



Set Dinner \$78

B.Y.O

(Wine & Champagne)

Corkage Fee \$10/ 750ML

Corkage Fee \$20/ 1Litre plus

SPECIAL DIETARY

Menu items may contain traces of nuts, egg, soy, wheat, seeds and other allergens. We do cater for gluten and vegetarian dishes. Food allergies are to be told prior to the Order Taking, so that we can make the necessary adjustments and recommendations on the dish items.

Starter

Chef's Assorted Seasonal Platter

Entrée (Selection)

Tao's Sashimi ^{GF/DF/NF}

Wasabi Salt & Pepper Crispy Chicken ^{DF/NF}

Crispy Rockling w Squid Ink Mayo ^{NF}

Pork Belly Shabu-Shabu w Goma Sauce

Oysters w Kom-Bu Ginger Sauce ^{DF/NF}

Cha-Soba Noodle w Shiso Dressing ^{DF}

2nd Entrée

Chef's Special of the Day

Soup (Selection)

Bonito Dobin Mushi ^{GF/DF/NF}

Tomato & Vegetable Beef ^{GF/DF/NF}

Gingseng Chicken Herbal ^{GF/DF/NF}

Cream of Mushroom ^{NF}

Seafood Chowder ^{NF}

Main (Selection)

Sizzling Porterhouse w Black Pepper & Mushroom ^{DF/NF}

Slow Cooked Tasmanian Beef Short Rib ^{DF/NF}

Free Range Chicken Drumstick w Pon-Zu Sauce

Baked Tasmanian Salmon Fillet w Sake Wine ^{DF/GF/NF}

Confit Duck Leg w Laksa Sauce ^{DF}

Tao's Signature Rack of Lamb ^{DF}

Taste of Abalone & Sea Cucumber ^{DF/GF/NF}

Baked King Prawns w Garlic Herbs Mayo ^{GF/NF}

Vegetarian Dish of the Day ^{DF/NF}

Tao's Rice

Dessert (Selection)

Crème Brulee ^{GF/NF}

Matcha Cheese Cake ^{GF}

Soy Bean Ice Cream

Yu-Zu Tart

Seasonal Fruit Platter ^{GF/NF/DF}

開胃菜

主廚精選巧手碟

前菜(選擇)

陶式綜合刺身 ^{GF/DF/NF}

芥末椒鹽鹹酥雞 ^{DF/NF}

蒜味石鱗魚佐蛋黃墨醬 ^{NF}

薄切豚肉佐辛味胡麻

昆布生蠔佐薑醋醬 ^{DF/NF}

蔬食蕎麥麵佐紫蘇醬 ^{DF}

富貴陶園一品

湯品(選擇)

和風土瓶蒸 ^{GF/DF/NF}

蕃茄牛肉 ^{GF/DF/NF}

人參藥材 ^{GF/DF/NF}

松露蘑菇 ^{NF}

海鮮巧達 ^{NF}

主食(選擇)

黑胡椒牛肉石板扒葉燒 ^{DF/NF}
秘製塔斯馬尼亞牛肋排 ^{DF/NF}
放養雞腿排佐野菇柑橘醬
紙包淡味清酒鮭魚燒 ^{GF/DF/NF}
油封鴨腿佐叻沙醬 ^{DF}
陶園羔羊排佐蜂蜜味噌 ^{DF}
蔥香鮑魚海參組 ^{DF/GF/NF}
焗烤明蝦佐蒜味蒔蘿 ^{GF/NF}
季節蔬食 ^{NF/DF}

陶式香米

甜品(選擇)

焦糖香草布蕾 ^{GF/NF}
抹茶起司蛋糕 ^{GF}
有機豆漿冰品
和風柚子塔
綜合冰鎮水果組 ^{GF/NF/DF}