
THE
GREAT SNOW
TATTU
LUNCH
SET MENU

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DAILY 12 PM - 4.45 PM

2 Courses 34.50 | 3 Courses 39.50

CHOOSE 1 DISH PER CHAPTER

STARTER

WAGYU BEEF DUMPLING
Sriracha, kimchi and spring onion.

SUGAR SALT CRISPY SQUID (H)
Green sweet chilli, pomegranate and mint.

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

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

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

MAIN

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

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

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

BLACK PEPPER BEEF FILLET 10.00 UPGRADE
Wok fired peppers and shallots.

DESSERT

YUZU LEMON DROP (H) (N)
Passion fruit, shiso and almond.

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

Please Note: All Day Set Menu availability excludes key dates and bank holidays: Valentine's, Mother's Day, Father's Day, Graduation period and December. Subject to manager's discretion. Please enquire with the restaurant for more infomation.

(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.