



TATTU

# SKULLDUGGERY BRUNCH

12PM - 3.45PM

@TATTURESTAURANTS

TATTU

# SKULLDUGGERY BRUNCH

**55.00PP**

INCLUDES FREE-FLOW OF SELECTED  
COCKTAILS FOR 90 MINUTES

## WAVE ONE

**PUMPKIN & PORK BAO**  
Spider web, sweet chilli blood.

**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

**PHANTOM PUMPKIN**  
ODD Mezcal, cinnamon, coconut,  
pineapple, lime.

**POISON APPLE**  
ODD Mezcal, apple, caramel, lemon.

**HELL FIRE**  
ODD Hibiscus, raspberry,  
cranberry, lemon.

**WITCHED BREW**  
ODD Café, vanilla, coffee.

**FORGOTTEN FEAR**  
ODD Hibiscus, King's Ginger,  
lavender, lychee, lemon.

## EXTRAS

**PEKING DUCK PANCAKES** 18.00 PP  
Szechuan, cucumber and spring onion.  
(serves 2-4)

**CARAMEL SOY AGED STEAK** 17.50 PP  
UK premium aged beef, shiitake, ginger and asparagus.  
(serves 2)

**TENDERSTEM BROCCOLI** (VG) (H) 7.50  
Black sesame and truffle.

**CHINESE GREEN BEANS** (VG) (H) 7.50  
Sweet soy and roasted garlic.

## UPGRADE TO INCLUDE TATTU SIGNATURE COCKTAILS FOR 15.00PP

**PEEP SHOW BELLINI**  
Prosecco, mango, passion fruit.

**SKULL CANDY**  
Crystal Head Vodka, candy and lemon.

**CROUCHING TIGER**  
Roku Gin, tequila and pink grapefruit.

**KOKO TATTU**  
Bacardi Coconut, lychee and lime.

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

TATTU  
**SKULLDUGGERY**  
BRUNCH  
VEGETARIAN

**55.00PP**

INCLUDES FREE-FLOW OF SELECTED  
COCKTAILS FOR 90 MINUTES

**WAVE ONE**

**PUMPKIN BAO** (VG) (H)  
Spider web, sweet chilli blood.

**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**

**PHANTOM PUMPKIN**  
ODD Mezcal, cinnamon, coconut,  
pineapple, lime.

**POISON APPLE**  
ODD Mezcal, apple, caramel, lemon.

**HELL FIRE**  
ODD Hibiscus, raspberry,  
cranberry, lemon.

**WITCHED BREW**  
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