

# T A T T U

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Interpreting our 'Modern Chinese' concept into this special building allowed us to look at new avenues of design and led to the exploration of the ancient Chinese philosophy of Yin Yang, the blending of contrary forces to create harmony. Yin is the dark element linked with femininity, shadows, and water. Much like all Tattu interiors, our main restaurant downstairs represents 'Yin', it is detailed in feminine finishes, including our salvaged cherry trees that are brought back to life by hand to create a canopy of blossom throughout the space. Our traditional wooden fretwork and carefully styled lighting casts shadows and creates the effect of waterfalls down our granite walls. Yang is the light element linked with masculinity, growth, and fire. This new design is featured in our ground floor bar and dining areas. Utilising light natural materials and imported stone the space represents the growth of our family business into new realms offering a new take on the traditional Tattu design. Polished brass reflects light to create a warm glow through-out, the perfect environment to relax with one of our signature cocktails. The 'U' in Tattu represents the most important element of our brand, you, our guest.

Welcome to Tattu Birmingham.

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**DIM SUM**

<b>Aromatic Duck Spring Rolls</b>	<b>10.50</b>
Spring onion, crispy shallots and cherry hoisin.	
<b>Wild Mushroom Spring Rolls</b> (V) (VG)	<b>9.50</b>
Truffle sour cream.	
<b>Lobster and Prawn Toast</b>	<b>11.90</b>
Sesame and sweet & sour chilli sauce.	
<b>Chicken Truffle Shumai</b>	<b>8.50</b>
Freshly shaved truffle and soy.	
<b>Surf and Turf Shumai</b>	<b>9.90</b>
Sticky red prawn, beef short rib and spring onion.	

**SMALL PLATES**

<b>Sticky Beef Short Rib</b>	<b>14.90</b>
Soy, chilli and crispy shallots.	
<b>Tuna Sashimi Wontons</b>	<b>11.50</b>
Sesame, soy and avocado.	
<b>Chilli Crusted Tofu</b> (V) (VG)	<b>8.00</b>
Kohlrabi, coriander and chilli soy.	
<b>Salt and Pepper Aubergine</b> (V)	<b>7.90</b>
Garlic, chilli and five-spice.	
<b>Szechuan Rock Shrimp</b>	<b>11.90</b>
Carrot, sancho pepper and pickle.	
<b>Sesame Roasted Scallops</b>	<b>15.60</b>
Chinese sausage, crushed edamame and mint.	

**TO SHARE**

<b>Braised Lamb Steamed Buns</b>	<b>22.90</b>
Slow cooked lamb shoulder, chilli oyster sauce and sticky dates.	
<b>½ Aromatic Duck Pancakes</b>	<b>23.00</b>
Szechuan, cucumber and spring onion.	

- (V) Vegetarian    🌶️ Spicy dish  
(VG) Vegan option available, ask your server

Guests with allergies and intolerances please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 10% will be added to your bill, all of which is distributed to the team.

## LARGE PLATES

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<b>Wok Fired Angry Bird</b> 🍗	19.50
Chicken, roasted chilli peppers and sesame honey soy.	
<b>Chinese Barbeque Chicken</b>	19.50
Chilli, sweet soy and pickled cucumber.	
<b>Sweet and Sour Iberico Pork</b>	21.00
Pineapple, banana shallots and dragon fruit.	
<b>Fillet Steak and Caramel Soy</b> 7oz	33.75
UK premium aged beef, shiitake brunoise and asparagus.	
<b>Japanese Black Wagyu Ribeye</b> 7oz	74.00
Green beans, foie gras and truffle sesame soy.	
<b>Vegetarian Chicken and Black Bean</b> (V)	15.00
Asparagus and mangetout.	
<b>OK Glazed Tempah</b> (V) (VG)	15.00
Padron peppers, cape gooseberry and grapes.	
<b>White Miso Salmon</b>	20.00
Black pepper, pickled ginger and lime.	
<b>Steamed Butterfly Sea Bass</b>	27.50
Shaoxing wine, lemon soy and caramel chilli.	
<b>Thai Style Crispy Monkfish</b>	28.75
Lime, shallots and lemongrass.	
<b>Shanghai Black Cod</b>	36.00
Hoisin, ginger and lime.	
<b>Green Pepper Lobster</b>	59.00
Jalapeños and crispy shallots.	

## RICE, NOODLES AND VEGETABLES

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<b>Steamed Jasmine Rice</b> (V) (VG)	5.00
<b>Duck Egg and Chinese Sausage Fried Rice</b>	6.00
<b>Soy Beansprout Noodles</b> (V) (VG)	5.50
<b>X.O Rice</b>	7.00
Chicken, shrimp and pancetta.	
<b>Tattu Candy Rice</b> (V) (VG)	6.00
Orange, candied ginger and beetroot.	
<b>Singapore Noodles</b>	12.00
Prawn, chicken and pork.	
<b>Sweet Soy Grilled Asparagus</b> (V) (VG)	7.00
<b>Tenderstem Broccoli</b> (V) (VG)	7.00
Black sesame and truffle.	

## DESSERTS

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<b>White Chocolate Dragon Egg</b> (V)	8.00
Coconut, passionfruit and mango.	
<b>Asian Pear Sticky Toffee Pudding</b> (V) (VG)	9.50
Cinnamon, vanilla and almond.	
<b>Frozen Cherry Blossom</b> (V)	10.95
White chocolate, spiced apple and cherry.	
<b>Chocolate and Hazelnut Pagoda</b> (V)	10.50
Almond cake, meringue and espresso caramel.	
<b>Banana Fritters</b> (V)	7.95
Deep fried banana and caramel shortbread.	

## CLASSIC TASTING MENU ONE

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55 per person  
Available for parties of two to eight.

### WAVE ONE

**Sweet Soy Shishito Peppers** (V) (VG)  
Teriyaki and ginger.

### WAVE TWO

**Surf and Turf Shumai**  
Sticky red prawn, beef short rib  
and spring onion.

**Lobster and Prawn Toast**  
Sesame and sweet & sour chilli sauce.

### WAVE THREE

**Chinese Barbeque Chicken**  
Chilli, sweet soy and pickled cucumber.

**White Miso Salmon**  
Black pepper, pickled ginger  
and lime.

**Tenderstem Broccoli** (V) (VG)  
Black sesame and truffle.

**Singapore Noodles**  
Prawn, chicken and pork.

### WAVE FOUR

**Banana Fritters** (V)  
Deep fried banana and caramel shortbread.

**Asian Pear Sticky Toffee Pudding** (V) (VG)  
Cinnamon, vanilla and almond.

## MODERN CHINESE MENU TWO

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65 per person  
Available for parties of two to eight.

### WAVE ONE

**Sweet Soy Shishito Peppers** (V) (VG)  
Teriyaki and ginger.

**Chicken Truffle Shumai**  
Freshly shaved truffle and soy.

### WAVE TWO

**½ Aromatic Duck Pancakes**  
Szechuan, cucumber and spring onion.

### WAVE THREE

**Fillet Steak and Caramel Soy/ 7oz**  
UK premium aged beef,  
shiitake brunoise and asparagus.

**Thai Style Crispy Monkfish**  
Lime, shallots and lemongrass.

**Sweet Soy Grilled Asparagus** (V) (VG)

**Duck Egg and Chinese  
Sausage Fried Rice**

### WAVE FOUR

**Banana Fritters**  
Deep fried banana and caramel shortbread.

**Frozen Cherry Blossom** (V)  
White chocolate, spiced apple and cherry.

## EMPEROR'S CHOICE MENU THREE

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98 per person

Available for parties of two to eight.

### WAVE ONE

#### Tuna Sashimi Wontons

Sesame, soy and avocado.

### WAVE TWO

#### Braised Lamb Steamed Buns

Slow cooked lamb shoulder,  
chilli oyster sauce and sticky dates.

#### Sesame Roasted Scallops

Chinese sausage, crushed edamame and mint.

### WAVE THREE

#### Japanese Black Wagyu Ribeye/ 7oz

Green beans, foie gras and truffle sesame soy.

#### Shanghai Black Cod

Hoisin, ginger and lime.

#### X.O Rice

Chicken, shrimp and pancetta.

#### Sweet Soy Grilled Asparagus V VG

### WAVE FOUR

#### Chocolate and Hazelnut Pagoda V

Almond cake, meringue  
and espresso caramel.

#### White Chocolate Dragon Egg V

Coconut, passionfruit and mango.

V Vegetarian  Spicy dish

VG Vegan option available, ask your server

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