THE POWER OF WISDOM

GRADUATION AT TATTU

DINNER

DINNER

INCLUDES COMPLIMENTARY DRINK

Choose between a glass of Champagne or Elixir of Life cocktail

ELIXIR OF LIFE

Tanqueray, lychee, vanilla, elderflower

2 Courses 49.90 | 3 Courses 54.90

STARTER

CRISPY PORK BELLY Black vinegar and coriander.

TAROMATIC DUCK SPRING ROLLS Cherry hoisin sauce. (H)

SURF & TURF SHUMAI Beef short rib, king prawn and sesame.

SALT AND PEPPER TOFU Garlic and cherry hoisin. (H) (G)

SZECHUAN ROCK SHRIMP Carrot, sancho pepper and pickle. (H)

Served with complimentary steamed jasmine rice.

MOCK CHICKEN AND BLACK BEAN Asparagus and mangetout. H

THINESE BBQ CHICKEN Chilli, sweet soy and pickled cucumber.

WHITE MISO SALMON Pickled ginger and cucumber salad. (H)

HONEY GLAZED CHAR SIU PORK Sweet & sour sauce.

CRISPY SHREDDED CHILLI BEEF Tomato, chilli and garlic.

*£3.00 Supplement

CHINESE GREEN BEANS (6) (H)

Sweet soy and roasted garlic.

14.00

TENDERSTEM BROCCOLI $\mbox{\ \ }\mbox{\ \ }\mbox{\ \ }\mbox{\ \ }\mbox{\ \ }\mbox{\ \ }$

Black sesame and truffle.

15.00

SPICY EGG NOODLES 🤍 🖋

Pak choi, lily bulb and spring onion.

15.00

DESSERT SAME

YUZU LEMON DROP Passion fruit, shiso and almond. (N) (H)

Contains nuts 📝 Spicy (V) Vegetarian (vs) Vegan (H) Halal 🚺 Tattu recommends

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.