

T A T T U

A Winter Romance



ALL DAY
SET MENU

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SATURDAY 12 PM - 2.45 PM
SUNDAY - FRIDAY 12 PM - 4.45 PM

2 Courses 27.50 | 3 Courses 32.50

CHOOSE 1 DISH PER CHAPTER



STARTER

PAN SEARED PORK DUMPLING	ASPARAGUS TEMPURA MAKI ROLL <small>VG H</small>
Black pepper pork.	Wasabi mayonnaise & togarashi.
ROYAL KOI FISH GAU <small>H</small>	SPICY KOI FISH MAKI ROLL <small>H</small> *2.00 UPGRADE
Black cod, King prawn and plum sauce.	Truffle aioli, caviar and citrus ponzu.
WILD MUSHROOM AND	
BLACK TRUFFLE SPRING ROLLS <small>V H</small>	
Sweet & sour soy.	



MAIN

WHITE MISO SALMON <small>H</small>	KUNG PO TOFU <small>VG H</small>
Pickled ginger and cucumber salad.	Pineapple, green beans and lotus.
WOK FIRED ANGRY BIRD <small>N</small>	CARAMEL SOY AGED STEAK *5.00 UPGRADE
Chicken, roasted chilli pepper, cashews and sesame honey soy.	Aged beef, shiitake, ginger and asparagus.



DESSERT

YUZU LEMON DROP <small>H N</small>	ASIAN PEAR STICKY TOFFEE PUDDING <small>H VG</small>
Passion fruit, shiso and almond.	Cinnamon, vanilla and poached pear.

(N) Contains nuts (S) 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.