



BRUNCH
AT
TATTU

12PM - 3.45PM

@TATTULONDON



BRUNCH
AT
TATTU

65.00PP

INCLUDES FREE-FLOW OF SELECTED
COCKTAILS FOR 90 MINUTES

WAVE ONE

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.

WHITE MISO SALMON
Pickled ginger and cucumber salad.

STEAMED JASMINE RICE (VG) (H)

COCKTAILS

TIGER ESSENCE
Sloe Gin, grenadine, 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 (H) 21.00 PP
Szechuan, cucumber and spring onion.
(serves 2-4)

CARAMEL SOY AGED STEAK FILLET 22.50 PP
UK premium aged beef, shiitake, ginger and asparagus.
(serves 2)

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

YICHANG RICKY
The Botanist Gin, yuzu, lime leaf.

JADE FLOWER
Tanqueray, The Botanist Gin,
cucumber, mint.

SKULL CANDY
Ciroc, candy, lemon.

PLUM BLOSSOM SOUR
Hibiscus Tanqueray,
Akashi Tai Umeshu, lemon.

(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

65.00PP

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) 🌶️
Pineapple, green beans and lotus.

STEAMED JASMINE RICE (VG) (H)

COCKTAILS

TIGER ESSENCE
Sloe Gin, grenadine, pineapple.

CHERRY HIGBALL
Tequila, cherry, soda, lime.

FLIGHT OF THE PHOENIX
Vodka, Blue Curacao, poppy, apple.

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Ciroc, candy, lemon.

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Tanqueray, The Botanist Gin, cucumber, mint.

PLUM BLOSSOM SOUR
Hibiscus Tanqueray, Akashi Tai Umeshu, lemon.

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