THE POWER OF WISDOM

GRADUATION AT TATTU

LUNCH SET MENU LUNCH

INCLUDES COMPLIMENTARY DRINK Choose between a glass of Prosecco or Elixir of Life cocktail

ELIXIR OF LIFE

Tanqueray, lychee, vanilla, elderflower

| 2 Courses 32.50 3 Courses 37.50 |
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| STARTER STARTER |
| PAN SEARED PORK DUMPLING Black pepper pork. |
| SUGAR SALT CRISPY SQUID Green sweet chilli, pomegranate and mint. (H) |
| WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS Sweet & Sour soy. 🕡 🖽 |

| | MAIN | | |
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| ———— Served with | h complimentary st | eamed jasmine rice | |
| | | | |

WOK FIRED ANGRY BIRD Chicken, roasted chilli pepper, cashews and sesame honey soy. N J
WHITE MISO SALMON Pickled ginger and cucumber salad.

KUNG PO TOFU Pineapple, green beans and lotus. (vG) (H)

CARAMEL SOY AGED STEAK *5.00 UPGRADE Aged beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS (© (H)

Sweet soy and roasted garlic.

6.00

TENDERSTEM BROCCOLI (46) H)

Black sesame and truffle.

SPICY EGG NOODLES ① /
Pak choi, lily bulb and spring onion.

5.00

DESSERT WASANAMA

6.00

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

ASIAN PEAR STICKY TOFFEE PUDDING Cinnamon, vanilla and poached pear. (%) (H)

| N Contains nuts | Spicy | V Vegetarian | vs Vegan | H Halal |
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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.