Dessert Wine

Far Niente "Dolce"	
Fonseca 20 year Tawny Port	19
Sandeman 10 year Tawny Port	13

TAO Espresso Martini 20 Waypoint Vanilla (CT) Kahlua, House-Brewed Espresso

Selected Spirits

(per 2 oz pour)

18

22 24

27 29 30

34

46 50

71

400 1700

20

20

24 31 42

49

71

90 96

195

300

Clase Azul Dia De Muertos Añejo 275

Clase Azul Ultra Extra Añejo

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	Cordials & Apérit		Bourbon & Americ	can
	Amaretto di Saronno	15	Whiskey	1
	Fernet Branca	15	Eagle Rare Single Barrel	10
	Grand Marnier 100	36	'Mohegan Sun Edition'	
	Grand Marnier "Quintessence"	150	Blanton's Single Barrel	2
			Angel's Envy Port Finished	24
	Cognac		Henry McKenna 10 Year	2
	Hennessy VSOP	22	Larceny Barrel Proof	2
	Remy Martin 1738	26	Angel's Envy Rye	30
	Hennessy XO	35	Elmer T Lee	34
	Remy Martin Tercet	47	Rock Hill Farms	4
	Hennessy Paradis	89	Michter's 10 Rye	50
	Remy Martin Louis XIII	550	Weller Full Proof	7
	herng Fidi (in 20013 Alli	550	Pappy 23 Year	400
	Scotch Whisky		Michter's Celebration 2022	1700
	Lagavulin 8	19	Tequila	
,	Johnnie Walker Blue	60	Casamigos Blanco	20
	Macallan 18	85	Don Julio Reposado	20
	Glenlivet 25	150	Casamingos Reposado	24
	Macallan 25	370	Clase Azul Plata	3
	Macallan 30	600	Clase Azul Reposado	4
	Macallan 'M'	900	Don Julio 1942	49
			Clase Azul Gold	7
	Japanese Whisk	(y	Clase Azul Añejo	90
	Hibiki Harmony	24	Patron Burdeos	9
	Yamazaki 12	34	Clase Azul 25th Anniversary	19
	11 1 12	75		~ -

35

175

Hakushu 12

Hibiki 17



ice cream and sorbet⁺ 9 daily selection

sugar dusted doughnuts 14 trio of dipping sauce

chai crème brûlée[†] 16

chai custard, caramelized sugar, cinnamon tuile

molten chocolate cake 17 salted caramel gelato, cherry sauce

chocolate covered dumplings 18 lychee raspberry and chocolate cherry

giant fortune cookie 19 white and dark chocolate mousse

"mandarin"[†] 20 orange mousse, mandarin compote, citrus granita

potted carrot cake 21

vanilla cream, miso caramel, candied micro carrots

aift box of tao chocolate buddha⁺ 22

six assorted white, milk and dark chocolate

TAO signature dessert platter 48 selection of signature desserts

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TAO Tea Menu 1-2 people \$6

Black Tea

Tea that has fully fermented, resulting in a beautiful red or brown liquid.

TAO Hong Cha Blend

Our exquisite blend with hints of soothing chamomile and lavender.

Hao Ya 'A' Intense keemun tea, loaded with light chocolate & toasty flavors. Keemuns are considered some of the best black teas in China.

Chai Black tea completely adulterated with spices such as cardamom and cinnamon.

Green Tea

Unfermented, whole tea leaves, that are rolled and steamed, yielding a yellow or golden color. Delicate and fresh with unparalleled aromas.

Sencha

Shiny, needlelike tea leaves that yield a light, grassy, clean, and refreshing brew. The most popular tea in Japan.

TAO Lu Cha Blend

This TAO-exclusive Chinese green tea blend is a delightful way to introduce yourself to green tea. Carries hints of citrus, orange, and cornflower.

Herbal Tea

TAO Herbal Blend A perfect match of chamomile and lavender. The most perfect way to end a meal. *Caffeine free*

Iced Peach Tea Built on a base of full leaf, handpicked, Chinese black tea. Exquisite notes of peach dance across the palate.

Coffee

Regular and Decaffeinated Coffee 5 Espresso 6 Cappuccino 7 Double Espresso 9

Oolong Tea

Semi-fermented tea, traditionally consisting of large saochong leaves. Mellow, yet powerfully aromatic, and very rich in flavor.

Ti Quan Yin Intense aroma, depth, and fruitiness. One of the most famous teas in China.