### After Dinner

#### **Dessert** Wines

Takara, Plum Wine	10
Pacific Rim, 'Vin de Glaciere', Columbia Valley, Washington 2016	15
Dolce, Napa, California, 2012 <mark>375ml</mark>	25/125
Inniskillin, Icewine, 'Vidal', <mark>Niagara Peninsula,</mark> Ontario, Canada 2017 375ml	30/150

#### Japanese Whisky Hibiki Harmony Kurayoshi 12 Ichiro's Malt & Grain Kurayoshi 18 American Whiskey Sazerac Rye Angel's Envy Bourbon Basil Hayden Elijah Craig Knob Creek Bourbon Michter's Bourbon Blanton's Bourbon Booker's Michter's Rye Whistlepig Straight Rye Angel's Envy Rye 27

Bacardi 8 Anos Pyrat XO Ron Zacaþa 23

### Port

Rum

Grahams, 'Six Grapes' Ruby Port Sandemans, 10 year Tawny Cockburn, 20 year Tawny

#### Scotch

	18	Laphroaig	16
	22	Bruichladdich Unpeated	18
	30	Oban 14	20
	45	Balvenie 14	22
V		Lagavulin 16	22
	15	Glenfiddich 18	36
	16	Highland Park 18	36
	16	Balvenie 21	40
	16	Macallan 18	40
	16	Glenfiddich 21	45
	16 18	Johnnie Walker Blue	50
	10 18	y Macallan Rare Cask	65
	18	Macallan 25	280
	26		200

	Cognac	
	Hennessy VSOP	20
18	Remy Martin VSOP	20
20 26	Remy Martin 1738	24
26	Hennessy XO	40
	Remy Martin XO	40
15	Hennessy Paradis Imperial	400
20	Louis XIII	400
25	Hennessy Richard	500



Ice Creams and Sorbets Almond Sesame Cookies

**Banana Pudding** Tempura Banana and Fortune Cookie Crust 14

Yuzu Sugar Dusted Doughnuts Trio of Sauces

17

Seasonal Fresh Fruit<sup>†</sup> Ginger Syrup and Mandarin Sorbet

Molten Chocolate Cake Salted Caramel Gelato, Cherry Sauce

### Giant Fortune Cookie

White and Dark Chocolate Mousse 18

> Mochi Tasting<sup>†</sup> Assorted Flavors

> > 16

#### Dessert Platter

Chef's Selection of Sweets 38



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## TAO Tea Menu

1<mark>-2 people \$4.50</mark> 3-4 people \$7.50

### Black Tea

Tea that has been fully fermented resulting in a beautiful red or brown liquid

Lots of body with a bakey flavor, holds well with milk and sugar

Mellow tea that is round in the mouth with lots of staying power

Lapsang Souchong Mild bodied with a very smokey and full flavor (the large leaves are actually smoked over pine), goes well with spicy food

TAO Hong Cha Blend Our exquisite blend with hints of soothing chamomile and lavender

### Oolong Tea

Semi-fermented tea traditionally consisting of large souchong leaves, mellow yet powerfully aromatic and very rich in flavor

**Ti Quan Yin** Intense aroma, depth and fruitiness- ranked as one of the most famous teas in China

Fancy Formosa Oolong Abundant in flavor and aroma, absolutely no astringency with a hint of sweetness

> Hong Tao Peachy flavor, goes well with dessert

TAO Moli Huacha Special TAO blend; perfect jasmine with hints of rose

### Green Tea

Unfermented whole tea leaves that are rolled and steamed, yielding a yellow or golden color, delicate and fresh with unparalleled aromas

#### Sencha

Shiny needlelike tea leaves that yield a light grassy, clean refreshing brew, the most popular tea in Japan

### Gunpowder

Green pellets of rolled tea leaves that produces a pleasant smoky flavor

### Gen Mai Cha

A Japanese gift to the world! Bancha tea blended with rice kernels some of which have burst open lending to it's unique roasted flavor

### TAO Lu Cha Blend

This TAO exclusive Chinese green tea blend is the most delightful way to introduce yourself to green tea with hints of citrus, orange and cornflower

Herbal Infusions

Caffeine free

Peppermint - spirited, brisk and extremely refreshing

TAO Herbal Blend – a perfect match of chamomile and lavender, a most perfect way to end a meal

### Chai

Black tea completely adulterated with spices such as cardamom and cinnamon with steamed milk

Served hot or on ice 6

Coffee

Regular and decaffeinated

Coffee 4 Espresso 4 Double Espresso 5 Cappuccino 5 Cafe Latte 5