

TRIBE OF TATTU BRUNCH

55.00 PP

STAGE ONE

SHIITAKE BAO (VC)

Porcini, garlic and ginger.

SALT & PEPPER (VC) AUBERGINE

Garlic, chilli and five-spice.

STAGE TWO

MONGOLIAN (VC) MOCK BEEF

Sesame, soy and peppers.

TATTU CANDY RICE (VC)

Orange, candied ginger and beetroot.

STAGE THREE

ASIAN PEAR STICKY TOFFEE PUDDING (VC)

Cinnamon, vanilla and almond.



FREE FLOW CHAMPAGNE PACKAGE — 55.00

LAURENT-PERRIER BRUT 125ML

SIGNATURE PACKAGE — 35.00 PP

Choose any four options:

SKULL CANDY

Crystal Head Vodka, candy and lemon.

JADE FLOWER

Grey Goose Vodka, sour cucumber, lychee.

FRUIT MOUNTAIN TEA

Bombay Premier Cru, peach and peony.

YICHANG RICKEY

ODD Mezcal, yuzu, lime.

NON ALCOHOLIC — 25.00 PP

Choose any four options:

MOUNTAIN SPRITZ

Everleaf Mountain, Lavender and bubbles.

SWEET SKULLDUGGERY

Kiwi, blueberry and apple.

CHOICE OF SOFT DRINKS

Juices, sodas and tonics.

(VC) Vegan option available, ask your server

(V) Vegetarian 🌶️ Spicy dish

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.