

NEW YEAR'S EVE MENU

Oyster Naan | Gilardo | Burnt Chili | Pickled Garlic | Garam Masala Aioli | **38 NIS**

First round- One selection per person

Wild Fish Sashimi | Tuna Broth | Lemongrass | Caramelized Shallots |

Toasted Jasmine Rice

Har Gow Dumplings | Black Tiger Shrimp | Jerusalem Artichoke | Spring Onion

Lime | fennel

Chinese Vegetables | Oyster Mushrooms | BokChoy | Lemongrass | Broccoli |

Mushroom sauce

Wild Fish Ceviche | Red Chili | Galengal | Kfir Lime Coconut | Cucumbers | Peanuts

Chili Oil | **+15 NIS**

Second round- One selection per person

Shanghainese Dumplings | Veal Cheeks | Beef Soup | Pistacchio Masala |

Pomegranate Broth

Rump Steak | Lemongrass | Green Chili | Vietnamese Herbs | Fish Sauce | Lime

Shrimp Salad | Vietnamese Herbs | Crispy Shalots | Tamarind | Shrimp Crackers |

Soft Boiled Egg

Crab Meat Curry | Iceberg Lettuce | Turmeric | Rice Noodles | Chinese Donut | **+30 NIS**

Third round- One selection per person

Tandoori Sea Bass Fillet | Buffalo Yogurt | Mustard Seeds | Tomatoes | Pumpkin Seeds

Beef Fillet | Purple Bok Choi | Carrots | Mini Zucchini | Brown Butter | Nori Seaweed

Seafood Curry | Crystal Shrimp | Mussels | Red Curry | Thai Basil

Black Cod | Roasted Pear | Charred Tomatoes | Chili | Hazelnuts|**+55 NIS**

Fried Whole Grouper | For a Couple | Lettuce | Herbs | Chili Lime | Peanuts |

TAIZU NEW YEAR'S EVE MENU

350 NIS Per Person

320 Until 20:00

SAKE



ml 300 Kikusui Perfect Snow	92
ml 300 Kikusui Junmai Ginjo	92
ml 300 Born Junsui junmai Daiginjo	116
ml 720 Born Gold junmai Daiginjo	310
Ozeki Osakaya Chobei Ozeki Daiginjo	320
ml 720 Born Wings of Japan junmai Daiginjo	1350
1000 Born Dreams Come True junmai Daiginjo	2400
ml	

BEER

	33
Taizu Beer	28
Singah	28
Leffe Brune	29
Stella artois	29
Saporo	31
Paulner	

COCKTAILS

AROMATIC

Shitake Manhattan | Bulleit |
Shiitake Mushroom | Martini Rosso |
Cherry Herring | Chocolate Bitters | 58

Dalcheene Spicy | Jack Daniel's
Fire | St-Germain | Poli Aperitivo |
Pineapple | Ginger | Chili | Angostura |
52

CITRUS

Ginger Gin | Sloe Gin | Ginger Syrup |
Ginger Liqueur | Tamarind | Lime | 52

Green Tai 2.0 | Stoli Jalapeno | Litchi
Cream | Coconut Liqueur | Coriander |
Lime | 52

Holy Bombay | Bombay East |
Lemon Grass | Holy Basil | Lime | 52

FLAVORED

Gam Bay | Milagro Silver | Campari |
Goyaba | Lemon grass | Rosemary | Red
Grapefruit | 52

Sharp Satori | Pineapple |
Stolichnaya | Remy Martin | Wasabi |
Coconut Liqueur | Lemongrass | 54