

GRADUATION AT  
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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 28.50

3 COURSES 33.50

## STARTERS

(Choose one)

WILD MUSHROOM & BLACK  
TRUFFLE SPRING ROLLS (V) (H)  
Sweet & sour soy.

PAN SEARED PORK DUMPLING  
Black pepper pork.

ROYAL KOI FISH GAU  
Black cod, yuzu and miso.

## 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.

\*CAMEL SOY AGED STEAK

\*5.00 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) 6.00  
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) 6.00  
Black sesame and truffle.

SINGAPORE SHIITAKE NOODLES (V) 5.00  
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 12.5% will be added to your bill, all of which is distributed to the team.