

TOOTOOMOO
FRESH PAN ASIAN FOOD

DIM SUM

TO SHARE

4 dumplings per basket, served with chilli soy

Pork & Prawn £7.50

Cashew Chicken £7.50

Spicy Chicken £7.50

Prawn £7.50

Prawn & Chives £7.50

Spicy Prawn £7.50

Spicy Veggie ▼ £7.50

Mixed Veggie ▼ £7.50

Drinks

Prosecco Veneto, Italy, NV
Pinot Grigio delle Venezie, Italy, 2018
Merlot del Vento, France, 2018
Asahi Draught Japan
Margaritas!

Any gratuity you leave & our discretionary
12.5% service charge goes directly to our staff.

T&Cs apply, ask for details.

Saturday & Sunday from 12-5pm

90 minutes 5 course brunch £29 per person

90 minutes bottomless selected drinks +£20 per person!



FESTIVE BOTTOMLESS BRUNCH

**PRAWN
CRACKERS
TO SHARE**
Traditional and spicy
shrimp prawn crackers
for the table.
Gf £2.50

STARTER COURSE 1

Edamame Steamed and seasoned with sea salt flakes. **Vg Gf**

Wanton Soup Chicken dumplings, spring onion and sesame oil.

Vegetable Gyoza Dressed with black rice vinaigrette. **V**

Chicken Gyoza Dressed with black rice vinaigrette.

SMALL PLATE COURSE 2

Seaweed Salad Pumpkin seeds, edamame and black sesame dressing. **V**

Vegetable Spring Rolls With sweet chilli dip. **V**

Crispy Duck Rolls With hoisin dip.

BAO BUNS COURSE 3

BBQ Pork Bao

BBQ Chicken Bao

Vegetables Bun

NOODLES COURSE 4

Thai Green Curry Seasonal vegetables in a mild green curry sauce.

Choice of Chicken **Gf** or Vegan **Vg Gf**

Pad Thai Noodles

Wok fried flat rice noodles with egg, beansprouts, tofu and pad thai sauce.

Choice of Chicken **Gf** or Vegetarian **V Gf**

Katsu Curry Mild Japanese curry sauce with seasonal vegetables.

Chicken or Vegetarian **V**

DESSERT COURSE 5

Japanese Mochi

Assorted flavours of Japanese sticky rice cakes filled with ice cream

Natural Frozen Yogurt with a topping

peanuts, chocolate M&Ms, Oreo, toffee sauce or chocolate sauce

