

SELECT MENU

2 APPETIZERS, 2 ENTRÉES, 3 SIDES

\$85/PP



STARTERS

Hot Edamame ^{V VEG †}
Shishito Peppers ^{V VEG †}

APPETIZERS

SELECT TWO

EACH ADDITIONAL ITEM AT \$8 PER GUEST

Satay of Chicken with Peanut Sauce	Bamboo-Steamed Vegetable Dumplings ^{VEG}
Chicken Gyoza	Imperial Vegetable Egg Rolls ^{VEG}
Satay of Chilean Sea Bass [†]	Pork Potstickers
Lobster Wontons	TAO Temple Salad ^{VEG * †}
Spicy Tuna Tartare on Crispy Rice [†]	Hot & Sour Soup with Shrimp Toast
Shrimp Tempura with Spicy Yuzu Aioli	

SUSHI

OPTIONAL UPGRADE +15/PP

Chef's Selection of Assorted Sushi Rolls & Nigiri (includes vegan options)

ENTRÉES

SELECT TWO

EACH ADDITIONAL ITEM AT \$12 PER GUEST

Black Pepper Chili Chicken	Honey Ginger-Glazed Salmon
Crispy Orange Chicken	Miso-Glazed Chilean Sea Bass
Filet Mignon Pepper Steak	Thai Sweet & Spicy Shrimp
Wasabi-Crusted Filet Mignon	Black Pepper Chili Tofu ^V



NOODLES & SIDES

SELECT THREE

EACH ADDITIONAL ITEM AT \$8 PER GUEST

Chinese Broccoli with Black Bean Sauce ^{VEG * †}	Mandarin Sizzle Fried Rice (chicken, vegetable, or shrimp)
Chef's Selection of Mixed Vegetable Tempura ^{VEG}	8 Greens Fried Brown Rice ^{VEG GF * †}
Cantonese Cauliflower ^{VEG * †}	Jasmine Rice ^V
Asian Green Stir Fry ^{VEG * †}	Chinese Sausage Fried Rice with Shrimp [†]
Pad Thai Noodles ^{* †}	Triple Pork Fried Rice [†]
Vegetable Chow Fun Noodles ^{VEG GF}	Thai Duck Fried Rice [†]

12oz WAGYU RIBEYE TEPPANYAKI + \$98/STEAK

2-4 ounces Recommended Per Person

DESSERTS

Collection of Chef Selected Signature Sweets

ENLIGHTEN MENU
3 APPETIZERS, 2 ENTRÉES, 3 SIDES

\$100/PP



STARTERS

Hot Edamame ^{V VEG †}
Shishito Peppers ^{V VEG †}

APPETIZERS

SELECT THREE

EACH ADDITIONAL ITEM AT \$8 PER GUEST

Satay of Chicken with Peanut Sauce	Bamboo-Steamed Vegetable Dumplings ^{VEG}
Chicken Gyoza	Imperial Vegetable Egg Rolls ^{VEG}
Satay of Chilean Sea Bass [†]	Pork Potstickers
Lobster Wontons	TAO Temple Salad ^{VEG * †}
Spicy Tuna Tartare on Crispy Rice [†]	Hot & Sour Soup with Shrimp Toast
Shrimp Tempura with Spicy Yuzu Aioli	

SUSHI

OPTIONAL UPGRADE +15/PP

Chef's Selection of Assorted Sushi Rolls & Nigiri (includes vegan options)

ENTRÉES

SELECT TWO

EACH ADDITIONAL ITEM AT \$12 PER GUEST

Black Pepper Chili Chicken	Honey Ginger-Glazed Salmon
Crispy Orange Chicken	Miso-Glazed Chilean Sea Bass
Filet Mignon Pepper Steak	Thai Sweet & Spicy Shrimp
Wasabi-Crusted Filet Mignon	Peking Duck
Beef & Broccoli	Black Pepper Chili Tofu ^V



NOODLES & SIDES

SELECT THREE

EACH ADDITIONAL ITEM AT \$8 PER GUEST

Chinese Broccoli with Black Bean Sauce ^{VEG * †}	Mandarin Sizzle Fried Rice (chicken, vegetable, or shrimp)
Chef's Selection of Mixed Vegetable Tempura ^{VEG}	8 Greens Fried Brown Rice ^{VEG GF *}
Cantonese Cauliflower ^{VEG * †}	Jasmine Rice ^V
Asian Green Stir Fry ^{VEG * †}	Chinese Sausage Fried Rice with Shrimp [†]
Pad Thai Noodles ^{* †}	Lobster and Kimchee Fried Rice [†]
Vegetable Chow Fun Noodles ^{VEG GF}	Triple Pork Fried Rice [†]
	Thai Duck Fried Rice [†]

**12OZ WAGYU RIBEYE
TEPPANYAKI** + \$98/STEAK

2-4 ounces Recommended Per Person

DESSERTS

Collection of Chef Selected Signature Sweets

DIVINE MENU
3 APPETIZERS, 3 ENTRÉES, 3 SIDES

\$135/PP



STARTERS

Hot Edamame ^{V VEG †}
Shishito Peppers ^{V VEG †}

APPETIZERS

SELECT THREE

EACH ADDITIONAL ITEM AT \$8 PER GUEST

Satay of Chicken with Peanut Sauce	Bamboo-Steamed Vegetable Dumplings ^{VEG}
Chicken Gyoza	Imperial Vegetable Egg Rolls ^{VEG}
Satay of Chilean Sea Bass [†]	Pork Potstickers
Lobster Wontons	TAO Temple Salad ^{VEG * †}
Spicy Tuna Tartare on Crispy Rice [†]	Hot & Sour Soup with Shrimp Toast
Shrimp Tempura with Spicy Yuzu Aioli	

SUSHI

Chef's Selection of Assorted Sushi Rolls & Nigiri (includes vegan options)

ENTRÉES

SELECT THREE

EACH ADDITIONAL ITEM AT \$12 PER GUEST

Black Pepper Chili Chicken	Honey Ginger-Glazed Salmon
Crispy Orange Chicken	Miso-Glazed Chilean Sea Bass
Filet Mignon Pepper Steak	Thai Sweet & Spicy Shrimp
Wasabi-Crusted Filet Mignon	Peking Duck
Beef & Broccoli	Black Pepper Chili Tofu ^V



NOODLES & SIDES

SELECT THREE

EACH ADDITIONAL ITEM AT \$8 PER GUEST

Chinese Broccoli with Black Bean Sauce ^{VEG * †}	Mandarin Sizzle Fried Rice (chicken, vegetable, or shrimp)
Chef's Selection of Mixed Vegetable Tempura ^{VEG}	8 Greens Fried Brown Rice ^{VEG GF *}
Cantonese Cauliflower ^{VEG * †}	Jasmine Rice ^V
Asian Green Stir Fry ^{VEG * †}	Chinese Sausage Fried Rice with Shrimp [†]
Pad Thai Noodles ^{* †}	Lobster and Kimchee Fried Rice [†]
Vegetable Chow Fun Noodles ^{VEG GF}	Triple Pork Fried Rice [†]
	Thai Duck Fried Rice [†]

**12OZ WAGYU RIBEYE
TEPPANYAKI + \$98/STEAK**

2-4 ounces Recommended Per Person

DESSERTS

Collection of Chef Selected Signature Sweets