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TAO Tea Menu

1-2 people 4.50 • 3-4 people 7.50

Black Tea

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

Keemun

Lots of body with a bakey flavor, holds well with milk and sugar.

Panyang Congou

Mellow tea that is round in the mouth with lots of staying power.

Lapsang Souchong

Mild bodied with a very smoky and full flavor (the large leaves are actually smoked over pine), goes well with spicy food.

TAO Hong Cha Blend

Our exquisite blend with hints of soothing chamomile and lavender.

Oolong Tea

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

Ti Quan Yin

Intense aroma, depth and fruitiness.

Ranked as one of the most famous teas in China.

Fancy Formosa Oolong

Abundant in flavor and aroma.

A hint of sweetness with absolutely no astringency

TAO Moli Huacha

Special TAO blend; perfect jasmine with hints of rose.

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 needle-like tea leaves that yield a light grassy, clean refreshing brew. The most popular tea in Japan.

Gunpowder

Green pellets of rolled tea leaves that produce a pleasant smoky flavor.

Gen Mai Cha

A Japanese gift to the world! Blancha tea blended with rice kernels, some of which have burst open, lending to its unique roasted flavor.

TAO Lu Cha Blend

This TAO exclusive Chinese green tea blend is the most delightful way to introduce yourself to green tea with hints of citrus, orange and cornflower.

Matcha Green Tea Service

10 per person

Masterfully Crafted in Kyoto Japan, premium Japanese matcha tea, whisked tableside, with calming herbaceous notes and packed with antioxidants

Herbal Infusions

Caffeine free

Peppermint - spirited, brisk and extremely refreshing.

TAO Herbal Blend - a perfect match of chamomile and lavender;

a most perfect way to end a meal.

Chai

Black tea completely adulterated with spices such as cardamom and cinnamon with steamed milk

Served hot or on ice 6

Coffee

Regular and decaffeinated

Coffee 3.25 Espresso 3.50 Double Espresso 4.75
Cappuccino 4.50 Caffè Latte 4.50

After Dinner

Smoking Dragon Suntory 'Toki' Japanese Whiskey, Gekkeikan Sake, Fresh Citrus, Cane Sugar 15

Espresso Martini Stolichnaya Vanil, Kahlúa, Baileys Irish Cream, Espresso 16

Dessert Wines

Riesling Beerenauslese Kracher Bottle 80 Glass 20

Ice Wine Vidal Blanc, Inniskillin 90 22

Far Niente, Dolce 125 ~

Port

Fonseca Bin 27 12

Yalumba Antique Tawny 12

Taylor Fladgate 20 year Tawny 18

Croft Vintage 2011 29

Taylor Fladgate 40 year Tawny 45

Scotch

Jura 10 Year, Islands 19

Laphroaig 10 Year, Islay 20

Glenlivet 18 year, Speyside 30

Aberfeldy 21 Year, Highland 35

Macallan 18 year 40

Johnnie Walker Blue Label 50

Japanese Whisky

Suntory Toki™ 15

Hibiki® Harmony 17

Hakushu®, 12 year 19

Yamazaki® 12 year 19

Tequila

Clas Azul Reposado 30

Código 1530 Añejo 32

Avion 44 Extra Añejo 45

Don Julio 1942 Extra Añejo 45



Reserve Offerings

Hennessey 'Paradis' Cognac 10z 1.50z 100 150

Remy Martin 'Louis XIII' Cognac 285 425

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TAO Desserts

Ice Creams and Sorbets[†]

Almond Sesame Cookies

9

Seasonal Fresh Fruit[†]

Ginger Syrup and Mandarin Sorbet

10

Banana Pudding

Tempura Banana and Fortune Cookie Crust

11

Yuzu Sugar Dusted Doughnuts

Trio of Sauces

11

The Coconut

Passion Fruit Cremoux, Macerated Strawberries

12

Molten Chocolate Cake

Salted Caramel Gelato, Cherry Sauce

12

Giant Fortune Cookie

White and Dark Chocolate Mousse

12

Mochi Tasting[†]

Assorted Flavors

15

Dessert Platter

Chef's Selection of Sweets

38

sweet pray love

A Gift Box of TAO Chocolate Buddhas

Six Assorted White, Milk and Dark Chocolates

15

[†] Can be made gluten-free, please ask your server