



BRUNCH  
AT  
TATTU

12PM - 3.45PM

@TATTULONDON



# BRUNCH

AT  
TATTU

72.50PP

INCLUDES FREE-FLOW OF SELECTED  
COCKTAILS FOR 90 MINUTES

## WAVE ONE

### PRAWN AND SESAME CRACKER <sup>(H)</sup>

Nori and edamame guacamole.

### PAN SEARED IBERICO PORK BAO

Black pepper Iberico pork.

### SEVEN SPICED SEARED TUNA <sup>(H)</sup>

Truffle aioli, caviar and citrus ponzu.

## WAVE TWO

### WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>

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

### BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

### STEAMED JASMINE RICE <sup>(VG)</sup> <sup>(H)</sup>

## COCKTAILS

### TIGER ESSENCE

Sloe Gin, blueberry, pineapple.

### FLIGHT OF THE PHOENIX

Vodka, Blue Curacao, poppy, apple.

### CHERRY HIGHBALL

Tequila, cherry, soda, lime.

### BUTTERFLY PEA SPRITZ

Gin, pink grapefruit soda, Butterfly pea.

## EXTRAS

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.  
(serves 2-4)

21.00 PP

### CARAMEL SOY AGED STEAK FILLET

UK premium aged beef, shiitake, ginger and asparagus.  
(serves 2)

22.50 PP

### TENDERSTEM BROCCOLI <sup>(VG)</sup> <sup>(H)</sup>

Black sesame and truffle.

8.00

### CHINESE GREEN BEANS <sup>(VG)</sup> <sup>(H)</sup>

Sweet soy and roasted garlic.

8.00

## UPGRADE TO INCLUDE TATTU SIGNATURE COCKTAILS FOR 15.00PP

### JADE FLOWER

Grey Goose Vodka, cucumber and mint.

### YICHANG RICKY

ODD Mezcal, Ruku Gin, yuzu.

### SKULL CANDY

Crystal Head Vodka, candy and lemon.

### PLUM BLOSSOM SOUR

Gin, plum, hibiscus and violet.

<sup>(VG)</sup> Vegan option available, ask your server <sup>(V)</sup> Vegetarian <sup>(S)</sup> Spicy dish <sup>(N)</sup> Contains nuts <sup>(H)</sup> Halal option available, ask your server

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.