Imperial Sunday Roast

34.50 PER PERSON | 12 PM - 5 PM

Minimum of two people

TATTU DRINK RECOMMENDATIONS

RED	M	L	Btl
MALBEC Winemaker's Reserve, Bodega Norton, Mendoza, Argentina.	14.50	19.50	55.00
MONTEPULCIANO D'ABRUZZO Umani Ronchi, Abruzzo, Italy.	12.50	16.90	47.90

WHITE	M	L	Btl
RIOJA BLANCO Finca Alto Cantabria, Conde Valdemar, Rioja, Spain.			65.00
ALBARIÑO SOBRE LÍAS Casal Caeiro, Rias Baixas, Spain.	14.50	19.50	54.00

IMPERIAL MEATS

AROMATIC ROAST DUCK

CHINESE BBQ CHICKEN

HONEY GLAZED CHAR SIU PORK

CARAMEL SOY STEAK *10.00 pp *add on*

VEGETARIAN SELECTION

MOCK CHICKEN AND BLACK BEAN (VG)

MOCK CARAMEL SOY BEEF (V)

FUSION TRIMMINGS

STEAMED BAO BUNS / STEAMED PANCAKES (VG)
Pickles, crispy shallots and nam jim.

CHINESE GREEN BEANS (VG)
Sweet soy and roasted garlic.

SALT & PEPPER ROAST POTATOES (VG)
Garlic, chilli and five-spice.

STEAMED PANCAKES (VG)	5.00
STEAMED BAO BUNS (VG)	5.00
TENDERSTEM BROCCOLI (VG)	8.00
SHREDDED DUCK FRIED RICE	6.00

DESSERTS

ASIAN PEAR STICKY TOFFEE PUDDING (VG) 12.50
Cinnamon, vanilla and poached pear.

YUZU LEMON DROP (N) 12.50
Passion fruit, shiso and almond.

(VG) Vegan option available, ask your server (V) Vegetarian Spicy dish (N) Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.