



TATTU

SKULL DUGGERY

YEAR OF THE SNAKE

SATURDAY 12PM - 3.45PM

@TATTURESTaurants

SKULL DUGGERY BRUNCH

55.00PP

INCLUDES FREE-FLOW OF SELECTED COCKTAILS
AND PROSECCO FOR 90 MINUTES

WAVE ONE

AROMATIC DUCK SPRING ROLLS (H)
Cherry hoisin sauce.

PAN SEARED PORK DUMPLINGS
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

PHANTOM PUMPKIN
Ciroc, orange, cinnamon, lychee.

POISON APPLE
Ciroc, baked apple, caramel.

FORGOTTEN FEAR
Ciroc, toffee, cranberry.

HELL FIRE
Singleton, chilli infused Ron
Santiago de Cuba, chocolate.

GLASS OF PROSECCO

EXTRAS

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

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

TENDERSTEM BROCCOLI **8.50**
Black sesame and truffle.

CHINESE GREEN BEANS **8.00**
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.

SKULL DUGGERY

VEGETARIAN
BRUNCH

55.00PP

INCLUDES FREE-FLOW OF SELECTED COCKTAILS
AND PROSECCO FOR 90 MINUTES

WAVE ONE

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (H) (V)
Sweet and 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

PHANTOM PUMPKIN
Ciroc, orange, cinnamon, lychee.

POISON APPLE
Ciroc, baked apple, caramel.

FORGOTTEN FEAR
Ciroc, toffee, cranberry.

HELL FIRE
Singleton, chilli infused Ron
Santiago de Cuba, chocolate.

GLASS OF PROSECCO

EXTRAS

TENDERSTEM BROCCOLI (VG) (H) 8.50
Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H) 8.00
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

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