

BRUNCH BUFFET MENU

BASED ON A 2-HOUR SEATING FOR PARTIES OF 13-30 GUESTS

— \$65++ PER PERSON —

INCLUDES ALL ITEMS BELOW. ITEMS SUBJECT TO CHANGE DUE TO AVAILABILITY OR SEASON.

SALADS & APPETIZERS

BBQ Chicken Satay
Wagyu Slider
Tokyo Fried Chicken Slider

Asian Miso Parmesan Caesar Salad ^{GF}
Asian Coleslaw Salad
Fruit Salad ^{GF VEG V}

RAW BAR ^{GF}

Shrimp Cocktail, Oysters on the Half Shell, Mignonette, Cocktail Sauce, Tabasco, Lemon Wedges

SUSHI

Soy Tuna Roll ^{GF}
Salmon Avocado Roll ^{GF}
8 Treasure Roll

Cucumber Avocado Roll ^{GF}
Crunchy Yellowtail Roll
Salmon, Tuna, Hamachi, Shrimp Nigiri / Sashimi ^{GF}

DIM SUM

King Crab Dumpling
Spinach Mushroom Dumpling
Pork & Shrimp Siu Mai
Crispy Chicken Gyoza
BBQ Pork Bao Buns

Crispy Vegetable Bao Bun
Bacon & Egg Cheese Spring Roll
Tokyo Pancake
Breakfast Bao Bun
Salmon Katsu Slider

ENTRÉES

SERVED WITH TRADITIONAL ACCOMPANIMENTS AND SAUCES

Ramen
Kalbi Sirloin
Crispy Pork Belly
Shrimp & Scallop Ginger

Orange Chicken
Vegetable Lo Mein ^{VEG}
Breakfast Fried Rice
Vegetable Fried Rice ^{VEG}

PASTRY

Chef's Selection of Artisanal House-Made Pastries, Cakes, Cookies, Fresh Fruit, Chocolate Fountain

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.
ADDITIONAL BEVERAGES CHARGED UPON CONSUMPTION 702.388.9301 | LVEVENTS@TAOGROUP.COM

BRUNCH ENHANCEMENTS MENU

BASED ON A 2-HOUR SEATING

SUPPLEMENTAL

ENDLESS BEVERAGES

35++ PER PERSON

CLASSIC MIMOSA

Prosecco and your choice of orange, pineapple, strawberry juices

ROSÉ WINE

Select Still Rosé

BLOODY MARY or BLOODY MARIA

New Amsterdam Vodka OR Código 1530 Blanco Tequila, Q Premium Mixers Bloody Mary

SIGNATURE DISHES

PRICES ARE SUPPLEMENTAL++ PER PERSON

"The Only" White Sturgeon Caviar * 30g

Served With Traditional Accompaniments

80

Spicy Tuna Tartare On Crispy Rice * †

Spicy Mayonnaise, Kabayaki Sauce

10

Satay Of Chilean Sea Bass †

Miso Glaze

14

Lobster Wontons

Shiitake Ginger Broth

12

Lamb Chop Yakitori * †

9 Each

Lobster Fried Rice †

Kimchee, Shallots

16

Peking Duck For Two

Served With Traditional Accompaniments

50

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.
ADDITIONAL BEVERAGES CHARGED UPON CONSUMPTION 702.388.9301 | LVEVENTS@TAOGROUP.COM