

SELECT MENU

2 APPETIZERS, 2 ENTRÉES, 3 SIDES • SERVED FAMILY-STYLE AND BASED ON A 2 HOUR SEATING

\$90/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	UPGRADES +12/PP
Crispy Orange Chicken	Filet Mignon Pepper Steak
Honey Ginger-Glazed Salmon	Black Garlic Butter Filet Mignon [†]
Miso-Glazed Chilean Sea Bass	
Thai Sweet & Spicy Shrimp	
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 White 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 • SERVED FAMILY-STYLE AND BASED ON A 2 HOUR SEATING

\$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

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

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

Crispy Orange Chicken

Beef & Broccoli

Honey Ginger-Glazed Salmon

Miso-Glazed Chilean Sea Bass

Thai Sweet & Spicy Shrimp

Peking Duck

Black Pepper Chili Tofu ^V

UPGRADES +12/PP

Filet Mignon Pepper Steak

Black Garlic Butter Filet Mignon [†]



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 White 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

DIVINE MENU

3 APPETIZERS, 3 ENTRÉES, 3 SIDES • SERVED FAMILY-STYLE AND BASED ON A 2.5 HOUR SEATING

\$ 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

Beef & Broccoli

Honey Ginger-Glazed Salmon

Miso-Glazed Chilean Sea Bass

Thai Sweet & Spicy Shrimp

Peking Duck

Black Pepper Chili Tofu ^V

UPGRADES +12/PP

Filet Mignon Pepper Steak

Black Garlic Butter Filet Mignon †



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 White 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