

## Taste of Tattu

Sunday to Wednesday — 5 PM - Close

34.50 PER PERSON CHOOSE 1 DISH PER COURSE



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

BARRER BARRER BARRER

CRISPY PORK BELLY Black vinegar and coriander.

AROMATIC DUCK SPRING ROLLS Cherry hoisin sauce. (H)

SURF & TURF SHUMAI Beef short rib, king prawn and sesame.

SALT AND PEPPER TOFU Garlic and cherry hoisin. (H) (G)

SZECHUAN ROCK SHRIMP Carrot, sancho pepper and pickle. (H)

MAIN MAIN

Served With Complimentary Steamed Jasmine Rice.

MOCK CHICKEN AND BLACK BEAN Asparagus and mangetout. (H) (vs

THE CHINESE BBQ CHICKEN Chilli, sweet soy and pickled cucumber.

HONEY GLAZED CHAR SIU PORK Sweet & sour sauce.

CRISPY SHREDDED CHILLI BEEF Tomato, chilli and garlic.

\*£3.00 Supplement

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SIDES		DESSERTS	
CHINESE GREEN BEANS (© (H) Sweet soy and roasted garlic.	10.00	YUZU LEMON DROP $\ \ \mathbb{N}$ Passion fruit, shiso and almond.	12.00
TENDERSTEM BROCCOLI (© (H) Black sesame and truffle.	10.00	CHERRY BLOSSOM $\ \oplus \ \ \heartsuit$ Cherry, chocolate and candy floss.	12.50
SPICY EGG NOODLES ① 🖌 Pak choi, lily bulb and spring onion.	13.00	ASIAN PEAR STICKY (H) (NG) TOFFEE PUDDING	12.00
SHREDDED DUCK FRIED RICE Carrot, courgette and spring onion.	15.00	Cinnamon, vanilla and poached pear.  CHOCOLATE AND (H) (V)	13.50
VEGETABLE FRIED RICE (H) (V) Carrot, courgette and spring onion.	12.00	HAZELNUT PAGODA  Vanilla, almond and miso caramel.	

Tattu Recommends № Vegan V Vegetarian ✓ Spicy dish N Contains nuts 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.