

Tao's

Modern Creative Cuisine
Since 2006

— SET MENU —

LUNCH \$58 | DINNER \$68

B.Y.O

(Wine & Champagne)

Corkage Fee \$10/ 750ML

Corkage Fee \$20/ 1Litre



 taosrestaurantbulleen

 taosrestaurantbulleen

 weChat: taos9888

We wish you a pleasant dining experience with us.

★ - - - Dinner Time Only
DF - DAIRY FREE NF - NUT FREE GF - GLUTEN FREE

Starter

Chef ' s Assorted Seasonal Platter

Entree - - - Please choose ONE from the selection

Pork Belly Shabu Shabu w Spicy Goma
Raw Beef Tataki w Tosazu Dressing DF/NF
Pan Fried Duck Breast w Hatch Miso DF
Crispy Rockling w Pon-Zu Dressing DF/NF
Tempura Prawn w Pineapple Mayo NF
Wa-Fu Style Sesame Tofu

★ 2nd Entree

(Chef ' s Special of the Day)

Soup - - - Please choose ONE from the selection

Bonito Dobin-mushi DF/NF
Cream of Mushroom NF
Creamy Pumpkin / Sweet Corn NF
Tofu Misoshiro DF

Main - - - Please choose ONE from the selection

Sizzling Porterhouse w Black Pepper Mushroom DF/NF
★Beef Short Rib w Red Wine & Chocolate Sauce
Grilled Boneless Teriyaki Chicken DF/NF
Roasted Pork Chop w Spicy Honey DF
Grilled Saikyo Miso Salmon Fillet DF
★Signature Lamb Racks w Pine-Nut Dukkha
Truffle Mushroom Filo Pie DF/NF

Tao ' s Rice

Dessert - - - Please choose ONE from the selection

Mango Pana-Cotta NF
Creme Brûlée NF
Soy Bean Ice Cream w Pearl & Peanut
Hazelnut Chocolate Tart

ADD ON

Black Pepper Edamame - - -\$8
Marinated Scallop Skirt Salad - - -\$8
Japanese Chicken Ka-ra-gee - - - \$18
Tasmanian Oyster w Ginger & Lychee
\$18 (1/2dozen) | \$34 (1dozen)



★ --- 僅限晚餐供應
DF - DAIRY FREE NF - NUT FREE GF - GLUTEN FREE

開胃菜
主廚精選巧手碟

前菜 --- 選項

薄切豚肉佐辛味胡麻醬
炙燒生牛蒡佐土佐醋 DF/NF
嫩煎鴨胸佐八丁味噌 DF
酥炸蒜味石鱗魚佐柑橘醬 DF/NF
海老天婦羅佐鳳梨蛋醬 NF
和風胡麻手作豆腐

★ 陶園一品
主廚每日特選

湯品 --- 選項

土瓶蒸 DF/NF
香濃蘑菇 NF
南瓜玉米 NF
豆腐味噌 NF

主食 --- 選項

黑胡椒牛肉石板扒葉燒 DF/NF
★ 塔州慢燉牛肋排佐紅酒巧克力
照燒野菌菇無骨雞腿排 DF/NF
辛辣戰斧黑豚佐蜂蜜水梨醬 DF
酒粕西京味噌鮭魚燒 DF
★ 爐烤羔羊佐松子杜卡
松露風味野菌酥皮派 DF/NF

陶式香米

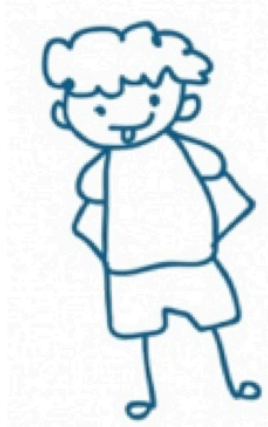
甜品 --- 選項

芒果奶酪 NF
焦糖布蕾 NF
有機豆漿冰品
榛果巧克力塔

加購選項

黑椒毛豆 --- \$8
自製干貝沙拉 --- \$8
日式唐揚炸雞 --- \$18
塔斯馬尼亞生蠔 \$18 (半打) | \$34 (一打)





Just



for Kids

Age 3 - 10

\$ 25 / set

Entree

Tempura Ebi Prawns or Chicken Ka-ra-gee

Main

Tuna Onigiri (Japanese riceball)

Dessert

Housemade Cupcake & Fresh Fruits

Beverage

Cold Pressed Orange Juice or Apple Juice

