

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
Black Garlic Butter 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 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 GRILLED WAGYU RIBEYE † + \$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
Black Garlic Butter 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 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 GRILLED WAGYU RIBEYE [†] + \$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

Chicken Gyoza

Satay of Chilean Sea Bass [†]

Lobster Wontons

Spicy Tuna Tartare
on Crispy Rice [†]

Shrimp Tempura
with Spicy Yuzu Aioli

Bamboo-Steamd
Vegetable Dumplings ^{VEG}

Imperial Vegetable Egg Rolls ^{VEG}

Pork Potstickers

TAO Temple Salad ^{VEG * †}

Hot & Sour Soup
with Shrimp Toast

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

Crispy Orange Chicken

Filet Mignon Pepper Steak

Black Garlic Butter Filet Mignon [†]

Beef & Broccoli

Honey Ginger-Glazed Salmon

Miso-Glazed Chilean Sea Bass

Thai Sweet & Spicy Shrimp

Peking Duck

Black Pepper Chili Tofu ^V



NOODLES & SIDES

SELECT THREE

EACH ADDITIONAL ITEM AT \$8 PER GUEST

Chinese Broccoli
with Black Bean Sauce ^{VEG * †}

Chef's Selection of
Mixed Vegetable Tempura ^{VEG}

Cantonese Cauliflower ^{VEG * †}

Asian Green Stir Fry ^{VEG * †}

Pad Thai Noodles ^{* †}

Vegetable Chow Fun
Noodles ^{VEG GF}

Mandarin Sizzle Fried Rice
chicken, vegetable, or shrimp

8 Greens Fried Rice ^{VEG GF *}

Jasmine Rice ^V

Chinese Sausage Fried Rice
with Shrimp [†]

Lobster and Kimchee Fried Rice [†]

Triple Pork Fried Rice [†]

Thai Duck Fried Rice [†]

12OZ GRILLED WAGYU RIBEYE [†] + \$98/STEAK

2-4 ounces Recommended Per Person

DESSERTS

Collection of Chef Selected Signature Sweets

BEVERAGE PACKAGES

Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic & Imported Beer, Red Bull, Bottled Water & Assorted Soft Drinks

* All brands subject to change.

PREMIUM PACKAGE

\$70 pp (2 hours) • \$80 pp (2.5 hours)

BEER

Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken O.O, Heineken Silver, Michelob Ultra, Shock Top, Stella Artois

VODKA

Absolut
Ketel One

GIN

Beefeater
Tanqueray

RUM

Bacardi Superior
Captain Morgan Spiced

TEQUILA

Cazadores Blanco
Herradura Reposado

BOURBON & WHISKEY

Jack Daniel's
Jameson
Maker's Mark

SCOTCH

Dewar's White Label
Johnnie Walker Black

COGNAC

D'Ussé VSOP
Hennessey VS

CORDIALS

Aperol, Chambord, Kahlúa

WINES

Chardonnay - Sean Minor '4B' (Central Coast, CA)
Sauvignon Blanc - Seaglass (Santa Barbara County, CA)
Cabernet Sauvignon - Guenoc (CA)
Pinot Noir - Guenoc (CA)
Rosé of Pinot Noir - Seaglass (Monterey County, CA)
Gambino - Prosecco Brut (Veneto, Italy)

LUXURY PACKAGE

\$90 pp (2 hours) • \$112.50 pp (2.5 hours)

BEER

Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken O.O, Heineken Silver, Michelob Ultra, Shock Top, Stella Artois

VODKA

Absolut • Belvedere
Ketel One • Tito's Handmade

GIN

Beefeater • The Botanist
Hendrick's • Tanqueray

RUM

Bacardi Superior
Captain Morgan Spiced • Malibu

TEQUILA

Cazadores Blanco • Don Julio Añejo
Herradura Reposado • Patrón Silver

BOURBON & WHISKEY

Elijah Craig • Jack Daniel's
Jameson
Maker's Mark

SCOTCH

Dewar's White Label • Glenlivet 12 yr
Johnnie Walker Black

COGNAC

D'Ussé VSOP • Hennessey VS
Rémy Martin VSOP

CORDIALS

Aperol, Chambord, Kahlúa

WINES

Chardonnay - Trim (CA)
Sauvignon Blanc - Decoy by Duckhorn (CA)
Cabernet Sauvignon - Trim (CA)
Pinot Noir - Seaglass (Santa Barbara, CA)
Rosé of Pinot Noir - Seaglass (Monterey County, CA)
Champagne - Veuve Clicquot (France)

FORMAL WINE OR SAKE PAIRING

For Seated Dinner Groups of up to 30 Guests

Sommelier presentation table-side per course
4-course pairing maximum

Selections starting at \$100 per bottle

\$500 Sommelier labor charge