

À LA CARTE MENU

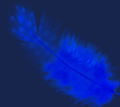


 WELCOME TO *Taikun*

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

EDAMAME

Steamed / Homemade Garlic Chili Sauce 40

HORS D'OEUVRE (N, D)

Paprika Roasted Macadamia, Mediterranean Marinated Olives, Confit Tomato Tapenade 110

FLATBREAD FONTINA (G, D, V)

Homemade Flatbread Dough, Cream, Italian Fontina Cheese, Burrata, Baby Rocket, 12 Years Aged Balsamic, Fresh Black Truffle 155

FRIED CALAMARI (G, D)

Milk Marinated Patagonian Squid, Homemade Parsley Aioli 70

HOKKAIDO SCALLOP (D, G)

Eggplant Puree, Butter-Basted Scallop, Beef Pancetta Sauce 210

SMOKED SALMON BELLY (G, D)

Scottish Smoked Salmon Belly, Crispy Potato Galette, Leeks Cream, Krystal Caviar 220

TRUFFLED CHICKEN FEUILLETE (G, D)

Butter Puff Pastry, Bechamel, Braised Chicken, Mushrooms, Confit Shallot, Fresh Black Truffle 140

BAKED EGGPLANT (D, N, V)

Mediterranean Onion Stew, Feta Cheese, Fresh Mint, Slivered Almonds 45

BEEF TARTARE (G)

150 Days Grain Fed Black Angus Tenderloin, Shiro Miso, Truffle Mayo, Ponzu Sauce, Sesame Oil, Golden Crumble 160

BLUEFIN TUNA TARTARE (G)

Rice Crackers, Avocado Puree, Shallots, Lime Juice, Japanese Mayo, Fresh Cilantro 110

BLUEFIN TUNA TACOS (V)

Marinated Bluefin Tuna, Shiso Tempura Leaves, Avocado Puree, Mango Coulis, Mix Sesame Seeds, Ponzu Sauce 100

PRAWN GYOZA (S, G)

Prawn, Celery, Shitake Mushroom, Thai Curry 50

PULLED CHICKEN GYOZA (G)

Slow Cooked Chicken Thighs, Unagi Sauce, Mixed Mushrooms, Ponzu Sauce 50

SALADS

HEIRLOOM TOMATO SALAD (PB, N)

Fresh Heirloom Tomato Carpaccio, Fresh Herbs, Homemade Balsamic Dressing, Roasted Pine Nuts 80

LENTIL SALAD (PB, N)

Green Lentil du Puy, Homemade Pickled Vegetables, Roasted Hazelnut, Homemade Balsamic Dressing, Sundried tomatoes 75

WATERMELON SALAD (D, N)

Compressed Watermelon, Sweet Melon, Greek Feta Cheese, Smoked Duck Breast, Roasted Almonds 80

QUINOA SALAD (PB, N)

Organic White Quinoa, Fresh Nectarine, Passion Fruit Dressing, Roasted Almonds, Baby Rocket Leaves, Dried Cranberries, Avocado 70

LOBSTER SALAD (S)

Heirloom Tomatoes, Watercress, Yellow Zucchini, Baby Rocket Leaves, Rice Crackers, Bearnaise Sauce 230

BURRATA (D, N, V)

Italian Burrata, Marinated Cherry Tomatoes, Rocket Pesto, 12 years Aged Balsamic, Fresh Basil 125





CAVIAR & OYSTERS

Caviar Beluga

50G / 100G (G,D)

Blinis, Egg White, Egg Yolk, Shallots,
Chives, Capers, Sour Cream
3400 / 6900

Gillardeau N2

Served with Shallot Vinegar
by 6 / 12 or 24 410 / 800 / 1590
per piece 50

SUSHI PLATTERS

WAGYU TATAKI ROLL (D)

Hokkaido Striploin A5, Sriracha, Truffle Mayo, Fresh Black Truffle 260

SPICY BLUEFIN TUNA ROLL

Marinated Bluefin Tuna, Spicy Japanese Mayo,
Black & White Sesame Seeds 70

GREEN DRAGON ROLL (S, G)

Tempura Battered Shrimp, Fresh Avocado, Unagi Sauce,
Japanese Mayo 50

VOLCANO ROLL

Scottish Salmon, Fresh Avocado, Chuka Wakame,
Orange Tobiko, Wasabi Mayo 80

CRISPY PRAWN ROLL (G, D)

Prawn, Cream Cheese, Fresh Avocado, Oregano Mayo 50

CHEF SPECIAL ABURI SUSHI (S, G, D)

Chef's Selection Of Scottish Salmon, Bluefin Tuna,
Obsiblu Shrimp 160

WAGYU A7 NIGIRI (D)

Kagoshima Ribeye, Kristal Caviar 250

BRONZE NIGIRI PLATTER (G, D)

Chef Selection 8 Pieces 280

SILVER SASHIMI PLATTER (D)

Chef Selection Of 12 Pieces 380

MAKI PLATTER (D, G)

Chef Selection Of 24 Pieces 380

GOLD SUSHI PLATTER (D, G, S)

Chef Selection Of Maki Roll, Nigiri,
and Sashimi - 36 Pieces 650

PLATINUM SUSHI PLATTER (D, G, S)

Chef Selection Of Maki Roll, Nigiri, and Sashimi,
Tuna Tartare, Krystal Caviar 20g - 42 Pieces 1100

(G) GLUTEN

(V) VEGETARIAN

(S) SHELLFISH

(D) DAIRY

(N) NUTS

(A) ALCOHOL



MAIN COURSE

MEAT

BEEF TENDERLOIN ROSSINI (D, A)

150 Days Grain Fed Black Angus Tenderloin, Potato Galette, Confit Shallot, Seared Foie Gras, Spinach, Beef Jus 450

ORGANIC CORN-FED WHOLE CHICKEN 1.2KG (G, D)

Seared Foie Gras, Périgueux Sauce, Baguette Bread, Fresh Black Truffle 580

KOREAN LAMB CHOP (G)

24h Marinated Lamb, Kimchi Cucumber, Dark Sauce Glaze, White Sesame Seeds 350

CÔTE DE BOEUF WAGYU MB6 1.2KG (D, A)

Taikun Truffle Fries, Beef Jus 1300

ORGANIC BABY CHICKEN (D)

Shallot Green Beans, Mashed Potatoes, And Périgueux Sauce 200

WAGYU BEEF BOURGUIGNON (D, A, G)

Traditional French Beef Stew, Mashed Potato, Baby Heirloom Carrots 380

FISH

BAKED CRUSTED SALMON (D, G, A)

Scottish Salmon, Eggplant Puree, Bearnaise Sauce, Mixed Lettuce 220

SEABASS POCKET 500G (D, G, A)

Fresh Baked Seabass, Stuffed With Mixed Vegetables, Chardonnay, Butter Sauce 390

LOBSTER THERMIDOR (G, D)

Whole Lobster, Mornay Sauce, Oyster Mushrooms 690

GAMBAS PROVENCAL (G, D, S)

U10 Gambas, Farro, Prawn Bisque, Kalamata Olives, Preserved Lemon, Confit Tomatoes 195

SIDES TO ADD ON

TRUFFLE FRIES (D, V)

Homemade Fries, 24 Months Parmesan, Fresh Black Truffle 120

JAPANESE SPINACH (G, V)

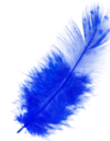
Komatsuna Spinach, Goma Dare Sauce 75

FRENCH FRIES (V)

Homemade French Fries 40

GRATIN DAUPHINOIS (D, V, G)

Baked Finely Sliced Potato, Cream Sauce 45



PASTA & RISOTTO

LOBSTER LINGUINI (G, D, S)

Whole Lobster, Cherry Tomato Sauce, Lobster Bisque, Fresh Basil, 24 Months Parmesan 560

BLACK TRUFFLE STROZZAPRETTI (D, G)

Strozzapretti Pasta, Fresh Black Truffle, Cream Sauce, Chives 245

TOMATO RISOTTO (D)

Acquarello Rice, 24 months Parmesan, Burrata 165

TAGLIATELLE & CAVIAR (G, D)

Homemade Tagliatelle, Cream Sauce, Krystal Caviar 390



DESSERTS

PAVLOVA COCONUT STRAWBERRY (D, V)
Meringue, Strawberry Confit, and Fresh Coconut
Whipped Cream 65

RHUM BABA (G, D, A)
Brioche Baba, Soaked in Goslings Rhum, Citrus Syrup,
Vanilla Chantilly 95

PISTACHIO FLOWER (G, D, N)
Orange Blossom Whipped Ganache, Pistachio
Croustillant, Pistachio Ganache 120

MILK CHOCOLATE MOUSSE (G, D, N)
Chocolate Rocks, Salted Caramel Sauce 65

PROFITEROLES (G, D)
Homemade Choux, Vanilla Ice Cream, Crunchy
Feuilletine, Dark Chocolate Sauce 75

TAIKUN MILLEFEUILLE (G, D, N)
Puff Pastry, Vanilla Mousseline, Caramel Ganache 65

ICE CREAM BOWL (G, D, N)
Served With A Selection of Homemade Toppings
Choose 1 Flavor: Vanilla, Salted Caramel,
Strawberry, Coconut 90

TAIKUN FRUIT PLATTER (V)
Seasonal Exotic Fruits 120/240





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