Imperial Sunday Roast

Available 12 – 4 pm

TATTU

Imperial Sunday Roast

245 AED PER PERSON | 12 - 4PM

Minimum of two people

Choose One

IMPERIAL MEATS

AROMATIC ROAST DUCK

CHINESE BBQ CHICKEN

STICKY BEEF SHORT RIB

VEGETARIAN SELECTION

WOK FIRED SPICY MOCK CHICKEN (N) (VG)

KUNG PO TOFU (VG)

KING OYSTER CHINESE CURRY (VG)

FUSION TRIMMINGS

STEAMED BAO BUNS / STEAMED PANCAKES (V)
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.

ADD ONS

STEAMED PANCAKES (VG)	20
STEAMED BAO BUNS (VG)	20
TENDERSTEM BROCCOLI (VG)	64

DESSERTS

TATTU SIGNATURES Cherry blossom, year of the Fire Horse, Chinese Lantern, ice cream and sorbet.	169

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.

CHAMPAGNE	125ml
MOËT & CHANDON	135

SIGNATURE COCKTAILS

YIN YANG ESPRESSO MARTINI	90
Ketel One, Kahlua, coffee, miso foam	70
KOKO TATTU *Takamaka Coconut, lychee, lime*	86
CROUCHING TIGER *Olmeca Blanco, ginger, wasabi, grapefruit, Franklin & Sons Soda*	

BEER

ASAHI	58

WINE BY THE GLASS	150ml

RED

TORRES MAGNETIC TINTO *Grenach/Syrah*	75
SABOURIN PINOT NOIR	90

WHITE

TORRES MAGNETIC BLANCO *Sauv.Blanc/Grenach*	75
ZUCCARDI SERIE A CHARDONNAY	90

ROSE

MINUTY PRESTIGE	105

SOMMELIER SELECTION BY THE BOTTLE

Experience Classic Sunday Roast and match those deep, savoury flavours, you need a wine with equal weight and character. That is where oak-aged wines come in, bringing warm notes of vanilla, toasted spice, and smoke that turn a classic weekend meal into a stand out pairing.

RED

MALBEC Terrazas, Mendoza, Argentina	720
CABERNET SAUVIGNON Guidalberto San Guido, Tuscany, Italy	1,150
ALION VEGASICILIA Ribera Del Duero, Spain	2,250

WHITE

ALBARIÑO La Val, Rias Baixas, Spain	680
CHARDONNAY J. Vineyards California, USA	1,150
MEURSAULT Les Narvaux, Philipe Chavy, Côte de Beaune, France	2,150