



BRUNCH

AT
TATTU



Exclusive Fringe Brunch Menu
Available 1st - 24th August

@TATTURESTaurants



BRUNCH
AT
TATTO

59.50PP

INCLUDES FREE-FLOW OF SELECTED
COCKTAILS FOR 90 MINUTES*

WAVE ONE

AROMATIC DUCK SPRING ROLLS (H)
Cherry hoisin sauce.

PAN SEARED PORK DUMPLING
Black pepper pork.

WAVE TWO

WOK FIRED ANGRY BIRD (N) /
Chicken, roasted chilli pepper, cashews
and sesame honey soy.

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

STEAMED JASMINE RICE (VG) (H)

DRINKS

TIGER ESSENCE
Sloe Gin, grenadine, pineapple.

FLIGHT OF THE PHOENIX
Vodka, Blue Curacao, poppy, apple.

GLASS OF PROSECCO

CHERRY HIGHBALL
Tequila, cherry, soda, lime.

BUTTERFLY PEA SPRITZ
Gin, pink grapefruit soda, Butterfly pea.

*IN ACCORDANCE WITH DRINKING RESPONSIBLY, EACH GUEST PARTAKING IN
BRUNCH WILL BE ABLE TO ORDER UP TO 5 DRINKS ONLY WITHIN 90 MINUTES

EXTRAS

PEKING DUCK PANCAKES (H) 17.00 PP
Szechuan, cucumber and spring onion.
(serves 2-4)

TENDERSTEM BROCCOLI (VG) (H) 7.50
Black sesame and truffle.

CARAMEL SOY AGED STEAK 12.50 PP
UK premium aged beef, shiitake, ginger and asparagus.
(serves 2)

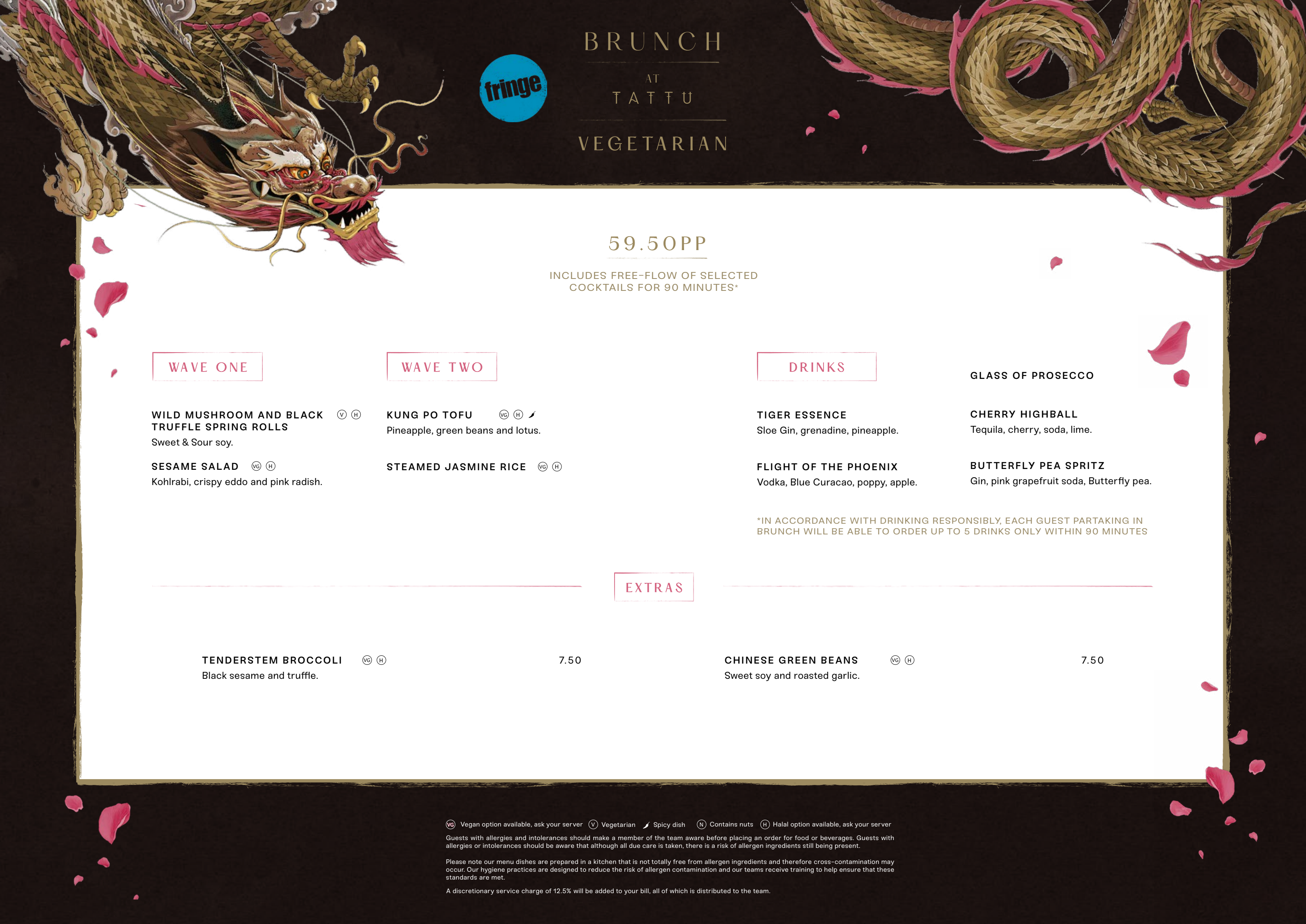
CHINESE GREEN BEANS (VG) (H) 7.50
Sweet soy and roasted garlic.

(VG) Vegan option available, ask your server (V) Vegetarian / 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 12.5% will be added to your bill, all of which is distributed to the team.



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AT
TATU
VEGETARIAN

59.50PP

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COCKTAILS FOR 90 MINUTES*

WAVE ONE

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H)
Sweet & Sour soy.

SESAME SALAD (VG) (H)
Kohlrabi, crispy eddo and pink radish.

WAVE TWO

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

STEAMED JASMINE RICE (VG) (H)

DRINKS

TIGER ESSENCE
Sloe Gin, grenadine, pineapple.

FLIGHT OF THE PHOENIX
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GLASS OF PROSECCO

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Sweet soy and roasted garlic.

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