THE POWER OF WISDOM

GRADUATION AT TATTU

LUNCH SET MENU LUNCH -

INCLUDED COMPLIMENTARY PRINK

	e between a glass of Prosecco or Elixir of Life c	
	ELIXIR OF LIFE Tanqueray, lychee, vanilla, elderflower	
2 Co	urses 34.50 3 Courses 3	39.50
	CHOOSE 1 DISH PER COURSE	
	STARTER STARTER	
WAGYU	BEEF DUMPLING Sriracha, kimchi and spri	ng onion.
SUGAR SALT	CRISPY SQUID Green sweet chilli, pomegra	anate and mint. (H)
TRUFFLES	SHIITAKE BAO BUN Truffle, kimchi and cris	py seaweed. (ဖြ (н)
	MAIN MAIN	
s	erved with complimentary steamed jasmine ric	e ———
WOK FIRED ANGRY I	BIRD Chicken, roasted chilli pepper, cashews a	and sesame honey soy. N
WHITE	MISO SALMON Pickled ginger and cucumbe	er salad. (H)
KUI	NG PO TOFU Pineapple, green beans and lot	us. 🖟 🖟
CARAMEL SOY AGED B	EEF FILLET *10.00 UPGRADE Aged beef, shiita	ıke, ginger and asparagus.
CHINESE GREEN BEANS ® 🖽	TENDERSTEM BROCCOLI (69 (9)	SPICY EGG NOODLES 🤍 🖌
Sweet soy and roasted garlic.	Black sesame and truffle.	Pak choi, lily bulb and spring onion
7.50	7.50	6.00
	DESSERT NOON	

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

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

✓ Spicy Vegetarian VG Vegan H Halal

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.