

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	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	

ENTRÉES

SELECT TWO

EACH ADDITIONAL ITEM AT \$12++ PER GUEST

Black Pepper Chili Chicken	UPGRADES +12++/PP
Crispy Orange Chicken	Filet Mignon Pepper Steak*
Teriyaki-Glazed Salmon*	Black Garlic Butter Filet Mignon* †
Miso-Glazed Chilean Sea Bass*	
Grilled Branzino *	
Thai Sweet & Spicy Shrimp	
Black Pepper Chili Tofu	



NOODLES & SIDES

SELECT THREE

EACH ADDITIONAL ITEM AT \$8++ PER GUEST

Chinese Broccoli with Black Bean Sauce ^{VEG † †}	Mandarin Sizzle Fried Rice ^{† †} <small>chicken, vegetable, or shrimp</small>
Chef's Selection of Mixed Vegetable Tempura ^{VEG}	Jasmine Rice ^V
Cantonese Cauliflower ^{VEG † †}	Chinese Sausage Fried Rice with Shrimp [†]
Asian Green Stir Fry ^{VEG † †}	Triple Pork Fried Rice [†]
Pad Thai Noodles ^{† † †}	Thai Duck Fried Rice [†]
Vegetable Chow Fun Noodles ^{V GF}	Wild Mushroom Fried Rice ^{VEG † †}
Olive Fried Rice ^{VEG}	

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

* 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.

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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	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	

ENTRÉES

SELECT TWO

EACH ADDITIONAL ITEM AT \$12++ PER GUEST

Black Pepper Chili Chicken	Peking Duck *
Crispy Orange Chicken	Black Pepper Chili Tofu
Beef & Broccoli *	UPGRADES +12++/PP
Teriyaki-Glazed Salmon*	Filet Mignon Pepper Steak*
Miso-Glazed Chilean Sea Bass*	Black Garlic Butter Filet Mignon* †
Grilled Branzino *	
Thai Sweet & Spicy Shrimp	



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}	Jasmine Rice ^V
Cantonese Cauliflower ^{VEG † † †}	Chinese Sausage Fried Rice with Shrimp †
Asian Green Stir Fry ^{VEG † † †}	Lobster and Kimchee Fried Rice †
Pad Thai Noodles ^{† † †}	Triple Pork Fried Rice †
Vegetable Chow Fun Noodles ^{V GF}	Thai Duck Fried Rice †
Olive Fried Rice ^{VEG}	Wild Mushroom Fried Rice ^{VEG † †}

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

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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 †}
Shishito Peppers ^{V †}

APPETIZERS

SELECT THREE

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	

ENTRÉES

SELECT THREE

EACH ADDITIONAL ITEM AT \$12++ PER GUEST

Black Pepper Chili Chicken	Thai Sweet & Spicy Shrimp
Crispy Orange Chicken	Peking Duck [*]
Beef & Broccoli [*]	Black Pepper Chili Tofu
Teriyaki-Glazed Salmon [*]	UPGRADES +12++/PP
Miso-Glazed Chilean Sea Bass [*]	Filet Mignon Pepper Steak [*]
Grilled Branzino [*]	Black Garlic Butter Filet Mignon ^{* †}



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}	Jasmine Rice ^V
Cantonese Cauliflower ^{VEG † † †}	Chinese Sausage Fried Rice with Shrimp [†]
Asian Green Stir Fry ^{VEG † † †}	Lobster and Kimchee Fried Rice [†]
Pad Thai Noodles ^{† † †}	Triple Pork Fried Rice [†]
Vegetable Chow Fun Noodles ^{V GF}	Thai Duck Fried Rice [†]
Olive Fried Rice ^{VEG}	Wild Mushroom Fried Rice ^{VEG † †}

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

Collection of Chef-Selected Signature Sweets

V – VEGAN VEG – VEGETARIAN GF – GLUTEN FREE

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