

FESTIVE MENU

Taiko NYE

31st December
Dinner starts at 7 p.m.
8 course menu €210.00
Wine pairing €95.00
Exclusive wine pairing €145.00

SCALLOP

yuzu | kosho | ginger | nori

DAIKON SALAD

tofu | black truffle

TUNA TASTING

nigiri | maki | sashimi

LOBSTER DIM SUM

gyoza | tom yum

MISO BLACK COD

sea buckthorn | aubergine

A5 WAGYU

Taiko rice | eryngii mushroom | Asian greens

LYCHEE RASPBERRY FIZZ

bavarois | champagne | raspberry jam

THE CLOCK

chocolate | praline noisette | gianduja glace

FESTIVE MENU

Taiko NYE

VEGETARIAN

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8 course menu €210.00

Wine pairing €95.00

Exclusive wine pairing €145.00

ERYNGII

yuzu | kosho | ginger

DAIKON SALAD

tofu | black truffle

SUSHI TASTING

nigiri | maki

DIM SUM

siu mai | tom yum | sesame

MISO CELERIAC

sea buckthorn | aubergine

TERIYAKI TEMPEH

Taiko rice | eryngii mushroom | Asian greens

LYCHEE RASPBERRY FIZZ

bavarois | champagne | raspberry jam

THE CLOCK

chocolate | praline noisette | gianduja glace