



# SUNDAY SUNSETS



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SHARING MENU

65.00 PER PERSON

Available for parties of two or more

## Wave One

YUZU COLADA

Akashi-Tai Yuzushu, Bacardi Rum and pineapple.

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onions.

SESAME SALAD

Kohlrabi, crispy eddo and pink radish.

## Wave Two

MULATA DAIQUIRI

Akashi-Tai Umeshu, strawberry and white chocolate.

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

SILVER FIXX

Akashi-Tai Honjozo, Bombay Sapphire and vanilla.



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 12.5% will be added to your bill, all of which is distributed to the team.