



TATTU **BLACK  
DRAGON  
BRUNCH**

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**BLACK DRAGON**

*55.00 per person*

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

**WINE**

*White* PINOT BIANCO  
*Rosé* PINOT GRIGIO ROSÉ  
*Red* CASTEL MERLOT

**PROSECCO**

**BEER**

ASAHI

**SPIRITS**

KETEL ONE  
TANQUERAY  
RON SANTIAGO DE CUBA  
JOHNNIE WALKER BLACK

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**SILVER DRAGON**

*70.00 per person*

Includes all of the above plus the following selection of cocktails.

**COCKTAILS**

ESPRESSO MARTINI

KOKO TATTU

SINGAPORE SLING

MARGARITA

*Takamaka Coconut,  
lychee and lime.*

APEROL SPRITZ

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**GOLD DRAGON**

*95.00 per person*

Includes all of the above plus

**EPC BRUT CHAMPAGNE**

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**WAVE ONE**

**SALTED EDAMAME** (VG) (H)

**AROMATIC DUCK SPRING ROLLS** Cherry hoisin sauce. (H)

**ROYAL KOI FISH GAU** Black cod, King prawn and plum sauce. (H)

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

**PEKING DUCK PANCAKES** 18.00pp

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) 🌶️

———— *Served with 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)

17.50 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 with 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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