



MODERN SHARING



70.00 per person

Wave One

TUNA SASHIMI WONTONS

Sesame, soy and avocado.

½ AROMATIC DUCK PANCAKES

Szechuan, cucumber and spring onion.

Wave Two

CARAMEL SOY AGED BEEF FILLET / 7oz

UK premium aged beef,
shiitake, ginger and asparagus.

CHAR SIU HONEY GLAZED MONKFISH

Morning glory, caramel orange
and pickled cucumber.

TENDERSTEM BROCCOLI (V) (VG)

Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE

Wave Three

WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passionfruit and mango.

BANANA FRITTERS (V)

Deep fried banana and caramel shortbread.

(V) Vegetarian 🌶️ Spicy dish

(VG) Vegan option available, ask your server

A discretionary service charge of 10% will be added to your bill, all of which is distributed to the team. Under new operating procedures Tattu will be unable to accept cash payments.

Guests with allergies and intolerances please make a member of the team aware before placing an order for food or drink. Please note all 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.



EMPEROR'S CHOICE



95.00 per person

Wave One

SESAME ROASTED SCALLOPS

Chinese sausage, crushed edamame and mint.

STICKY BEEF SHORT RIB

Soy, chilli and crispy shallots.

Wave Two

JAPANESE BLACK WAGYU RIBEYE / 7oz

Green beans and truffle sesame soy.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE

COCONUT CREAMED SPINACH V VG

Tofu, crispy shallots and pomegranate.


Wave Three

WHITE CHOCOLATE DRAGON EGG V

Coconut, passionfruit and mango.

CHERRY BLOSSOM V

White chocolate, cherry and candyfloss.

V Vegetarian  Spicy dish

VG Vegan option available, ask your server

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