



ENDLESS BRUNCH

\$75 per person • served family style with live carving stations and bountiful buffet offerings

臻选畅饮

free flowing beverages

2-hour time limit

TAO mimosa 35

gambino prosecco,
choice of lychee, pineapple or orange juices

bloody mary or maria 35

aspen vodka or tequila,
fever-tree classic bloody mary mix, lime, habanero

champagne mimosa 60

piper-heidsieck cuvee brut champagne,
choice of lychee, pineapple or orange juices

brunch cocktails

TAO bloody mary or maria 18

aspen vodka or tequila
fever-tree classic bloody mary mix, lime, habanero

yuzu spritz 18

st. germain, yuzu, lemon, prosecco, fever-tree club soda

TAO-tini 20

ciroc mango vodka, malibu rum, cranberry, lime

matcha made in heaven 25

titos vodka, matcha liqueur,
whipped heavy cream, matcha

mango chili martini 20

patrón blanco tequila, st. germain elderflower,
house-spiced mango purée, lemon

lychee martini 20

aspen vodka, elderflower,
lychee infused nectar, lemon

tongue thai'd 20

Código 1530 Blanco, Combier
Pêche De Vigne Thai Chili, Cilantro, Lime

third eye grind 25

Volcán de Mi Tierra X.A, Licor 43
belvedere dirty brew, Espresso, Chocolate

早茶

imperial brunch

japanese egg salad sandwich

milk bread, kewpie egg salad
optional: add 8G "The Only cavair" 28

crispy wok fried eggs

breakfast fried rice
bacon, egg, peppers, onions

breakfast bao buns

scrambled eggs, tomato, bacon, sweet chili

japanese pancake

matcha mascarpone cream, strawberry

chicken waffle

karaage chicken, spicy honey soy glaze

铁板烧

teppanyaki

american wagyu ribeye * 30

a5 japanese wagyu ribeye * 100

串烧

yakitori

lamb chop * 8 each

a5 japanese wagyu * † 14 each

* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

† Can be made Gluten-Free

Please alert your server of any food allergies.

頭檯

small plates

hot edamame[†]
maldon sea salt

shishito peppers[†]
mustard miso yaki, ponzu

satay of chilean sea bass[†] 12
miso glaze

temple salad[†]
asian greens, soy vinaigrette

asian parmesan caesar salad
miso caesar dressing

chicken satay
mango papaya salad, peanut dipping sauce

spicy tuna tartare on crispy rice^{*†}
spicy mayonnaise, kabayaki sauce

thai chicken lettuce wraps
chillis, thai basil, crispy garlic, fried egg

點心

dim sum

bacon spring roll
bacon, egg, american cheese

pork potstickers
chili sesame glaze

chicken wing lollipops
peanuts, thai basil, sweet and sour

chicken gyoza
pan fried or steamed, chili garlic sauce

shrimp pork sui mai
shiitake mushroom, house spicy sauce

bbq pork bao buns
ginger vinegar soy sauce



鷄鴨

the sky

crispy orange chicken
steamed bok choy

peking duck 52
for two

海鮮

the sea

teriyaki glazed salmon^{*}
asparagus, long beans, ginger

grilled branzino[†]
ginger kaffir lime vinaigrette

crispy snapper in "sand" 10
crispy minced garlic,
cilantro lime dipping sauce

麵

noodles

vegetable chow fun^{*}
stir fried rice noodle

vegetable lo mein
chicken, roast pork or shrimp

pad thai noodles[†]
peanuts, mushrooms, tofu
add chicken or shrimp

hong kong fried noodle
chicken, egg, mixed vegetables, roast pork

飯

rice

jasmine white or brown rice[†]

lobster fried rice 12
kimchi, shallots

vegetable fried rice
olive leaf, french beans, egg, squash

shanghai fried rice[†]
vegetables, shrimp, pork

齋菜

the sides

furikake french fries

chinese broccoli
black bean sauce

baby bok choy[†]
crispy garlic, crystal sauce

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