



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 ^(H)

Nori and edamame guacamole.

PAN SEARED IBERICO PORK BAO

Black pepper Iberico pork.

SEVEN SPICED SEARED TUNA ^(H)

Truffle aioli, caviar and citrus ponzu.

WAVE TWO

WOK FIRED ANGRY BIRD ^(N) ^(S)

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

BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

STEAMED JASMINE RICE ^(VG) ^(H)

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 ^(VG) ^(H)

Black sesame and truffle.

8.00

CHINESE GREEN BEANS ^(VG) ^(H)

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.

^(VG) Vegan option available, ask your server ^(V) Vegetarian ^(S) Spicy dish ^(N) Contains nuts ^(H) 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.

BRUNCH
AT
TATTU
VEGETARIAN

72.50PP

INCLUDES FREE-FLOW OF SELECTED
COCKTAILS FOR 90 MINUTES

WAVE ONE

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

SESAME SALAD (VG) (H)
Kohlrabi, crispy eddo and pink radish.

WAVE TWO

KUNG PO TOFU (VG) (H) (S)
Pineapple, green beans and lotus.

STEAMED JASMINE RICE (VG) (H)

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

TENDERSTEM BROCCOLI (VG) (H) 8.00
Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H) 8.00
Sweet soy and roasted garlic.

UPGRADE TO INCLUDE TATTU SIGNATURE COCKTAILS FOR 15.00PP

JADE FLOWER
Grey Goose Vodka, cucumber and mint.

SKULL CANDY
Crystal Head Vodka, candy and lemon.

YICHANG RICKY
ODD Mezcal, Ruku Gin, yuzu.

PLUM BLOSSOM SOUR
Gin, plum, hibiscus and violet.

(VG) Vegan option available, ask your server (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) 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.