

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

Black pepper pork.

#### ROYAL KOI FISH GAU (H)

Black cod, King prawn and plum sauce.

#### WILD MUSHROOM AND

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

Sweet & sour soy.



### MAIN

#### WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

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

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

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

Pineapple, green beans and lotus.

#### CARAMEL SOY AGED STEAK \*5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.



### DESSERT

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

Passion fruit, shiso and almond.

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

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.