

THE POWER OF WISDOM

GRADUATION AT TATTU



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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 CHOOSE 1 DISH PER COURSE STARTER STARTER PAN SEARED PORK DUMPLING Black pepper pork. ROYAL KOI FISH GAU Black cod, King prawn and plum sauce. WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS Sweet & Sour soy. (V) (H) MAIN Served with complimentary steamed jasmine rice WOK FIRED ANGRY BIRD Chicken, roasted chilli pepper, cashews and sesame honey soy. 🔊 🖌 WHITE MISO SALMON Pickled ginger and cucumber salad. (H) KUNG PO TOFU Pineapple, green beans and lotus. VG (H) J CARAMEL SOY AGED STEAK *5.00 UPGRADE Aged beef, shiitake, ginger and asparagus. CHINESE GREEN BEANS VG H TENDERSTEM BROCCOLI (G) (H) SPICY EGG NOODLES 🕖 🖌 Sweet soy and roasted garlic. Pak choi, lily bulb and spring onion. Black sesame and truffle. 6.00 6.00 5.00 DESSERT YUZU LEMON DROP Passion fruit, shiso and almond. N H ASIAN PEAR STICKY TOFFEE PUDDING Cinnamon, vanilla and poached pear. 📧 🕀

N Contains nuts 🖌 Spicy V 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.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.