

# TAIKO

CONTEMPORARY ASIAN CUISINE  
BY SCHILO

SPROUTING SOY | UNI | YUZU  
TOM KHA YEN | DUTCH PRAWNS  
BLACK GARLIC | GREEN CURRY  
KAFFIR LIME FOAM  
SMOKED SALMON NIGIRI  
HAMACHI | PU-ERH | PUMPKIN | PASSION FRUIT

CÈPES | CAPPUCCINO | 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 99

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

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