

TAIKO

CONTEMPORARY ASIAN
CUISINE & BAR

DUBAI RESTAURANT WEEK

DINNER MENU - AED 250

STARTER

EDAMAME HUMMUS (V)

with seaweed cracker

Or

DAIKON SALAD (V)

with wild ginger dressing

Or

SALMON TATAKI

with wasabi sorbet

Or

INFUSED MELONS (V)

with Wasabi / kimchi / shiso and sesame soy

Or

DRAGON ROLL

with tempura prawn

MAIN

SEABREAM YELLOW CURRY

Seabream from the robata, edamame beans and eggplant

BABY CHICKEN FROM THE ROBATA (S)

with miso and pomegranate

Or

GREEN CORIANDER CURRY (V/N)

with vegetable, ginkgo nuts, kai ian, taiko rice

DESSERT

KAKI GORI

CHOCOLATE STRUCTURES

A - Alcohol | **D** - Dairy | **E** - Egg | **G** - Gluten | **GF** - GlutenFree | **H** - Homemade Pasta | **N** - Nuts | **S** - Shellfish | **V** - Vegetarian | **Vg** - Vegan
Gluten Free items are available upon request

All prices are inclusive of VAT, municipality fees and service charge



DUBAI
RESTAURANT
WEEK
25 MAR - 10 APR