

Imperial Sunday Roast

Available 12 - 6 pm

TATTU

Imperial Sunday Roast

41.50 PER PERSON

Minimum of two people

TATTU DRINK RECOMMENDATIONS

(L) (Btl) WHITE (Btl) **RED** (M) **MALBEC** 17.00 23.50 69.00 **RIOJA BLANCO** 18.50 25.50 74.00 Winemaker's Reserve, Finca Alto Cantabria, Bodega Norton, Mendoza, Argentina. Conde Valdemar, Rioja, Spain. MONTEPULCIANO D'ABRUZZO 57.00 ALBARIÑO SOBRE LÍAS 61.00 Umani Ronchi, Abruzzo, Italy. Casal Caeiro, Rias Baixas, Spain.

IMPERIAL MEATS

VEGETARIAN SELECTION

AROMATIC ROAST DUCK

SATAY CAULIFLOWER ®

LEMON BABY CHICKEN

MOCK CARAMEL SOY BEEF (V)

CHAR SIU PORK

CARAMEL SOY AGED BEEF FILLET 12.60 pp *add on

FUSION TRIMMINGS

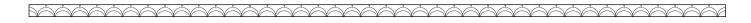
STEAMED BAO BUNS / STEAMED PANCAKES ®

Pickles, crispy shallots and nam jim.

CHINESE GREEN BEANS ${}^{(\!\sigma\!)}$ Sweet soy and roasted garlic.

SALT & PEPPER ROAST POTATOES ® Garlic, chilli and five-spice.

STEAMED PANCAKES (%)	6.50	TENDERSTEM BROCCOLI ®	10.50
STEAMED BAO BUNS ®	6.50	SHREDDED DUCK FRIED RICE	9.90



DESSERTS

ASIAN PEAR STICKY TOFFEE PUDDING (® 11.00 YUZU LEMON DROP (N 11.00 Cinnamon, vanilla and poached pear. Passion fruit, shiso and almond.

(V) Vegan option available, ask your server
V Vegetarian
✓ Spicy dish
N Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.