



## GROUP DINING MENU A

*Simply let us know of any dietary requirements and we will take care of the rest.  
We will substitute any vegans or vegetarians with suitable alternatives.*

**£45pp**  
**+ Service**

### ON ARRIVAL

#### WELCOME COCKTAIL

Every guest will receive a cocktail/mocktail on arrival

### APPETIZERS

#### SPICY SHIITAKE + CRISPY RICE

Crispy sushi rice, turmeric daikon,  
mirin shiitake mushrooms v

#### HOUSE TORTILLA CHIPS

Kaffir lime & ginger salsa, white bean, miso &  
sesame dip v

#### KARE KARE + CRISPY RICE

Crispy sushi rice, oxtail, beef short rib,  
almond butter, pickled red onion

### TA-KO

*Asian inspired tacos served on 12cm soft corn tortilla, with asian leaves*

**CAULIFLOWER** - Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo v

**SEABASS** - Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup

**CHICKEN** - Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo

*Served with 'MSG' Fries & Cucumber Salad on the side to share*

### DESSERT

**DOUGH-JO's** - Fried doughnut batter, palm sugar salt caramel, cinnamon & ginger - v

**MOCHI CAKE** - Coconut mochi cake, kaffir lime leaf - Ve

The whole menu is prepared without gluten      V = vegetarian (vegan upon request)

Not all of the ingredients are listed, please speak to us about any dietary requirements. Some of our ingredients may contain traces of nuts, allergens and gluten



**GROUP DINING MENU B**  
*Extra appetiser and a second cocktail each with dessert*

**£55pp**  
+ Service

**ON ARRIVAL**

**WELCOME COCKTAIL**

Every guest will receive a cocktail/mocktail on arrival

**APPETIZERS**

**SPICY SHIITAKE + CRISPY RICE**

Crispy sushi rice, turmeric daikon,  
mirin shiitake mushrooms v

**PRAWN TOSTADA**

Prawn & sesame seeds on  
tostada with nuoc cham

**HOUSE TORTILLA CHIPS**

Kaffir lime & ginger salsa, white  
bean, miso & sesame dip v

**KARE KARE + CRISPY RICE**

Crispy sushi rice, oxtail, beef short rib,  
almond butter, pickled red onion

**TA-KO**

*Asian inspired tacos served on 12cm soft corn tortilla, with asian leaves*

**CAULIFLOWER** - Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo v

**SEABASS** - Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup

**CHICKEN** - Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo

*Served with 'MSG' Fries & Cucumber Salad on the side to share*

**DESSERT & COCKTAIL**

**DOUGH-JO's** - Fried doughnut batter, palm sugar salt caramel, cinnamon & ginger - v

**MOCHI CAKE** - Coconut mochi cake, kaffir lime leaf - Ve

*Served with an Espresso Martini*

The whole menu is prepared without gluten      V = vegetarian (vegan upon request)

Not all of the ingredients are listed, please speak to us about any dietary requirements. Some of our ingredients may contain traces of nuts, allergens and gluten



## GROUP DINING MENU C

*Extra appetiser, half a bottle of wine and a second cocktail  
each with dessert*

**£70pp**  
+ Service

### ON ARRIVAL

#### WELCOME COCKTAIL

Every guest will receive a cocktail/mocktail on arrival

### APPETIZERS

#### SPICY SHIITAKE + CRISPY RICE

Crispy sushi rice, turmeric daikon,  
mirin shiitake mushrooms v

#### PRAWN TOSTADA

Prawn & sesame seeds on  
tostada with nuoc cham

#### HOUSE TORTILLA CHIPS

Kaffir lime & ginger salsa, white  
bean, miso & sesame dip v

#### KARE KARE + CRISPY RICE

Crispy sushi rice, oxtail, beef short rib,  
almond butter, pickled red onion

### TA-KO

*Asian inspired tacos served on 12cm soft corn tortilla, with asian leaves*

**CAULIFLOWER** - Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo v

**SEABASS** - Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup

**CHICKEN** - Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo

*Served with 'MSG' Fries & Cucumber Salad on the side to share*

### DESSERT & COCKTAIL

**DOUGH-JO's** - Fried doughnut batter, palm sugar salt caramel, cinnamon & ginger - v

**MOCHI CAKE** - Coconut mochi cake, kaffir lime leaf - Ve

*Served with an Espresso Martini*

The whole menu is prepared without gluten      V = vegetarian (vegan upon request)

Not all of the ingredients are listed, please speak to us about any dietary requirements. Some of our ingredients may contain traces of nuts, allergens and gluten



## GROUP WINE PACKAGES

*These packages are all priced for 3 x Bottles, which will give you 18 glasses.*

*These prices are only available if they are pre ordered 1 week in advance. Please email [bookings@ta-ko.uk](mailto:bookings@ta-ko.uk) or you can also purchase them online when you book.*

### WINE BY THE GLASS

**3 x Btls**

#### SPARKLING

Blanc de Blancs, Spumante Millesimato, La Fornarina, Italy, NV **£95**

#### WHITE

Viura, Gran Cerdo, Gonzalo Grijalba, Rioja, 2020 (NAT) **£95**

Riesling, Weingut Fusser, Pfalz, Germany, 2022 (BIO) **£100**

#### ROSÉ

Réserve de Gassac, Pays D'Hérault, France, 2023 (ORG) **£100**

#### ORANGE

Catarratto, Maremosso, Cantine Rallo, Sicily, Italy, 2022 (NAT) **£100**

#### RED

Petite Syrah, Mas Monteil, Languedoc, France, 2023 (ORG) **£95**

Shiraz, Stone Spring, Barossa Valley, Australia, 2022 (ORG) **£95**