

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 29.50 | 3 Courses 34.50

CHOOSE 1 DISH PER CHAPTER

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### STARTER

#### PAN SEARED PORK DUMPLING

Black pepper pork.

#### SUGAR SALT CRISPY SQUID <sup>(H)</sup>

Green sweet chilli, pomegranate and mint.

#### WILD MUSHROOM AND

#### BLACK TRUFFLE SPRING ROLLS <sup>(V)</sup> <sup>(H)</sup>

Sweet & sour soy.

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### MAIN

#### WHITE MISO SALMON <sup>(H)</sup>

Pickled ginger and cucumber salad.

#### WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>

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

#### KUNG PO TOFU <sup>(VG)</sup> <sup>(H)</sup> <sup>(S)</sup>

Pineapple, green beans and lotus.

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

Aged beef, shiitake, ginger and asparagus.

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### DESSERT

#### YUZU LEMON DROP <sup>(H)</sup> <sup>(N)</sup>

Passion fruit, shiso and almond.

#### ASIAN PEAR STICKY TOFFEE PUDDING <sup>(H)</sup> <sup>(VG)</sup>

Cinnamon, vanilla and poached pear.

<sup>(N)</sup> Contains nuts <sup>(S)</sup> Spicy <sup>(V)</sup> Vegetarian <sup>(VG)</sup> Vegan <sup>(H)</sup> 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.