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# BABICH

## NEW ZEALAND WINE DINNER

90.00 PP

### ARRIVALS

#### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.

#### TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.

*BABICH HEADWATERS SAUVIGNON BLANC (ORGANIC) 125ML*

### WAVE ONE

#### MIXED DIM SUM

Wagyu, Shiitake, Royal Koi Fish.

*BABICH FAMILY RESERVE MARLBOROUGH SAUVIGNON BLANC 125ML*

### WAVE TWO

#### SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

*BABICH FAMILY ESTATE COWSLIP RIESLING (ORGANIC) 125ML*

### WAVE THREE

#### SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.

*BABICH BLACK LABEL PINOT NOIR 125ML*

### WAVE FOUR

#### SATAY BEEF RIBEYE

Papaya, Som Tum & Peanuts.

#### PAK CHOI

Crispy shallots and ginger.

*BABICH CLASSICS HAWKES BAY CAB/MER/MALBEC 125ML*

### WAVE FIVE

#### CHERRY BLOSSOM

White chocolate, cherry and candyfloss.

*YUSUSHU SAKE, 50ML*

🌱 Vegan option available, ask your server    🌿 Vegetarian    🌶️ Spicy dish

On this occasion we regret to let you know that we are unable to cater for any allergy or dietary requirements. Due to the small size of the event, the team have created a bespoke menu where each wine has been specially chosen to be paired with that dish. For this reason we cannot adapt any dishes, as this would alter the flavour profiles and mismatch the wine pairing.