GRADUATION AT TATTU

THE POWER OF WISDOM

LUNCH

SET MENU

MONDAY - FRIDAY

LUNCH

SET MENU

12 PM - 4.45 PM

2 Courses 42.50 | 3 Courses 47.50

INCLUDES COMPLIMENTARY GLASS OF PROSECCO

CHOOSE 1 DISH PER CHAPTER

STARTER

SURF & TURF SHUMAI Beef short rib, King prawn and sesame.

SZECHUAN ROCK SHRIMP Carrot, sansho pepper and pickle. (H)

TRUFFLE SHIITAKE BAO BUN Truffle, kimchi and crispy seaweed. (VG) (H)

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

ASPARAGUS TEMPURA MAKI ROLL Wasabi mayonnaise & togarashi. (VG) (H)

SPICY KOI FISH MAKI ROLL *3.00 UPGRADE Spicy tuna, truffle aioli, caviar and citrus ponzu. (H) 🌶

MAIN

Served with complimentary steamed jasmine rice.

CHINESE BBQ CHICKEN Chilli, sweet soy and pickled cucumber. (H)

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

BLACK PEPPER BEEF FILLET Wok fired peppers and shallots.

MOCK CHICKEN AND BLACK BEAN Asparagus and mangetout. (VG) (H)

CARAMEL SOY AGED STEAK *10.00 UPGRADE Aged beef, shiitake, ginger and asparagus.

DESSERT

CHERRY BLOSSOM Cherry, chocolate and candy floss. (V) (H)

ASIAN PEAR STICKY TOFFEE PUDDING Cinnamon, vanilla and poached pear. (VG) (H)

(N) Contains nuts 🌶 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 14.5% will be added to your bill, all of which is distributed to the team.