TAO
LAS VEGAS

SELECT MENU

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

$90++/PP



STARTERS

Hot Edamame V †

Shishito Peppers V †

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-Steamed 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

Lime Soy Caramel Salmon*

Miso-Glazed Chilean Sea Bass*

Grilled Branzino *

Honey Chili Lemon 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 V GF

Olive Fried Rice VEG

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)

WAGYU RIBEYE TEPPANYAKI *† + $110++/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

* 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.

PLUS 8.375% SALES TAX, 20% SUGGESTED GRATUITY AND 4% ADMINISTRATIVE FEE • BEVERAGES CHARGED UPON CONSUMPTION 702.388.9301 | LVEVENTS@TAOGROUP.COM

TAO
LAS VEGAS

ENLIGHTEN MENU

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

$100++/PP



STARTERS

Hot Edamame V †

Shishito Peppers V †

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-Steamed 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 *

Lime Soy Caramel Salmon*

Miso-Glazed Chilean Sea Bass*

Grilled Branzino *

Honey Chili Lemon 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 V GF

Olive Fried Rice VEG

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)

WAGYU RIBEYE TEPPANYAKI *† + $110++/STEAK

2-4 ounces Recommended Per Person

DESSERTS

Collection of Chef-Selected Signature Sweets

V – VEGAN VEG – VEGETARIAN GF – GLUTEN FREE

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TAO
LAS VEGAS

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 †

Shishito Peppers V †

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-Steamed 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 *

Lime Soy Caramel Salmon*

Miso-Glazed Chilean Sea Bass*

Grilled Branzino *

Honey Chili Lemon 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 V GF

Olive Fried Rice VEG

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)

WAGYU RIBEYE TEPPANYAKI *† + $110++/STEAK

2-4 ounces Recommended Per Person

DESSERTS

Collection of Chef-Selected Signature Sweets

V – VEGAN VEG – VEGETARIAN GF – GLUTEN FREE

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