

Imperial Sunday Roast

39.50 PER PERSON | 12 PM – 5 PM

Minimum of two people

TATTU DRINK RECOMMENDATIONS

RED	(M)	(L)	(Btl)	WHITE	(M)	(L)	(Btl)
MALBEC	18.20	24.20	69.90	RIOJA BLANCO	19.90	26.50	78.00
Winemaker's Reserve, Bodega Norton, Mendoza, Argentina.				Finca Alto Cantabria, Conde Valdemar, Rioja, Spain.			
MONTEPULCIANO D'ABRUZZO			59.90	ALBARIÑO SOBRE LÍAS			63.50
Umani Ronchi, Abruzzo, Italy.				Casal Caeiro, Rias Baixas, Spain.			

IMPERIAL MEATS

AROMATIC ROAST DUCK	
CHINESE BBQ CHICKEN	
HONEY GLAZED CHAR SIU PORK	
CARAMEL SOY AGED BEEF FILLET	12.60 pp *add on

VEGETARIAN SELECTION

MOCK CHICKEN AND BLACK BEANS	(VG)
MOCK CARAMEL SOY BEEF	(V)

FUSION TRIMMINGS

STEAMED BAO BUNS / STEAMED PANCAKES
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)	6.50	TENDERSTEM BROCCOLI (VG)	10.50
STEAMED BAO BUNS (VG)	6.50	SHREDDED DUCK FRIED RICE	9.90

DESSERTS

ASIAN PEAR STICKY TOFFEE PUDDING (VG)	13.50	YUZU LEMON DROP (N)	15.50
Cinnamon, vanilla and poached pear.		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 14.5% will be added to your bill, all of which is distributed to the team.