

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

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

ENTRÉES

SELECT TWO

EACH ADDITIONAL ITEM AT \$12++ PER GUEST

Black Pepper Chili Chicken

Crispy Orange Chicken

Honey Ginger-Glazed Salmon*

Miso-Glazed Chilean Sea Bass*

Grilled Branzino

Thai Sweet & Spicy Shrimp

Black Pepper Chili Tofu

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

Jasmine Rice ^V

Chinese Sausage Fried Rice
with Shrimp †

Triple Pork Fried Rice †

Thai Duck Fried Rice †

SUSHI*

OPTIONAL UPGRADE +15++/PP

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

12oz GRILLED WAGYU RIBEYE† + \$98++/STEAK

2-4 ounces Recommended Per Person

DESSERTS

Collection of Chef Selected Signature Sweets

V – VEGAN VEG – VEGETARIAN GF – GLUTEN FREE

†† CAN BE MADE VEGAN, MUST CONFIRM THIS REQUEST AT TIME OF CONTRACTING † CAN BE MADE GLUTEN FREE, MUST CONFIRM THIS REQUEST AT TIME OF CONTRACTING

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLUS 8.375% SALES TAX, 20% SUGGESTED GRATUITY AND 4% ADMINISTRATIVE FEE • BEVERAGES CHARGED UPON CONSUMPTION

702.388.9301 | LVEVENTS@TAOGROUP.COM

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

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*

Grilled Branzino

Thai Sweet & Spicy Shrimp

Peking Duck

Black Pepper Chili Tofu

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

Jasmine Rice ^V

Chinese Sausage Fried Rice
with Shrimp †

Lobster and Kimchee Fried Rice †

Triple Pork Fried Rice †

Thai Duck Fried Rice †

SUSHI*

OPTIONAL UPGRADE +15++/PP

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

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

2-4 ounces Recommended Per Person

DESSERTS

Collection of Chef Selected Signature Sweets

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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

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*

Grilled Branzino

Thai Sweet & Spicy Shrimp

Peking Duck

Black Pepper Chili Tofu

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

Jasmine Rice ^V

Chinese Sausage Fried Rice
with Shrimp †

Lobster and Kimchee Fried Rice †

Triple Pork Fried Rice †

Thai Duck Fried Rice †

SUSHI*

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

12oz GRILLED WAGYU RIBEYE† + \$98++/STEAK

2-4 ounces Recommended Per Person

DESSERTS

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