



# SUNDAY SUNSETS



TEQUILA  
ENEMIGO

T A T T U





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SHARING MENU

90.00 PER PERSON

Available for parties of two or more

## Wave One

COCONUT MARGARITA

Enemigo Tequila, coconut and lime.

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

APRICOT FIX

Enemigo Tequila, Apricot and pineapple tea.

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

BATANGA ROYALE

Enemigo Tequila, Kenela and Cola.



TEQUILA  
ENEMIGO

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.