



TATTU

# LUNCH

SET MENU



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# LUNCH

S E T M E N U

SERVED WITH YOUR CHOICE OF A GLASS OF BUBBLES, ASAHI BEER, OR A SOFT DRINK

Sunday to Friday 12 PM - 4.45 PM

Saturday 12 PM - 3.45 PM

2 Courses 29.90 | 3 Courses 34.90

CHOOSE 1 DISH PER COURSE

## STARTER

### PAN SEARED PORK DUMPLING

Black pepper pork.

### SUGAR SALT CRISPY SQUID (H)

Green sweet chilli, pomegranate and mint.

### WILD MUSHROOM AND

### BLACK TRUFFLE SPRING ROLLS (V) (H)

Sweet & sour soy.

## MAIN

*Served with complimentary steamed jasmine rice.*

### WOK FIRED ANGRY BIRD (N) (S)

Chicken, roasted chilli pepper, cashews and sesame honey soy.

### WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

### KUNG PO TOFU (VG) (H) (S)

Pineapple, green beans and lotus.

### CARAMEL SOY AGED STEAK \*5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

## SIDES

### CHINESE GREEN BEANS (VG) (H)

Sweet soy and roasted garlic.

### TENDERSTEM BROCCOLI (VG) (H)

Black sesame and truffle.

### SPICY EGG NOODLES (V) (S)

Pak choi, lily bulb and spring onion.

## DESSERT

### YUZU LEMON DROP (N) (H)

Passion fruit, shiso and almond.

### ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)

Cinnamon, vanilla and poached pear.