

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 Ooling

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 Caffe latte \$4.50

Dessert Wines ≠ Ports	Bottle	Glass
Vidal Icewine, Inniskillin, Niagara Peninsula, Canada, 2019	190	43
Far Niente 'Dolce' Napa Valley, California, 2016	176	40
Cockburn's 'Fine Ruby', Portugal	124	16
Fonseca Bin 27, Portugal	124	16
Kopke 10 year, Douro, Portugal	165	20
Graham's 20 year, Douro, Portugal	314	38
Sandeman 30 year, Douro, Portugal	385	44
Croft, Douro, Portugal, 2011	191	23
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
<u>s</u>		
Agave		21/12/76
Cíncoro Blanco / Reposado / Añejo		24/40/56
Clase Azul Plata		36
Clase Azul Durango / Gold		60/100
Don Julio Rosado		40
Don Julio 1942		56 6 -
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
Patrón Silver / Reposado / El Cielo		19/22/41
Volcán X.A		50
Pacarita Official		ء ام
Reserve Offerings		Glass
Clase Azul Ultra		400
The Dalmore 25yr		185
Glenfiddich 26yr Grande Couronne		265
Hibiki 21yr		500
The Macklowe		275
WhistlePig The Boss Hog VIII: LapuLapu's Pacific		300



Ice Cream and Sorbet

Ask Your Server for Today's Selection 16

Chai Crème Brûlée

Chai Custard, Caramelized Sugar, Cinnamon Tuile
19

Exotic Tapioca Parfait

Coconut Tapioca, Exotic Fruit Compote, Passionfruit Sorbet
19

Molten Chocolate Cake

Salted Caramel Gelato, Cherry Sauce

21

Sweet Dim Sum Basket

Hibiscus Exotic and Chocolate Cherry Sweet Dumpling
21

Gift Box of Tao Chocolate Buddhas

Six Assorted White, Milk and Dark Chocolate

21

"Mandarin"

Orange Mousse Mandarin Compote, Citrus Granita 22

The Popsicles

Three Assorted Flavors of Ice Cream & Sorbet 24

Giant Fortune Cookie

White and Dark Chocolate Mousse 27

TAO Signature Dessert Platter

Chef's Selection of Sweets

55

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