

BRUNCH

TATT U

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

Chicken, roasted chilli pepper, cashews and sesame honey soy.

WHITE MISO SALMON

Pickled ginger and cucumber salad.

STEAMED JASMINE RICE 6 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)

Szechuan, cucumber and spring onion. (serves 2-4)

CARAMEL SOY AGED STEAK FILLET

UK premium aged beef, shiitake, ginger and asparagus. (serves 2)

TENDERSTEM BROCCOLI $\quad \mbox{\em (G)} \ \mbox{\em } \mbox{\em (H)}$

Black sesame and truffle.

CHINESE GREEN BEANS
Sweet soy and roasted garlic.

(VG) (H)

8.00

21.00 PP

22.50 PP

8.00

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YICHANG RICKY

The Botanist Gin, yuzu, lime leaf.

JADE FLOWER

Tanqueray, The Botanist Gin, cucumber, mint.

SKULL CANDY

UPGRADE TO INCLUDE TATTU SIGNATURE COCKTAILS FOR 15.00PP

Ciroc, candy, lemon.

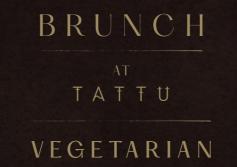
PLUM BLOSSOM SOUR

Hibiscus Tanqueray, Akashi Tai Umeshu, lemon.

(v) Vegan option available, ask your server (V) Vegetarian (V) 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.



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WAVE ONE

WILD MUSHROOM AND BLACK V H TRUFFLE SPRING ROLLS

Sweet & Sour soy.

SESAME SALAD (© (H) Kohlrabi, crispy eddo and pink radish. WAVE TWO

KUNG PO TOFU (VG) (H) ✓

Pineapple, green beans and lotus.

STEAMED JASMINE RICE (G) (H)

COCKTAILS

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CHERRY HIGHBALL

Tequila, cherry, soda, lime.

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Gin, pink grapefruit soda, Butterfly pea.

EXTRAS

TENDERSTEM BROCCOLI

(VG) (H)

8.00

Black sesame and truffle.

CHINESE GREEN BEANS Sweet soy and roasted garlic.

(VG) (H)

8.00

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YICHANG RICKY

The Botanist Gin, yuzu, lime leaf.

JADE FLOWER

Tanqueray, The Botanist Gin, cucumber, mint.

SKULL CANDY

Ciroc, candy, lemon.

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