



CHRISTMAS CELEBRATION TAIKO

24, 25 & 26 December

Dinner from 7pm

Six course menu €150 / Wine pairing €75

Taiko snacks



Hand dived scallops

Tartar | wasabi ice

Sashimi | caviar seared with bergamot soy



Cappuccino of chestnuts

White truffle from Alba | duck dim sum selection



North Sea turbot | miso | hazelnuts



Fawn deer filet

Lapsong souchon sauce | Chinese vegetables

Forbidden rice | black truffle



Bubble tea | coconut & passion fruit



Gino's Japanese winter garden

80% Chocolate | Nikka Whiskey | black cardamom



Coffee or selected teas | Christmas sweets

Vegetarian menu available on request

FESTIVE MENUS

