SUNDAY SUNSETS



TATTU



SHARING MENU

65.00 PER PERSON Available for parties of two or more

Wave One

BELUGA SPRITZ Beluga Noble Vodka, yuzu and cherry soda.

> LOBSTER AND PRAWN TOAST Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING Sriracha, kimchi and spring onions.

SESAME SALAD Kohlrabi, crispy eddo & pink radish.

Wave Two

BELUGA SOUR Beluga Noble Vodka, summer herbs and orange.

> BLACK PEPPER BEEF FILLET Wok fired peppers and shallots.

SHANGHAI BLACK COD Hoisin, ginger and lime.

TENDERSTEM BROCCOLI Black sesame and truffle.

STEAMED JASMINE RICE

Wave Three

BELUGA HIGHBALL Beluga Noble Vodka, Aperol and peaches.



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.