

À LA CARTE MENU

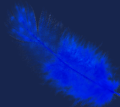


 Welcome to *Taikun*

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 TARTARE (G)

Yuzu Truffle Sauce, Avocado Puree and Croutons 165

### 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

### BRONZE NIGIRI PLATTER (S)

Chef Selection of 8 Pieces of Nigiri, Crispy Rice 280

### SILVER SASHIMI PLATTER (S)

Chef Selection of 12 pieces of Sashimi 380

### GOLD SUSHI PLATTER (S)

Chef Selection of Maki Roll, Nigiri and Sashimi,  
Crispy Rice – 24 pieces 650

### PLATINIUM SUSHI PLATTER (S)

Chef Selection of Maki Roll, Nigiri and Sashimi,  
Caviar Krystal 20g, Crispy Rice – 35 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)

Smoked Potato Mousseline, Seared Foie Gras, Beef Jus 490

### TAZMANIAN LAMB RACK (D) 490

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

Mb9 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)

Lady Finger, Amaretto and Espresso, Mascarpone Cream, Straciatella Ice Cream 75

### PROFITEROLES (G, D)

Coconut Ice Cream and Chantilly, Choux Pastry and Chocolate Sauce 85

### TAIKUN MILLEFEUILLE (G, D, N)

Vanilla, Caramel and Vanilla Ice Cream 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 250





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