



47.50 PP

STAGE ONE

CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.

SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.

STAGE TWO

WOK FIRED ANGRY BIRD 🌶️

Chicken, roasted chilli peppers and sesame honey soy.

SEA BASS TOM YUM

Lemongrass, kaffir lime leaf and pak choi.

STEAMED (VC) JASMINE RICE

STAGE TWO ADD ONS

CARAMEL SOY AGED BEEF FILLET 7oz

UK premium aged beef, shiitake, ginger and asparagus. — 18.00 PP

SHANGHAI BLACK COD

Hoisin, ginger and lime. — 17.00 PP

STAGE THREE

CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.



TRIBE  
OF TATTU  
BRUNCH

FREE FLOW CHAMPAGNE PACKAGE — 50.00

LAURENT-PERRIER BRUT 125ML

SIGNATURE PACKAGE — 28.50 PP

Choose any four options:

SKULL CANDY

Crystal Head Vodka, candy and lemon.

CROUCHING TIGER

Patron Silver, gin and pink grapefruit.

KOKO TATTU

Bacardi Coconut, lychee and lime.

PEEP SHOW BELLINI

Prosecco, mango and passion fruit.

NON ALCOHOLIC — 20.00 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 12.5% will be added to your bill, all of which is distributed to the team.