

À LA CARTE MENU

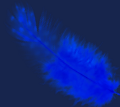


 Welcome to *Taikun*

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

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)

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

LOBSTER SALAD (D, S)

Cucumber, Zucchini, Avocado, Blood Orange, Bisque Caesar Sauce 245

ENDIVE SALAD (D, N, V, A)

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

TRUFFLED CHICKEN FEUILLETE (G, D)

Butter Puff Pastry, Bechamel, Braised Chicken, Mushrooms, Confit Shallot and Fresh Black Truffle 125

FRIED CALAMARIS (G, D, S)

Parsley Aioli 95

COD ACCRAS (G, D)

Served with Capsicum and Black Garlic Condiment 90

EGGPLANT PARMESAN (G, D, N, V)

Parmesan Crust Eggplant, Bechamel, Tomato Concassé, Goat Cheese, Rocket 105

ROASTED CAULIFLOWER (D, N, V)

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

ESCARGOT (G, D, N)

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 (G, D, A)

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 TATAKI ROLL

Japanese Wagyu A5, Sriracha, Truffle Mayonaise,
Fresh Black Truffle 240

WAGYU A7 NIGIRI (S)

From Kagoshima/Japan, Kristal Caviar 250

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

PLATINUM SUSHI PLATTER (S)

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



MAIN COURSE

MEAT

WAGYU BEEF TENDERLOIN ROSSINI (D,A)
Mashed Potato, Seared Foie Gras, 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 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

GAMBAS PROVENCAL (G,D,S)
Farro, Prawn Bisque, Olives, Lemon, Tomatoes 190

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

LOBSTER THERMIDOR (G,D)
Whole Lobster, Mornay Sauce, Mushrooms and Gruyere Cheese 830

COD BOUILLABAISSE (G,D,S)
Baked Cod, Safran Potatoes, Fennel, Mussels, Aioli and Bouillabaisse Sauce 280

SIDES TO ADD ON

TRUFFLE PARMESAN FRIES (D,V) 120, MIXED LEAVES SALAD (V) 65

HOMEMADE FRENCH FRIES (V) 75, GRATIN DAUPHINOIS (D,V) 65

ASPARAGUS, HOLLANDAISE (G,D,V) 65

BROCCOLIS, PUMPKIN DRESSING (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

PAVLOVA COCONUT STRAWBERRY(D,V)
Meringue, Strawberry Confit And Fresh,
Coconut Whipped Cream 85

MELBA FRENCH TOAST (G,D,A)
Caramelized Brioche, Poached Nectarine,
Raspberry Mousse and Rose Wine Pickles 65

CREME BRULEE TART (G,D)
Filo Pastry, Almond Chantilly, Milk Jam 65

MILK CHOCOLATE MOUSSE (G,D,N)
Chocolate Rocks, Caramel Sauce 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 BOWL (G,D,N)
250g Ice Cream
Served with Selection of Homemade Toppings
Choose 1 Flavor: Vanilla, Salted Caramel, Strawberry, Coconut 65

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





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