



SUNDAY SUNSETS



BELUGA
THE NOBLE VODKA

T A T T U



SUNDAY SUNSETS

SHARING MENU

90.00 PER PERSON

Available for parties of two or more

Wave One

BELUGA SPRITZ

Beluga Noble Vodka, yuzu and cherry soda.

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

SCALLOP AND PRAWN SHUMAI

Wasabi tobiko, Vietnamese cracker and nam jim.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.

Wave Two

BELUGA SOUR

Beluga Noble Vodka, summer herbs and orange.

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

STONE BASS CHINESE CURRY

Lemongrass, kaffir lime leaf and pak choi.

CHINESE GREEN BEANS

Sweet soy & roasted garlic.

STEAMED JASMINE RICE

Wave Three

BELUGA HIGHBALL

Beluga Noble Vodka, Aperol and peaches.



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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.