

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
Cha-Soba Noodle w Shiso Dressing ^{DF}

Soup (Selection)

- Bonito Dobo Mushi ^{GF/DF/NF}
Tomato & Vegetable Beef ^{GF/DF/NF}
Gingseng Chicken Herbal ^{GF/DF/NF}
Cream of Mushroom ^{NF}

Main (Selection)

- Sizzling Porterhouse w Black Pepper & Mushroom ^{DF/NF}
Free Range Chicken Drumstick w Pon-Zu Sauce
Baked Tasmanian Salmon Fillet w Sake Wine ^{GF/DF/NF}
Confit Duck Leg w Laksa Sauce ^{DF}
Tao's Signature Rack of Lamb ^{DF}
Vegetarian Dish of the Day ^{DF/NF}

Tao's Rice

Dessert (Selection)

- Crème Brulee ^{GF/NF}
Soy Bean Ice Cream ^{GF}
Yu Zu Tart
Seasonal Fruit Platter ^{GF/NF/DF}

SPECIAL DIETARY

Menu items may contain traces of nuts, egg, soy, wheat, seeds and all 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

\$58/Lunch

B.Y.O Wine & Champagne

\$10/750ML | \$20/1 Litre Plus

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醬
 蔬食蕎麥麵佐紫蘇醬 ^{DF}

湯品(選擇)

和風土瓶蒸 ^{GF/DF/NF}
 煙燻番茄牛肉 ^{GF/DF/NF}
 人參藥材 ^{GF/DF/NF}
 香濃蘑菇 ^{NF}

主食(選擇)

黑胡椒牛肉石板扒葉燒 ^{DF/NF}
 放養山雞排佐松露蘑菇
 紙包淡味清酒鮭魚燒 ^{GF/DF/NF}
 油鴨腿佐溫綠叻沙醬 ^{DF}
 陶園羔羊排佐蜂蜜信州味噌 ^{DF}
 季節蔬食 ^{DF/NF}

陶式香米

甜品(選擇)

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

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