

DESSERT
MENU



Baked Lotus Flower	9
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Lavender, yuzu and honey.	
Matcha Cheesecake	8
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Matcha tea, raspberry and yuzu.	
Cherry Blossom	9
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Chocolate and cherry.	
Chocolate Fondant	9
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Orange and winter spices.	
Dragon Egg 🍴	10
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Chilli chocolate and passionfruit.	
Fortune Cookies and Cream	7
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Selection of ice cream and sorbet.	

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Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

A discretionary service charge of 10% will be added to your bill all of which is distributed to the team.

English Breakfast 3

Dragon Well Green Tea 3

Jasmine Pearl Green Tea 3

Rose and Lychee Tea 3

Red Berry and Hibiscus Tea 3

Triple Mint Tea 3

Americano 3

Latte 3.5

Cappuccino 3.5

Espresso 2.5

Double Espresso 3.5

Hot Chocolate 3

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LIQUEURS

Benedictine 4

Herbaceous liqueur lead by saffron, fir cones and nutmeg.

Cointreau Noir 4

A classic orange liqueur with a twist, the spirit is passed over walnuts and almonds.

Fernet Branca 4

Bitter and herbal, flavoured with chamomile, cardamom and myrrh.

WHISKY

Auchentoshan Three Wood 5.5

Finished in Pedro Ximenez casks to give a rich, sticky toffee flavour.

Laphroaig Quarter Cask 5.5

Peat and smaller barrels age the whisky to create a perfect balance of sweet and oak.

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RUM**Diplomatico Exclusiva 5.5**

Chocolate, vanilla and orange lead this easy drinking rum from Venezuela.

Mount Gay XO 6

Raisins, dark chocolate and caramel flavours drive this Barbados rum.

TEQUILA**1800 Coconut 5**

A slightly sweeter version of a great tequila, a real Tattu favourite. Try it in a margarita.

Casamigos Anejo 8.5

Tropical fruit, agave and cinnamon spice make this the perfect sipping tequila.

COGNAC**Louis XIII 50 per 10ml**

***exclusively to Tattu as a Louis XIII fortress**

The most luxurious spirit in the world, no better way to end a memorable meal.