

À LA CARTE MENU

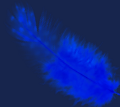


 Welcome to *Taikun*

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 145

BURRATA (D, N, V)

Marinated Heirloom Tomato, Rocket Pesto, Aged Balsamic Vinegar
and Kalamata Crumble 115

PROVENÇAL SPREAD TRIO (G, V)

Olive Tapenade, Tomato Tapenade and Avocado Rocket Dip, Focaccia Bread 75

FOIE GRAS TERRINE (G, D, A)

Red Wine Gel, Berries and Butter Brioche 75

ENDIVE SALAD (D, N, V)

Honey Mustard Dressing, Gruyere Cheese, Caramelized Walnut, Red Wine
Poached Pear and Crispy Kale 65

CRISPY FRIED SEAFOOD (G, D, S)

Parsley Aioli 95

ROASTED CAULIFLOWER (D, N, V)

Cauliflower Puree, Garlic Parsley Butter, Frisee Salad and Hazelnut Dressing 65

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 185

BEEF TARTARE (A, G)

Classic Marinated Beef Tenderloin, Brandy, Traditional Baguette 165

BLUE FIN TUNA TARTARE (G)

Escabeche Sauce, Avocado Puree and Croutons 165





CAVIAR & OYSTERS

Caviar Beluga 50G / 100G (G,S,D)

Blinis, Egg White, Egg Yolk,
Onion, Chives, Capers,
Sour Cream 3000/6000

Gillardeau N2 (S)

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

SUSHI PLATTERS

WAGYU A7 NIGIRI (S)
From Kagoshima/Japan, Kristal Caviar 230

NIGIRI PLATTER (S)
Chef Selection of 8 Pieces of Nigiri 280

SASHIMI PLATTER (S)
Chef Selection of 12 pieces of Sashimi 380

MAKI PLATTER (S)
Chef selection of 18 pieces of Maki Roll 380

GOLD SUSHI PLATTER (S)
Chef Selection of Maki Roll, Nigiri and Sashimi,
- 30 pieces 650

PLATINIUM SUSHI PLATTER (S)
Chef Selection of Maki Roll, Nigiri and Sashimi,
Caviar Krystal 20g - 36 pieces 1100



MAIN COURSE

ADD 1 GRAM OF
BLACK TRUFFLE FOR + 65

MEAT

WAGYU BEEF TENDERLOIN ROSSINI (D,A)
Smoked Potato Mousseline, Beef Jus 380

ORGANIC WHOLE CHICKEN (G,D)
Seared Foie Gras, Perigueux Sauce, Black Truffle 490

TAZMANIAN LAMB RACK (D)
Summer Vegetable Casserole, Tomato Puree 350

COTE DE BOEUF WAGYU MB9 1.2KG (D,A)
Taikun Truffle Fries 1.2kg 1300

ORGANIC GRILLED BABY CHICKEN (D)
Green Beans, Mashed Potatoes and Perigueux Sauce 200

WAGYU BEEF BOURGUIGNON (D,A)
Traditional French Beef Stew, Mashed Potatoes, Baby Vegetable 380

FISH

OLIVE OIL POACHED SEA BASS (D,A) Sous Vide Leeks,
Escabeche, White Wine Sauce 210

PAN SEARED SALMON (D) Sunchoke Purée, Barigoule Jus 220

LOBSTER THERMIDOR (G,D)
Whole lobster, Mornay sauce, mushrooms and gruyere cheese 830

PAN SEARED TURBOT (D,A)
Morrels Variation, asparagus, fava beans, Sabayon 290

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) 380

BLACK TRUFFLE STROZZAPRETTI (D,G)
Pasta, Black Truffle, Cream Sauce, Chives 245

TOMATO RISOTTO (D)
Parmesan, Burrata 185



DESSERTS

BAKED ALASKA (G, D, N, A)
(Suggested to be shared)

Pistachio sponge, Homemade Vanilla Ice Cream,
Strawberry Cullies, Meringue and Flamed with
Cointreau 160

CREME BRULEE TART (G, D)

Filo Pastry, Almond chantilly, Milk Jam 65

PROFITEROLES (G, D)

Coffee 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

MELBA FRENCH TOAST (G, D, A)

Caramelized Brioche, Poached Nectarine,
Raspberry Mousse and Rose Wine Pickles 65





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