

GRADUATION AT
T A T T U

THE
POWER *of*
WISDOM



GRADUATION AT TATTU

A GIFT FROM TATTU TO YOU

FOR THE GRADUATE

Glass of EPC BRUT Champagne, Vallée de l'Arce.

FOR THE TABLE

GOLDEN DRAGON - Sharing Cocktail
Bacardi Carta Blanca, orange and jasmine.

2 COURSES 33.50

3 COURSES 37.50

STARTERS

(Choose one)

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onions.

SUGAR SALT CRISPY SQUID ^(H)

Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN

Truffle, kimchi and crispy seaweed.

MAIN

Served With Complimentary Jasmine Steamed Rice.

(Choose one)

WOK FIRED ANGRY BIRD ^(N) ^(S)

Chicken, roasted chilli pepper,
cashews and sesame honey soy.

SEA BASS CHINESE CURRY ^(S) ^(H)

Lemongrass, kaffir lime leaf
and pak choi.

KUNG PO TOFU ^(VG) ^(H)

Pineapple, green beans & lotus.

*CARMEL SOY AGED BEEF FILLET

*10.00 Upgrade

DESSERT

(Choose one)

CHERRY BLOSSOM ^(H) ^(V)

Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING ^(H) ^(VG)

Cinnamon, vanilla and almond.

EXTRAS

CHINESE GREEN BEANS ^(VG) ^(H) 7.50

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI ^(VG) 7.50

Black sesame and truffle.

SINGAPORE SHIITAKE NOODLES ^(V) 6.00

Onion, pepper & shiitake.

^(N) Contains Nuts ^(S) Spicy ^(V) Vegetarian ^(VG) Vegan ^(H) Halal

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with 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 our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

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