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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

Hong Tao

Peachy flavor; goes well with dessert.

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! Blanched 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.

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	Cafe Latte	4.50		

After Dinner

Chai Kiss Warm Chai, Frangelico, Crème de cacao, topped with Cream	14
Smoking Dragon Suntory Toki Japanese whisky, Tyku Silver Sake, Fresh Citrus, Cane Sugar	15
The Rising Sun Basil Hayden's Bourbon, Jasmine tea, Sherry, Aperol, Lavender, orange bitters	16
All Thai'd Up Remy Martin 1738, Galliano Ristretto, Giffard vanilla, Thai tea, Bols Yogurt Liqueur	16

Dessert Wines

	Bottle	Glass
Riesling Beerenauslese Kracher	80	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 'Superstition', Islands	19
Laphroaig 10 Year, Islay	20
Glentlivet 18 year, Speyside	30
Aberfeldy 21 Year, Highland	35
Chivas Regal 'Royal Salute' 21 year	40
Johnnie Walker Blue Label	50

Japanese Whisky

Suntory Toki™	15
Hibiki® Harmony	17
Hakushu®, 12 year	19
Yamazaki® 12 year	19

Tequila

Jose Cuervo Reserva de la Familia® Extra Añejo	25
Gran Patrón Piedra Extra Añejo	30
Herradura Selección Suprema Extra Añejo	35
Gran Patrón Burdeos Añejo	45



Reserve Offerings

	10z	1.50z
Hennessey 'Paradis' Cognac	100	150
Remy Martin 'Louis XIII' Cognac	285	425

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TAO Desserts

Assorted Ice Creams and Sorbets

Almond Sesame Cookies

9

Seasonal Fresh Fruits

Ginger Syrup, Mandarin Sorbet

10

Crispy Bread Pudding

Banana Foster, White Chocolate Brandy Ice Cream

10

Yuzu Sugar Dusted Doughnuts

Trio of Sauces

11

Molten Chocolate Cake

Salted Caramel Ice Cream

11

Lemongrass Crème Brûlée

Strawberry Ice Cream, Candied Ginger

12

Giant Fortune Cookie

White & Dark Chocolate Mousse

12

Mochi Tasting

12

Raspberry Dreamsicle

Raspberry Mousse Cake, White Chocolate Snow

14

Six Pack of TAO Chocolate Buddhas

Assorted White, Milk, and Dark Chocolates

14

Dessert Platters

Small 38

Large 65