*

A MYSTICAL WORLD DESIGNED TO STIMULATE YOUR SENSES

Embark on a sensory exploration where taste reigns supreme. With an all-encompassing menu of seemingly endless options, no palette will be left disappointed. Whether choosing something light and savory or something a bit heartier our menu can cater to your every craving.

We strive to inspire our guests with not only a high regard of culinary distinction but a fun, innovative and exciting voyage.





STARTERS

ADD 1 GRAM OF
BLACK TRUFFLE FOR + 65

FLAT BREAD FONTINA (G, D, V)

Cream, Fontina, Burrata, Rocket, Aged balsamic and fresh Black Truffle 160

BURRATA IN ORGANIC TOMATO (G, D, V)

Basil Oil, Kalamata Crumble 130

GUACAMOLE (G) 90

BLUE FIN TUNA (G, S)

Escabeche Sauce, Caviar 265

FOIE GRAS TERRINE (G, D, A)

Port Wine Gel, Butter Brioche 185

VITELLO TONNATO (G, D, V)

Sliced Veal, Tonnato Sauce, Rocket Leaves 165

FRITTO MISTO (G, D, S)

Parsley Aioli 95

EDAMAME (V)

Sea Salt or Fried Chili Garlic 45

ESCARGOT (D, N, G)

Burgundy Snails with Almond Butter and Campaillou Bread 145

GAMBERO ROSSO (S, N)

Blood Orange Dressing, Strawberry, Pine Nuts and Olive Oil 380

BEEF CARPACCIO (D)

Smoked Potato Mousseline, Rocket Leaves, Black Truffle,
Parmesan Condiment 165

LOBSTER SALAD (S)

Green Leaves, Vierge and Avocado 245

KING CRAB LEG (S, D)

Fresh Herbs Mayonnaise, Nori Chips 550





CAVIAR & OYSTERS

GILLARDEAU N2 (S)

Served with Shallot Vinegar
by 6/12 or 24 400/800/1600

TABOURIECH N2 (S)

Served with Shallot Vinegar
by 6/12 or 24 450/900/1800

CAVIAR KRISTAL 50G / 100G (D,G)

Blinis, Egg white, Egg Yolk, Onion, Chives, Capers,
Sour Cream 1200/2400

CAVIAR BELUGA 50G / 100G (D,G)

Blinis, Egg White, Egg Yolk, Onion, Chives, Capers,
Sour Cream 3500/7000

SUSHI PLATTERS

NIGIRI PLATTER (S)

Chef Selection of 8 Pieces of Nigiri, Crispy Rice 280

SASHIMI PLATTER (S)

Chef Selection of 12 pieces of Sashimi 380

SILVER SUSHI PLATTER (S)

Chef Selection of Maki Roll, Nigiri and Sashimi,
Crispy Rice – 30 pieces 450

PLATINIUM SUSHI PLATTER (S)

Chef Selection of Maki Roll, Nigiri and Sashimi,
Caviar Krystal 20g, Crispy Rice – 36 pieces 1100



MAIN COURSE

ADD 1 GRAM OF
BLACK TRUFFLE FOR + 65

MEAT

WAGYU BEEF TENDERLOIN ROSSINI (D,A)

Smoked Potato Mousseline, Spinach, Beef Jus 380

ORGANIC WHOLE CHICKEN (G,D)

Searred Foie Gras, Perigueux Sauce, Black Truffle 490

TAZMANIAN LAMB RACK (D) 490

COTE DE BOEUF WAGYU MB9 1.2KG (D,A)

Taikun Truffle Fries 1.2kg 1300

FISH

BLACK COD MISO (D,G)

Carrot Purée, Miso Beurre Blanc 245

PAN SEARED SALMON (D)

Sunchoke Purée, Barigoule Jus 220

ROASTED WHOLE LOBSTER (D)

Whole Lobster Roasted with Mediterranean Herb Butter 850

ROASTED DOVER SOLE (D,G)

Almond Flakes, Brown Butter, Parsley and Lemon 580

SIDES TO ADD ON

Gratin (D,V) 65, Fries (V) 65, Taikun Truffle Fries (V) 120, Asparagus (V) 65,
Broccolis (V) 65, Mixed Leaves Salad (V) 65

PASTA & RISOTTO

LOBSTER LINGUINI (G,D,S)

Cherry Tomato Sauce, Lobster Bisque, Basil, Parmesan 550

TAGLIATELLE & CAVIAR (G,D,S) 520

BLACK TRUFFLE STROZZAPRETTI (D,G)

Pasta, Black Truffle, Cream Sauce, Chives 245

TOMATO RISOTTO (D)

Parmesan, Burrata 245



DESSERTS

TARTE TATIN (G, D, A)
Flamed with Calvados 120

TIRAMISU (G, D, A)
Lady Finger, Espresso, Mascarpone Cream, Straciatella
Ice cream and Amaretto Shoot 125

PROFITEROLES (G, D)
Coconut Ice Cream and Chantilly, Choux Pastry and
Chocolate Sauce 85

TAIKUN MILLEFEUILLE (G, D, N)
Vanilla, Caramel and Filo Pastry 75

ICE CREAM SELECTION (D)
Coconut, Vanilla, Milk Chocolate, Pistachio, Salted Caramel,
Strawberry, Tiramisu, Yoghurt 55 per 3 Scoops

TAIKUN PLATINIUM PLATTER (G, D, N)
Chef Selection of Desserts 350

TAIKUN FRUIT PLATTER (V)
Seasonal Exotic Fruits 120/230



Champagne
B O T T L E (G, D, N, A)

WHITE CHOCOLATE, DOM PERIGNON MOUSSE, PISTACHIO
SPONGE, CARAMELIZED PISTACHIO, RASPBERRY,
CHAMPAGNE COCKTAIL AND RASPBERRY SORBET 480





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