

TATTU **BLACK
DRAGON
BRUNCH**

DRINKS PACKAGE · 55.00

Includes free-flowing drinks from the wine, beer and spirit list below for 90 minutes.

WINE

White PINOT BIANCO
Rosé PINOT GRIGIO ROSE
Red CASTEL MERLOT

PROSECCO

BEER

ASAHI

SPIRITS

KETEL ONE
TANQUERY
RON SANTIAGO DE CUBA
JOHNNIE WALKER BLACK

Upgrade to include

COCKTAILS + 15 pp

Includes all of the above plus a selection of cocktails.

— or —

Upgrade to include

COCKTAILS & CHAMPAGNE + 40 pp

Includes all of the above plus a selection of cocktails
and EPC Brut Champagne.

COCKTAILS

ESPRESSO MARTINI

KOKO TATTU

SINGAPORE SLING

MARGARITA

*Takamaka Coconut,
lychee and lime.*

APEROL SPRITZ

IN ACCORDANCE WITH DRINKING RESPONSIBLY, EACH GUEST PARTAKING IN BRUNCH WILL
BE ABLE TO ORDER UP TO 5 DRINKS ONLY WITHIN 90 MINUTES.

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WAVE ONE

SALTED EDAMAME (VG) (H)

PAN SEARED PORK DUMPLING Black pepper pork.

AROMATIC DUCK SPRING ROLLS Cherry hoisin sauce. (H)

SEVEN SPICED SEARED TUNA Truffle aioli, caviar and citrus ponzu. (H)

PEKING DUCK PANCAKES 17.00pp

Szechuan, cucumber and spring onion. (H)

WAVE TWO

Choose One

WHITE MISO SALMON Pickled ginger and cucumber salad. (H)

KUNG PO KING PRAWNS Pineapple, green beans and Thai basil. (H) 🌶️

WOK FIRED ANGRY BIRD Chicken, roasted chilli pepper, cashews and sesame honey soy. (N) 🌶️

———— *All Served Steamed Jasmine Rice* ————

TENDERSTEM BROCCOLI

Black sesame and truffle. (VG) (H)

7.50

CARAMEL SOY AGED STEAK

UK premium aged beef, shiitake,
ginger and asparagus. (Serves 2)

12.50 pp

CHINESE GREEN BEANS

Sweet soy and roasted garlic. (VG) (H)

7.50

WAVE THREE

MILK CHOCOLATE DRAGON EGG Coconut, passion fruit and mango. (V) ————— 10.00

(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.

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VEGETARIAN

WAVE ONE

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

SESAME SALAD Kohlrabi, crispy eddo and pink radish. (VG) (H)

WAVE TWO

KUNG PO TOFU Pineapple, green beans and lotus. (VG) (H) 🌶️

———— Served Steamed Jasmine Rice ————

TENDERSTEM BROCCOLI

Black sesame and truffle. (VG) (H)

7.50

CHINESE GREEN BEANS

Sweet soy and roasted garlic. (VG) (H)

7.50

WAVE THREE

MILK CHOCOLATE DRAGON EGG Coconut, passion fruit and mango. (V) ————— 10.00

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