

# TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO

TOM KHA YEN | DUTCH PRAWNS | BLACK GARLIC  
SPROUTING SOY | UNI | YUZU  
UNI | MAIZE | SAFFRON  
HAMACHI | PU-ERH | PUMPKIN | PASSION FRUIT  
SMOKED SALMON

CÈPES | CAPPUCINO | EGG FOAM  
MUSHROOM XO  
TOFU MABRÈ | MISO | UMESHU | QUINCE

CANTONESE STYLE BEEF | OYSTER | KOREAN PICKLES  
BEEF BULGOGI | QUINCE  
CHIRASHI | BEEF | OYSTER TAMAGO

SOY LEAF  
MISO | DARK CHOCOLATE | HAZELNUT

CHĪSANA OMAKASE 98

ALL MENUS ARE ONLY AVAILABLE PER TABLE, DIETARY REQUIREMENTS CAN BE TAKEN INTO ACCOUNT

CHEF DE CUISINE; HUGO ENGELS  
EXECUTIVE PASTRY CHEF; GINO GEBHARD