

DESSERTS

---

SUMMER 19

---

TATTU

---



<b>Coconut and Mango Smoothie Bowl</b> (v) (vg)	<b>8</b>
Granola, lychee and pineapple.	
<b>Deconstructed Banana Fritter</b> (v)	<b>8</b>
Caramel, crispy wonton and ginger.	
<b>White Chocolate and Citrus Cheesecake</b> (gf)	<b>9</b>
Lime, matcha and strawberry.	
<b>Cherry Blossom</b> (gf)	<b>9</b>
Chocolate mousse, cherry and candyfloss.	
<b>Dessert Wontons</b>	<b>8</b>
Chocolate, Szechuan strawberry and banana caramel.	
<b>Fortune Cookies and Cream</b>	<b>7</b>
Selection of ice cream and sorbet.	

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.

<b>Canton Loose Leaf Tea</b>	
<b>English Breakfast</b>	<b>3</b>
<b>Dragon Well Green</b>	<b>3</b>
<b>Jasmine Pearl Green</b>	<b>3</b>
<b>Rose and Lychee</b>	<b>3</b>
<b>Red Berry and Hibiscus</b>	<b>3</b>
<b>Triple Mint</b>	<b>3</b>

**H D  
O R  
T I  
N K  
S**

<b>Americano</b>	<b>3</b>
<b>Latte</b>	<b>3.5</b>
<b>Cappuccino</b>	<b>3.5</b>
<b>Espresso</b>	<b>2.5</b>
<b>Double Espresso</b>	<b>3.5</b>
<b>Hot Chocolate</b>	<b>3</b>

Soya Milk available upon request.

**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.

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.

## 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 Caribbean rum from Barbados.

## 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

As a Louis XIII fortress, Tattu has been granted exclusive status as an ambassador for the most prestigious spirit in the world. So we would like to invite you to enjoy a range of measures starting from a 10ml tasting.

10ml	50
20ml	100
30ml	150
40ml	190
50ml	225