



TAO Tea Menu

1-2 people \$4.50 • 3-4 people \$7.50

Black Tea

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

Keemun

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

Panyang Congou

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

Lapsang Souchong

*Mild bodied with a very smoky 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.
A hint of sweetness with absolutely no astringency*

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 needle-like tea leaves that yield a light grassy, clean refreshing brew.
The most popular tea in Japan.*

Gunpowder

Green pellets of rolled tea leaves that produce a pleasant smoky flavor.

Gen Mai Cha

*A Japanese gift to the world! Blancha tea blended with rice kernels,
some of which have burst open, lending to its 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 \$3.25 Espresso \$3.50 Double Espresso \$4.75
Cappuccino \$4.50 Caffè latte \$4.50

Dessert Wines

	Bottle	Glass
Croft Vintage 2011		30
Vidal Icewine, Inniskillin, Niagara Peninsula, Canada	150	50
Far Niente, Dolce	190	~
Fonseca Bin 27		14
10yr old Kopke, Tawny Port, Douro Valley, Portugal	102	17
Taylor Fladgate 20 year Tawny		29

Whisk(e)y

Aberfeldy 21yr		70
Blanton's Single Barrel		60
Crown Royal XR 18yr		40
The Dalmore 15yr		40
Hakushu®, 12 year		32
Hibiki® Harmony		26
Johnnie Walker Blue		70
Kentucky Owl Bourbon Confiscated		25
Lagavulin 16yr		40
Macallan 18 y Sherry Cask		80
Nikka Taketsuru / Yoichi Single Malt		37
Orphan Barrel Muckety Muck 25yr		70
Shibui 'Pure Malt' 10 year		80
W.L. Weller Special Reserve / 12yr / Antique 107	40 / 57 / 50	
Westland American Oak		27
Whistle Pig 15yr		86
Yamazaki 12yr		100

Agave

Cincoro Blanco / Reposado / Añejo	24 / 40 / 56	
Clase Azul Plata		36
Clase Azul Durango / Gold	60 / 100	
Don Julio Rosado		40
Don Julio 1942		56
Don Julio Primavera		60
Dos Hombres Espadin		16
Herradura Ultra Extra Añejo		37
Komos Reposado Rosa		40
Lobos 1707 Joven / Reposado / Extra Añejo	16 / 18 / 56	
Volcán X.A		50



Reserve Offerings

	Glass
Clase Azul Ultra	400
The Dalmore 25yr	185
Glenfiddich 26yr Grande Couronne	265
Hibiki 21yr	500
The Macklowe	275
Whistle Pig The Boss Hog VIII: LapuLapu's Pacific	300

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TAO Desserts

Ice Creams and Sorbets†

13

Sugar-Dusted Yuzu Doughnuts

Trio of Sauces

14

Mochi Tasting†

Assorted Flavors

17

Molten Chocolate Cake

Salted Caramel Gelato, Cherry Sauce

18

Fruit Plate

Assorted Melons and Berries

18

A Gift Box of TAO Chocolate Buddhas

Six Assorted White, Milk and Dark Chocolates

19

Giant Fortune Cookie

White and Dark Chocolate Mousse

21

Potted Carrot Cake

Vanilla Cream, Miso Caramel, Candied Micro Carrots

22

TAO Signature Dessert Platter

Chef's Selection of Sweets

45

† Can be made gluten-free, please ask your server