

T A T T U

L O N D O N



150.00 PP



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.

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Canapes

WILD MUSHROOM SPRING ROLLS

Truffle sour cream.

RED BELLY PORK

Baby leek and smoked crackling.

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.

Marchese Antinori Blanc de Blancs Franciacorta

Wave 1

SESAME ROASTED SCALLOPS

Chinese sausage, crushed edamame and mint.

Pietrabbianca, Tenuta Bocca di Lupo

Wave 2

SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

Furia di Calafuria Rosato, Tormaresca

Wave 3

MISO GLAZED CHICKEN

Sesame, lime and pickled cucumber.

BEANSPROUT NOODLES

Roycello, Salento Fiano, Tormaresca

Wave 4

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

JAPANESE BLACK WAGYU SIRLOIN

Himalayan salt block, enoki mushroom and shallot soy.

STEAMED JASMINE RICE

Cabernet Sauvignon, Gran Reserva, Haras de Pirque

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Tignanello

Dessert

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and almond.

Muffato della Sala, Antinori