

The following menu is based on a 3 hour seating. Note that group reservations are seated on a minimum of 2 tables, adjacent to each other but not physically touching. It is not one big table.

# 5- COURSE GROUP DINNER MENU—SERVED FAMILY STYLE:

# **HOT EDAMAME**

## **CHEF'S SELECTION OF SUSHI**

## **APPETIZERS**

### SELECT FOUR

(Additional Selections are \$7.50 each)

Satay of Chilean Sea Bass BBQ Crispy Chicken Chicken Satay Sizzling Soy Chicken Shishito Peppers Crispy Bao Buns Vegetable Spring Roll Lobster Roll BBQ Chinese Five Spice Short Ribs
Assorted Vegetable Tempura
Lobster Wontons
Chicken Gyoza
Pork Pot Stickers
Chirashi Salad
Agedashi Tofu
Salmon Tartare

Tao Temple Salad
Chicken Wing Lollipops
Rock Shrimp Lettuce Cups
Tuna Poke
Dragon Tail Spare Ribs
Shangai Vegetable Dumplings
Crispy Rice Tuna

### **ENTREES**

## **SELECT THREE**

(Additional selections are \$11.50 each)

Beef Mongolian
Wagyu Ribeye Teppenyaki (Extra \$15.00 per person)
Grilled Rare Tuna
Pan Roasted Halibut
Glazed Salmon
Dry Aged Sirloin & Broccoli
Peking Duck
Malaysian Coconut Shrimp
Grilled Branzino
Miso Roasted Black Cod
Crispy Snapper in Sand
Crispy Thai Pork
Filet Mignon Tokyo Style

Glazed BBQ Chicken

Chicken Cashew

Spicy Chili Chicken

# **Noodles and Sides**

## **SELECT THREE**

#### (Additional Selections are \$7.50 Each)

Shanghai Fried Rice
Drunken Pad Thai
Vegetable Udon
Olive Fried Rice
Chinese Broccoli
Spicy Eggplant

Pad Thai Noodles: Please specify shrimp, vegetable, chicken

Pork Lo Mein
Asian Green Stir Fry
Cantonese Cauliflower
Jasmine White Rice
Pork Belly Red Rice
Hong Kong Fried Noodle
Singapore Mei Fun
Lobster Fried Rice
Seafood Black Rice

# **FAMILY-STYLE DESSERT SAMPLER**

**BEVERAGES:** ALL BEVERAGES ARE CHARGED UPON CONSUMPTION

### **PRICING**

\$132.00 PER PERSON PLUS BEVERAGES, 8.875% SALES TAX, A 4% ADMINISTRATIVE FEE, AND YOUR SELECTED GRATUITY
PLEASE CONTACT THE SPECIAL EVENTS OFFICE AT 212 399-3097 FOR AVAILABILITY & ADDITIONAL INFORMATION



### The following menu is based on a 3 hour seating

# 5- COURSE SKYBOX DINNER MENU—SERVED FAMILY STYLE:

# **HOT EDAMAME & SHISHITO PEPPERS**

#### CHEF'S SELECTION OF SUSHI

### **APPETIZERS**

## **SELECT FOUR**

(Additional Selections are \$7.50 each)

Satay of Chilean Sea Bass
BBQ Crispy Chicken
Chicken Satay
Sizzling Soy Chicken
Crispy Bao Buns
Vegetable Spring Roll
Lobster Roll
BBQ Chinese Five Spice Short Ribs

Assorted Vegetable Tempura Lobster Wontons Chicken Gyoza Pork Pot Stickers Chirashi Salad Agedashi Tofu Salmon Tartare Tao Temple Salad
Chicken Wing Lollipops
Rock Shrimp Lettuce Cups
Tuna Poke
Dragon Tail Spare Ribs
Shangai Vegetable Dumplings
Crispy Rice Tuna

### **ENTREES**

## **SELECT THREE**

(Additional selections are \$11.50 each)

Beef Mongolian
Wagyu Ribeye Teppenyaki (Extra \$15.00 per person)
Grilled Rare Tuna
Pan Roasted Halibut
Glazed Salmon
Dry Aged Sirloin & Broccoli
Peking Duck

Malaysian Coconut Shrimp
Grilled Branzino
Miso Roasted Black Cod
Crispy Snapper in Sand
Crispy Thai Pork
Filet Mignon Tokyo Style
Glazed BBQ Chicken

Chicken Cashew

Spicy Chili Chicken

# **Noodles and Sides**

## SELECT THREE

### (Additional Selections are \$7.50 Each)

Shanghai Fried Rice Drunken Pad Thai Vegetable Udon Olive Fried Rice Chinese Broccoli Spicy Eggplant

Pad Thai Noodles: Please specify shrimp, vegetable, chicken

Pork Lo Mein
Asian Green Stir Fry
Cantonese Cauliflower
Jasmine White Rice
Pork Belly Red Rice
Hong Kong Fried Noodle
Singapore Mei Fun
Lobster Fried Rice
Seafood Black Rice

# FAMILY-STYLE DESSERT SAMPLER

# **BEVERAGES:** ALL BEVERAGES ARE CHARGED UPON CONSUMPTION

### **PRICING**

\$158.00 per person plus 8.875% Sales Tax, a 4% Administrative Fee, your selected gratuity, and a \$150 Room Charge

MAXIMUM CAPACITY IS 20 GUESTS

PLEASE CONTACT THE SPECIAL EVENTS OFFICE AT 212 399-3097 FOR AVAILABILITY & ADDITIONAL INFORMATION

RESTAURANT AND SKYBOX AVAILABILITY ARE NOT GUARANTEED UNTIL A DEPOSIT AND SIGNED CONTRACT ARE RECEIVED.