

TAO TAO

A Pan-Asian Restaurant
By Jaz Hotel Group



Soup

Tom Kha Gai

Shrimp broth, button mushrooms, cherry tomatoes and coriander
Garnelenbrühe, Champignons, Kirschtomaten, Koriander

Kabocha Soup

Japanese roasted pumpkin soup, coconut milk
Japanische geröstete Kürbissuppe mit Kokosmilch

Salads

Wafu Salad

Fresh seasonal vegetables and wafu dressing
Frischer Saison Gemüse Salat, Wafu-Dressing

Salmon Avocado Salad

Seared salmon, iceberg lettuce, avocado and sesame dressing
Gebratener Lachs, Eisbergsalat, Avocado, Sesam-Dressing

Appetizers

Vegetables Crêpe

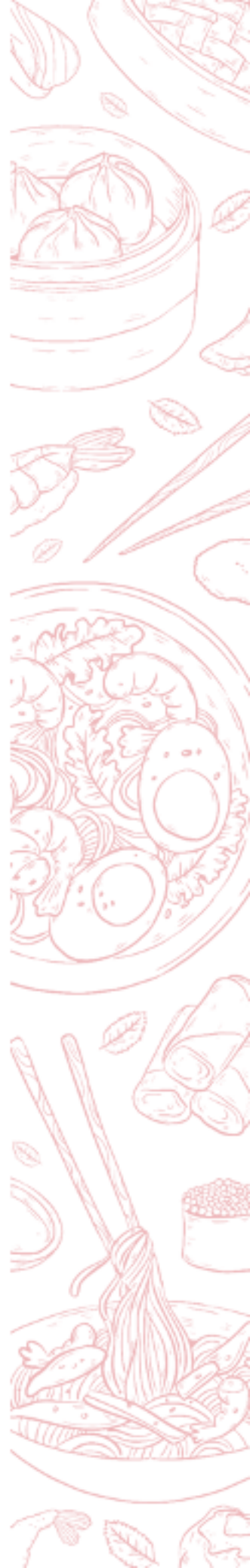
Seasonal vegetables with sweet soy sauce and peanuts
Gemüse der Saison mit süßem Soja und Erdnüssen

Apple Kimchi

Pickled green apple marinated in spicy kimchi paste
Eingelegter grüner Apfel, mariniert in würziger Kimchi-Paste

Tori Karaage

Golden fried marinated boneless chicken thigh, fresh ginger, garlic and soy sauce
Frittierte, marinierte Hähnchenschenkel mit frischem Ingwer, Knoblauch und Sojasauce



Main Courses

Thai Green Curry Prawns

Skinned prawns, mild spicy green curry sauce and fried aubergines

Garnelen mit mild-scharfer grüner Currysauce und gebackenen Auberginen

Sweet & Sour Red Snapper

Red Sea snapper fish, pineapples, peppers, carrots and onions

Rotes Meer-Snapper mit Ananas, Paprika, Karotten und Zwiebeln

Black Pepper Beef

Cubed beef tenderloins, snow peas and black pepper sauce

Gewürfelte Filetstücke mit Zuckerschoten und schwarzer Pfeffersauce

Torikatsu

Breaded deep fried chicken, cabbage salad and tonkatsu sauce

Paniertes frittiertes Hähnchen mit Krautsalat und Tonkatsu-Sauce

Rice & Noodles

Yang Chow Fried Rice

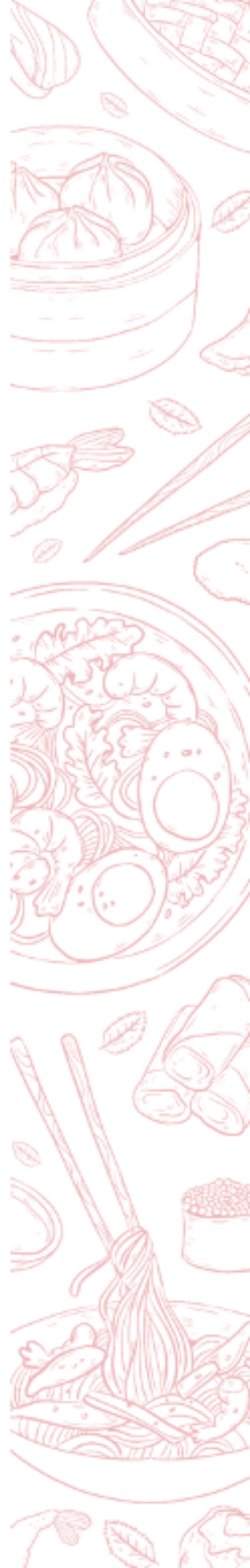
Beef bacon, shrimp, egg, carrots, green peas and spring onions

Rinderspeck, Garnelen, Ei, Karotten, grüne Erbsen, Frühlingszwiebeln

Shrimp Pad Thai Noodles

Rice noodles, shrimp and pad Thai sauce

Reisnudeln, Garnelen, Pad-Thai-Sauce



Sashimi, Migiri & Maki

Avocado Maki Roll

6 pieces - 6 Stück
Fresh avocado
Frische Avocado

Tuna Maguro Gomae

Tuna, soy sauce, miso and sesame seeds
Thunfisch, Sojasauce, Miso, Sesam

Tai Usuzukuri

Thinly sliced red snapper and yellow bell pepper sauce
In dünne Scheiben geschnittener Red Snapper mit gelber Paprikasauce

Tao Tao Assorted Nigiri

5 pieces - 5 Stücke
Aburi salmon, ebi nigiri, crispy spicy tuna nigiri, sea bream nigiri and avocado nigiri
Aburi-Lachs, Ebi-Nigiri, knusprig-würziges Thunfisch-Nigiri, Seebrasse-Nigiri, Avocado-Nigiri

Philadelphia Roll

8 pieces - 8 Stück
Fresh salmon, smoked salmon, cream cheese, cucumber, teriyaki sauce and sesame seeds
Frischer Lachs, geräucherter Lachs, Frischkäse, Gurke, Teriyaki-Sauce, Sesam

California Ebi Roll

8 pieces - 8 Stück
Avocado, shrimp, cucumber, ebiko and mayonnaise
Avocado, Garnelen, Gurke, Ebiko, Mayonnaise

Crispy Tempura Roll

8 pieces - 8 Stück
Shrimp tempura, ebi surimi teriyaki, spicy mayo sauce, Ebiko and Japanese crab
Garnelen-Tempura, Ebi Surimi Teriyaki und würzige Mayonnaise, Ebiko, japanische Krabben

Desserts

Mango Tapioca

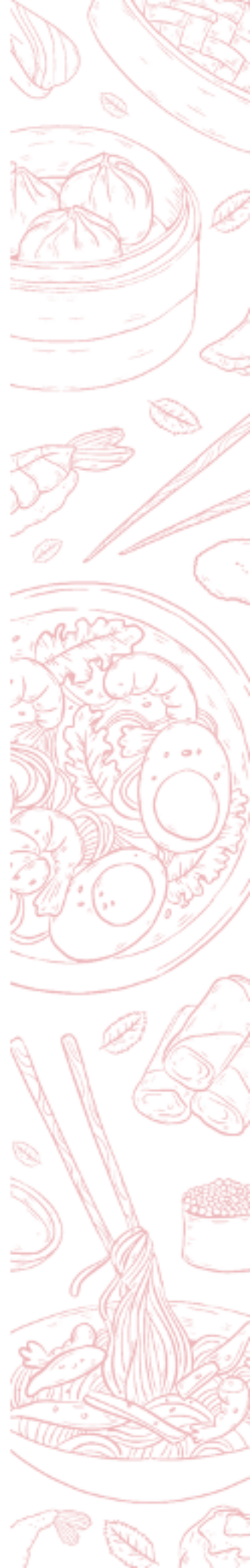
Mango pudding with tapioca pearls
Mangopudding mit Tapioka Perlen

Coconut Rolls with Vanilla Ice Cream

Coconut rolls with vanilla ice cream
Kokosnussröllchen mit Vanilleeis

Mixed Fruit

Seasonal mixed fruit
Saisonales gemischtes Obst



Teppanyaki

Teppanyaki literally means 'to grill on a hotplate' and that's what you will experience at our Teppanyaki counter. Our Teppanyaki Chefs deliciously prepares with air - Teppanyaki- style seafood, meat and vegetarian creations on a hot iron griddle right in front of you.

All teppanyaki main courses are served with teppanyaki vegetables and fried rice

Teppanyaki bedeutet wörtlich „auf einer Kochplatte grillen“ und genau das können Sie an unserer Teppanyaki-Theke erleben. Unsere Teppanyaki-Köche bereiten mit Luft köstliche Meeresfrüchte, Fleisch und vegetarische Kreationen im Teppanyaki-Stil auf einer heißen Eisenplatte direkt vor Ihnen zu.

Alle Teppanyaki-Hauptgerichte werden mit Teppanyaki-Gemüse und gebratenem Reis serviert

Tori Teppanyaki

Chicken Thigh

Hähnchenschenkel

10

Shake Teppanyaki

Norwegian Salmon

Norwegischer Lachs

20

Ebi Teppanyaki

Jumbo Shrimp

Riesen-Garnele

50

Niku Teppanyaki

Beef Tenderloin

Rinderfilet

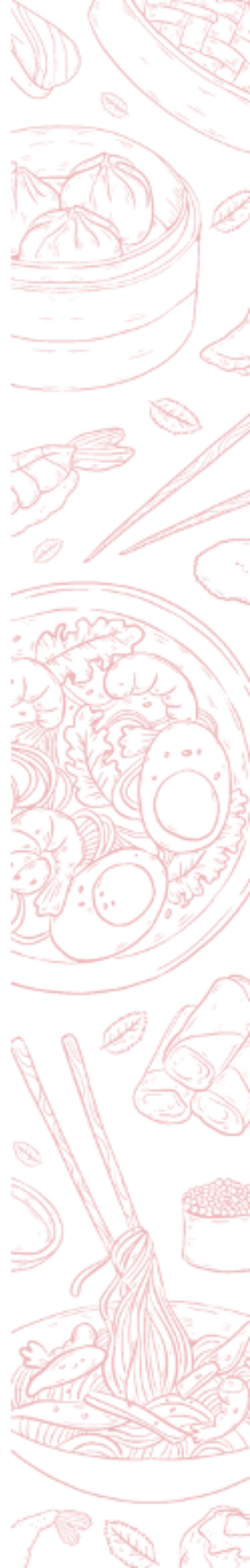
30

Ise-Ebi Teppanyaki

Lobster Tail

Hummerschwanz

30



Teppanyaki Set Menu

Meat Combo

Chicken and Beef

Huhn und Rind

35

Soup

Kabocha Soup

Japanese roasted pumpkin soup with coconut milk

Japanische geröstete Kürbissuppe mit Kokosmilch

Salad

Wafu Salad

Fresh seasonal vegetables and wafu dressing

Frisches Gemüse der Saison, Wafu-Dressing

Main Course

Chicken & Beef

Chicken and beef, teppanyaki vegetables and fried rice

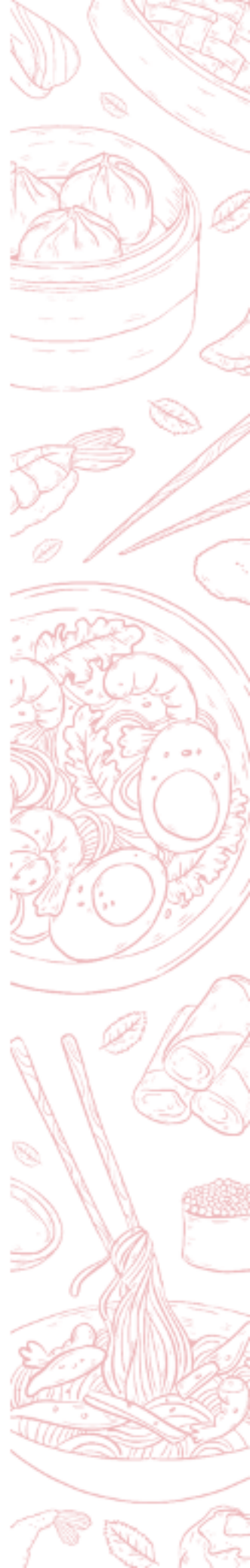
Huhn und Rindfleisch, Teppanyaki-Gemüse und gebratener Reis

Dessert

Mango Tapioca

Mango pudding with tapioca pearls

Mangopudding mit Tapioka Perlen



Teppanyaki Set Menu

Surf & Turf

Beef and Shrimp
Rindfleisch und Shrimps

65

Salad

Salmon Avocado Salad

Seared salmon, Iceberg lettuce, avocado and sesame dressing
Lachs-Avocado-Salat Gebratener Lachs, Eisbergsalat, Avocado, Sesamdressing

Soup

Tom Kha Gai

Shrimp broth, button mushroom, cherry tomato and coriander
Garnelenbrühe, Champignons, Kirschtomaten, Koriander

Main Course

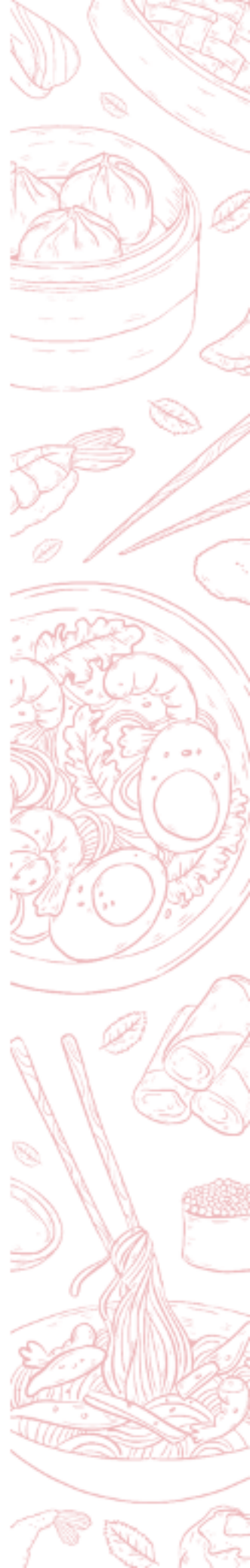
Beef Tenderloin

Beef tenderloin, jumbo prawn teppanyaki vegetables and fried rice
Rinderfilet, Riesengarnelen-Teppanyaki-Gemüse und gebratener Reis

Dessert

Coconut Roll

Coconut Roll with Vanilla Ice Cream
Kokosnussrolle mit Vanilleeis



Plant Based Menu

Starters

Vegetable Spring Rolls

Served with peanuts sauce

Serviert mit Erdnussauce

or

Wafu Salad

Fresh seasonal vegetables and Wafu dressing

Frisches Gemüse der Saison und Wafu-Dressing

Main Courses

Vegetable Fried Rice

Gebratener Gemüsereis

or

Vegetable Pad Thai Noodle

Gemüse Pad Thai Nudeln

Desserts

Mango Coconut Pudding

Mango-Kokosnuss-Pudding

or

Fresh Seasonal Fruit

Frisches Obst der Saison



Kids Menu

Starters

Fresh Spring Rolls

Spring rolls, vegetable and sweet Peanuts sauce

Frühlingsrollen, Gemüse und süße Erdnussauce

or

Tori karaage

Deep-fry chicken Thigh and teriyaki sauce

Frittierte Hähnchenschenkel und Teriyaki-Sauce

Main Courses

Shrimp Thai Noodles

Shrimp and rice stick noodles

Garnelen und Reisstäbchennudeln

or

Yang Chow Fried Rice

Beef bacon, shrimp egg, carrots, green peas and spring onion

Rindfleischspeck, Krabben-Ei, Karotten, grüne Erbsen und Frühlingszwiebeln

Desserts

Jazy Fruit Salad

Delicious seasonal Egyptian fruit

Köstliche ägyptische Früchte der Saison

or

Mango Tapioca

Mango pudding with tapioca pearls

Mango-Pudding mit Tapioka-Perlen



Beverages

Soft Drinks, Juices, Tea & Coffee, Beer, Spirits

Soft Drinks

Coca-Cola, Cola Light, Sprite, Fanta

Tonic water, Soda water

Water

Still water

Sparkling water

Juice

Mango, Orange, Guava,

Apple, Pineapple, Tomato

Hot Drinks

Espresso, American coffee, cappuccino, caffè latte

Authentic Egyptian coffee

Nescafé, selection of tea

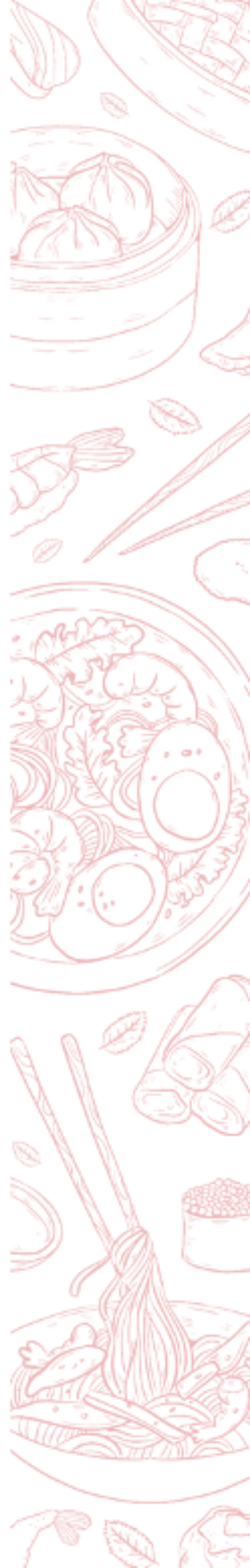
Beer

Birell non-alcoholic beer 330 ml

Authentic Egyptian beer 250 ml

House Wine, by the glass

Authentic Egyptian white wine, rosé wine, red wine



Wine Selection

Sparkling Wines

Authentic Egyptian Sparkling Wine Btl

Valmont White, Viognier, Marsanne, Roussanne 41

Pale gold color and aroma of white flowers.
Delicate flavors of citrus and white fruits.

Valmont Rosé, Viognier, Marsanne, Roussanne 41

Aromas of pear, peach, apricot and red fruit.
Well balanced acidity and a touch of red fruit in the finish.

Le Baron White, Chardonnay 41

The fine bubbles are the result of a proper aging in cellar.
This semi-dry sparkling wine is lively with a remarkable zesty finish.

Le Baron Rosé, Chardonnay, Pinot Noir 41

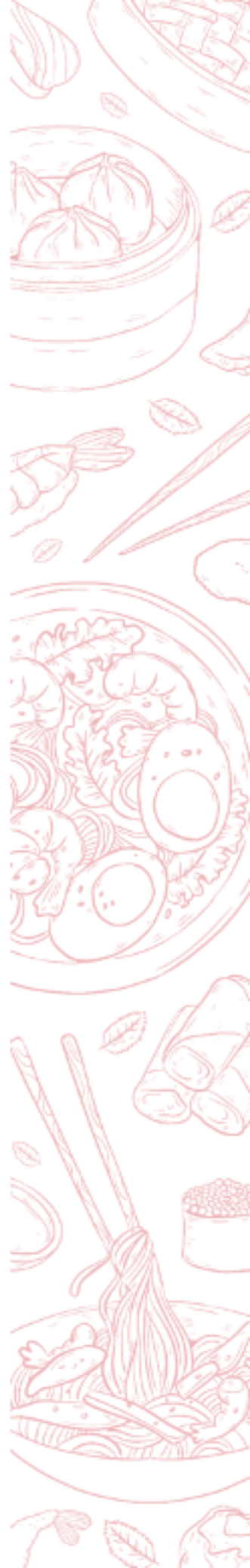
Refreshing and velvety smooth, sensuously caressing fruit.
Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

Aria White, Vermentino, Superior 39

A bright pale-yellow color and a crisp acidity with a touch of sweetness give this wine a completely different dimension.

Aria Rosé, Carignan, Flame 39

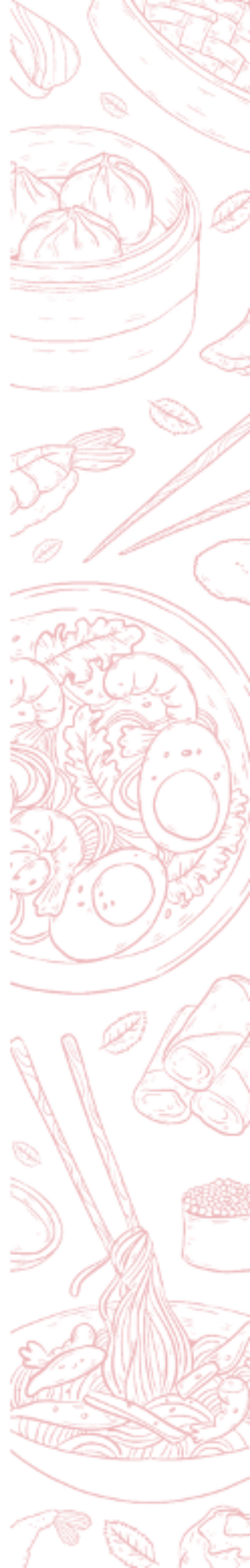
A delightful rosé distinguished by its light pink hue and its balanced acidity. A beautiful harmony between fruitiness, sweetness and bakery notes.



Wine Selection

White wines

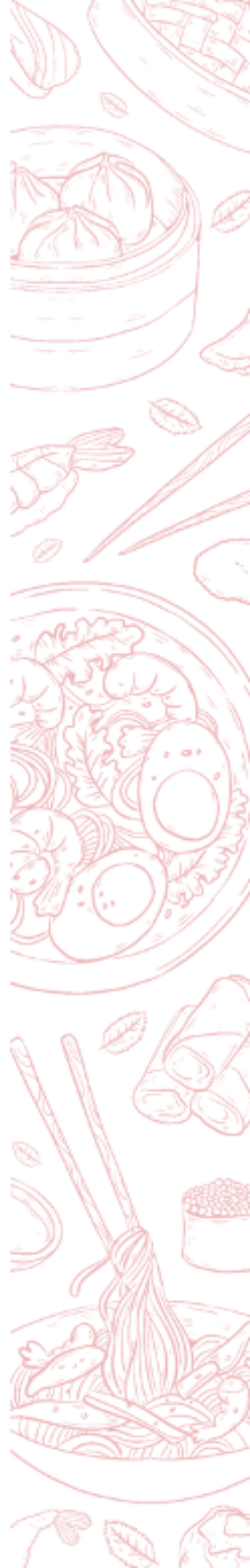
Authentic Egyptian White Wine	Btl/Gls
Omar Khayyam, Sultanine Blanche Light-bodied white wine. Pale white color. Simple fresh nose showing light pears and white flowers.	22/6
Grand Marquis, Sultanine Blanche, Chardonnay Medium to full-bodied white wine. Pale yellow color. Reserved nose with hints of spices.	30/7
Château de Granville, Semillon Light-bodied white wine. Pale lemon in color. Light aromas developing citrus notes.	59
Cape Bay, Chardonnay, South Africa Medium-bodied white wine. Light golden color. Crispy and fruity with refreshing acidity.	41
Beausoleil d'Égypte, Bannati A unique Egyptian variety, from Upper Egypt. Golden lemon color. Aromas of honey and melon. Long toasty finish of vanilla flavor.	27
Shahrazade, Chardonnay, Vermentino Bright straw color with a golden glint. Rich and complex aromas of citrus and lime to ripe peach. A dry wine with a hint of sweetness in the finish.	22
Jardin du Nil, Vermentino, Viognier Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.	30
Baila, Verdejo An exquisite floral note combined with the refreshing sweetness of pear and honeycomb. Fresh, crisp and bright.	39



Wine Selection

Rosé Wines

Authentic Egyptian Rosé Wine	Btl/Gls
Omar Khayyam, Sultanine Blanche, Bobal Light-bodied rosé wine. Pale pink color. Aromas of strawberry, raspberry and plums.	22/6
Beausoleil d'Égypte, Merlot A rhubarb salmon color. Crispy with aromas of cherries and tangerine peel.	27
Shahrazade, Grenache, Montepulciano Transparent and clear reddish pink color. Ripe fruits and herbal aroma. Dry and freshly balanced.	22
Arabesque, Grenache, Montepulciano Light color. Aromas of apricot and tangerine. Nicely balanced with a crisp finish.	22
Baila, Tempranillo An exquisite blend offering the perfect balance between acidity and spicy fruity notes.	39



Wine Selection

Red wines

Authentic Egyptian Red Wine	Btl/Gls
Omar Khayyam, Bobal Medium-bodied red wine. Bright red color. Fruity flavors with soft tannins.	22/6
Grand Marquis, Carignan, Cabernet Sauvignon Medium-bodied red wine. Deep red color. Bitter plum and chocolate aromas. Vanilla chocolate overtones.	30/7
Château de Granville, Cabernet Sauvignon, Merlot Full-bodied red wine. Red and black fruits aromas.	59
Cape Bay, Merlot, Syrah, South Africa Full-bodied red wine. Balanced acidity. Velvety and smooth in texture with a long fine after taste.	41
Beausoleil d'Égypte, Syrah Purple red and violet color. Silky tannins with a fresh acidity. Well-balanced.	27
Shahrazade, Cabernet Sauvignon, Merlot Purple color with violet hues. Strawberry and red fruits aromas.	23
Jardin du Nil, Cabernet Sauvignon, Petit Verdot Complex, smooth, full-bodied with notes of blueberry. Complex aroma of black ripe berries and iris flowers.	30
Baila, Tempranillo Spicy, full-bodied and tart wine. The tannins are wild, soft and in perfect harmony with a very mild acidity.	39

