



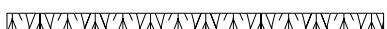
T A T T U
S K Y L O U N G E

@tattuskylounge
tattuskylounge.me

Sunset Experience

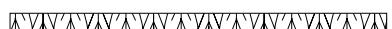
245 PER PERSON

DAILY 4PM-8PM



Drink

(Choose two)



COCKTAILS

SILVER FIZZ

Olmeca Blanco, apricot, lemon,
Franklin & Son's Rhubarb & Hibiscus

ARABIAN JASMINE

Ketel One, Muyu Jasmine, Italicus,
jasmine silver needle, lemon

SUMAC SPRITZ

Bacardi Superior, Cacao Blanc,
raspberry, sumac, lemon, soda

WINE

EMOTIVO PINOT GRIGIO

CUVÉE SABOURIN

BILA-HAUT LUBERON LA CIBOISE ROUGE

BEER

ASAHI

CELESTIAL DRAGON *Two servings

Bacardi Superior, Muyu Jamsine,
lavender, jasmine tea, lemon

SWEET SKULLDUGGERY *Non-Alc

Kiwi, blueberry, apple



Chef's Selection

ASIAN SALMON TACOS

Spicy mayonnaise and cucumber.

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus.

CALIFORNIA MAKI ROLL

White crab, avocado and tobiko.

SESAME AND GINGER SALAD

Kohlrabi, crispy eddo and pink radish.

Vegan 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.