TATTU

BLACK DRAGON BRUNCH

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Your brunch experience includes two waves of dishes with your choice of main.

BLACK DRAGON

65.00 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

COCKTAILS

KETEL ONE

TANQUERAY

RON SANTIAGO DE CUBA

JOHNNIE WALKER BLACK

Includes your choice of mixer

SILVER DRAGON

80.00 per person

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

COCKTAILS

ESPRESSO MARTINI

Vodka, coffee, espresso

MARGARITA

Tequila, lime, Cointreau

KOKO TATTU

Takamaka Coconut, lychee and lime

SINGAPORE SLING

Gin, cherry, pineapple

APEROL SPRITZ

Aperol, prosecco, soda

GOLD DRAGON

105.00 per person

Includes all of the above plus

EPC BRUT CHAMPAGNE

Served by the glass

EPC CHAMPAGNE EPICURIEN

TATTU BLACK DRAGON BRUNCH

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)

AROMATIC DUCK PANCAKES 21.00pp
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) 🌶

All served with steamed jasmine rice

TENDERSTEM BROCCOLI
Black sesame and truffle. (VG) (H)
8.00

CARAMEL SOY AGED BEEF FILLET
UK premium aged beef, shiitake, ginger and asparagus. *(Minimum of 2)*
22.50 pp

CHINESE GREEN BEANS
Sweet soy and roasted garlic. (VG) (H)
8.00

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 14.5% 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)
8.00

CHINESE GREEN BEANS
Sweet soy and roasted garlic. (VG) (H)
8.00

WAVE THREE

MILK CHOCOLATE DRAGON EGG Coconut, passion fruit and mango. (V) 10.00

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