BLACK DRAGON BRUNCH

SATURDAY 12PM - 4PM

3 HOUR PACKAGE

@TATTUDUBAI

$[\mathcal{W}_1,\mathcal{W}_1$

BRUNCH

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 SHUMAL

Red prawn, short rib and spring onion.

Wave Two

WOK FIRED SPICY CHICKEN N /

Roasted chilli pepper, cashews and sesame.

WHITE MISO SALMON

Pickled ginger and cucumber salad.

BLACK PEPPER BEEF TENDERLOIN

Grass fed Angus, peppers and shallots.

MOCK CHICKEN AND BLACK BEAN (G)

Asparagus and mangetout.

STEAMED JASMINE RICE

Wave Three

EXOTIC FRUIT PLATTER (%)

Sorbet selection and Tajín.

Extras

SPICY TUNA MAKI ROLL 📝

Truffle aioli, caviar and citrus ponzu.

SALMON MAKI ROLL (H)

Torched salmon, avocado and wasabi salsa.

64 T

64

TENDERSTEM BROCCOLI (©

Black sesame and truffle.

CHINESE GREEN BEANS VG

68

64

Sweet soy and roasted garlic.

HOUSE PACKAGE

Including wine, beer, spirits and

545

SIGNATURE PACKAGE

695

Including cocktails, prosecco, wine, beer, spirits and soft drinks.

Wine

WHITE WINE

soft drinks.

BORGO SAN LEO PINOT GRIGIO

ROSÉ WINE

BELLE ANNÉE BY MIRABEAU

RED WINE

BILA-HAUT LUBERON LA CIBOISE ROUGE

Spirits

Beer

OLMECA

ASAHI

KETEL ONE

TANQUARAY

JOHNNIE WALKER BLACK

BACARDI CARTE BLANCA

Cocktails

SAKE SOUR

Ciroc, orange, cinnamon, lychee

NIGHT BLOOM

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

KOKO TATTU

Takamaka Coconut, lychee and lime

SKULL CANDY

Ketel One, lychee, strawberry, bubblegum, lavender, lemon

Non Alcoholic

SWEET SKULLDUGGERY

Kiwi, blueberry, apple

Prosecco

(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.

SOFT PACKAGE

495

Including soft drinks, juices and hot beverages.

BRUNCH

VEGETARIAN

Wave One

DATE AND WATERCHESTNUT GYOZA VG

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 VG 🗸

Pineapple, green beans and lotus.

MOCK CHICKEN AND BLACK BEAN

Asparagus and mangetout.

STEAMED JASMINE RICE

Wave Three

EXOTIC FRUIT PLATTER (G

Sorbet selection and Tajín.

Extras

ASPARAGUS TEMPURA MAKI ROLL

Wasabi mayonnaise and togarashi.

TENDERSTEM BROCCOLI (VG)

64

68

Black sesame and truffle.

CHINESE GREEN BEANS (G

Sweet soy and roasted garlic.

HOUSE PACKAGE

Including wine, beer, spirits and

545

SIGNATURE PACKAGE

695

Including cocktails, prosecco, wine, beer, spirits and soft drinks.

Wine

WHITE WINE

soft drinks.

BORGO SAN LEO PINOT GRIGIO

ROSÉ WINE

BELLE ANNÉE BY MIRABEAU

RED WINE

BILA-HAUT LUBERON LA

CIBOISE ROUGE

Spirits Beer

ASAHI OLMECA

KETEL ONE

TANQUARAY

JOHNNIE WALKER BLACK

BACARDI CARTE BLANCA

Cocktails

SAKE SOUR

Ciroc, orange, cinnamon, lychee

NIGHT BLOOM

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

KOKO TATTU

Takamaka Coconut, lychee and lime

SKULL CANDY

Ketel One, lychee, strawberry, bubblegum, lavender, lemon

Non Alcoholic

SWEET SKULLDUGGERY

Kiwi, blueberry, apple

Prosecco

🔞 Vegan option available, ask your server 🕡 Vegetarian 🌶 Spicy dish 🕠 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.

SOFT PACKAGE

495

Including soft drinks, juices and hot beverages.