



BRUNCH  
AT  
TATTU

12PM - 3.45PM

@TATTURESTAURANTS

# BRUNCH

AT  
TATTU

55.00PP

INCLUDES FREE-FLOW OF SELECTED  
COCKTAILS FOR 90 MINUTES

## WAVE ONE

**SHORT RIB SPRING ROLL**  
Nam jim, carrot and spring onion.

**PAN SEARED PORK DUMPLING**  
Black pepper pork.

## 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 HIGBALL**  
Tequila, cherry, soda, lime.

**BUTTERFLY PEA SPRITZ**  
Gin, pink grapefruit soda, Butterfly pea.

## EXTRAS

**PEKING DUCK PANCAKES** 17.00 PP  
Szechuan, cucumber and spring onion.  
(serves 2-4)

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

**CARAMEL SOY AGED STEAK** 12.50 PP  
UK premium aged beef, shiitake, ginger and asparagus.  
(serves 2)

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

(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.

# BRUNCH

AT

## TATTU

### VEGETARIAN

55.00PP

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 HIGBALL**  
Tequila, cherry, soda, lime.

**BUTTERFLY PEA SPRITZ**  
Gin, pink grapefruit soda, Butterfly pea.

#### EXTRAS

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Black sesame and truffle.

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Sweet soy and roasted garlic.

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