



12PM - 4PM 3 HOUR PACKAGE

@TATTUDUBAI



 $V_1 \vee V_2 \vee V_3 \vee V_4 \vee V_4$

and hot beverages.

Wave One

WAGYU DUMPLING

Sriracha and spring onion.

WILD MUSHROOM SPRING ROLLS (V)

Black truffle and sweet & sour soy.

ASIAN SALMON TACOS

Spicy mayonnaise and cucumber.

CUCUMBER SALAD VG

Sunamono dressing and toasted sesame.

SURF AND TURF SHUMAI

Red prawn, short rib and spring onion.

Wave Two (Choose one)

All served with steamed jasmine rice.

WOK FIRED SPICY CHICKEN (N)

Roasted chilli pepper, cashews and sesame.

KUNG PO TOFU

Pineapple, green beans and lotus.

WHITE MISO SALMON

Pickled ginger and cucumber salad.

CHINESE BBQ CHICKEN

Chilli and sweet soy.

MOCK CHICKEN AND BLACK BEAN (VG)

Asparagus and mangetout.

Extras

SPICY TUNA MAKI ROLL 📝

Truffle aioli, caviar and citrus ponzu.

SALMON MAKI ROLL (H)

Torched salmon, avocado and wasabi salsa.

TENDERSTEM BROCCOLI (vG) 99

Black sesame and truffle.

CHINESE GREEN BEANS (G) 72

Sweet soy and roasted garlic.

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

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

SOFT PACKAGE

Including soft drinks, juices

445 **HOUSE PACKAGE**

Including cocktails and beer.

545

845

SIGNATURE PACKAGE

Including prosecco, wine and beer.

695

IMPERIAL PACKAGE

Moët & Chandon Imperial Brut.

Wine

WHITE WINE

EMOTIVO PINOT GRIGIO

ROSÉ WINE

BELLE ANNÉE BY MIRABEAU

RED WINE

64

68

BILA-HAUT LUBERON LA

CIBOISE ROUGE

Prosecco

DOC DA LUCA

Beer

ASAHI

Cocktails

SAKE SOUR

Ketel One, Umeshu, pineapple,

passionfruit, lemon.

CROUCHING TIGER

Tanqueray, agave, Franklin & Sons

Pink Grapefruit Soda

KOKO TATTU

Takamaka Coconut, lychee and lime

NIGHT BLOOM

Bacardi Superior, Aperol, Campari, raspberry, grapefruit, ginger Ale

Non Alcoholic

SWEET SKULLDUGGERY

Kiwi, blueberry, apple



VEGETARIAN

Wave One

DATE AND WATERCHESTNUT GYOZA 6

Spinach and sweet black vinegar.

WILD MUSHROOM SPRING ROLLS

Black truffle and sweet & sour soy.

CUCUMBER SALAD

Sunamono dressing and toasted sesame.

Wave Two

KUNG PO TOFU 🧐 🖋

Pineapple, green beans and lotus.

MOCK CHICKEN AND BLACK BEAN

Asparagus and mangetout.

STEAMED JASMINE RICE

Extras

ASPARAGUS TEMPURA MAKI ROLL Wasabi mayonnaise and togarashi.

TENDERSTEM BROCCOLI (VG)

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CHINESE GREEN BEANS (G

68

Sweet soy and roasted garlic.

(vc) Vegan option available, ask your server (V) Vegetarian / Spicy dish (N) Contains nuts (H) Halal

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