



Dim Sum



CHICKEN TRUFFLE SHUMAI 12.90
Freshly shaved truffle and soy.

WAGYU RIBEYE DUMPLING 🍴 13.50
Kimchi and spring onion.

IBERICO PULLED PORK WOR TIP 13.90
Slaw, chilli oil and five-spice black vinegar.

SHIITAKE BAO 🍷 11.50
Porcini, garlic and ginger.

DATE AND WATER CHESTNUT WOR TIP 🍷 11.90
Figs, spinach and red vinegar.

PEARLY KING CRAB DUMPLING 19.50
Apples, pears and edamame.

ROYAL KOI FISH GAU 14.50
Chilean sea bass, prawn and black bean.

LOBSTER AND SCALLOP TOAST 22.75
Chilli and mango salsa, zisu leaf and sesame.



Small Plates



RAW

SEVEN SPICE SEARED TUNA 16.90
Truffle aioli, caviar and citrus ponzu.

YELLOWTAIL AND KIWI SASHIMI 16.50
Lotus root, dragon fruit and chilli salsa.

WAGYU FILLET CARPACCIO 34.90
Truffle, Ichimi pepper and wasabi soy.

SESAME AND GINGER CHOPPED SALAD 🍷 14.00
Rainbow vegetable, pumpkin seeds and purple potato crisp.

HOT

STICKY BEEF SHORT RIB 16.90
Soy, chilli and crispy shallots.

SUGAR SALT CRISPY SQUID 14.90
Green chilli, pomegranate and mint.

BLACK COD CROQUETTES 13.90
Ginger and garlic aioli.

XO SCALLOPS 26.00
Salmon caviar, wasabi pea and daikon.

YELLOW BEAN KING OYSTER MUSHROOM 🍷 14.90
Blackened beans and sunflower seed crisps.

SZECHUAN RED BELLY PORK 🍴 16.75
Baby leek and smoked crackling.

Guests with allergies and intolerances should 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.

🍷 Vegetarian 🍴 Spicy dish

🍷 Vegan option available, ask your server



Large Plates



WOK FIRED ANGRY BIRD 🍴 Roasted chilli peppers and sesame honey soy.	24.90	MOCK CHICKEN AND BLACK BEAN (V) Asparagus and mangetout.	22.00
CARAMEL SOY AGED BEEF FILLET /7oz Shiitake, ginger and asparagus.	41.00	SWEET TAMARIND TOFU BALLS (V) (V) Winter melon, candied chilli and mint.	19.90
GRADE 5 WAGYU BEEF RIBEYE /8oz Himalayan salt block, enoki mushroom and shallot soy.	90.00	CHAR SIU HONEY GLAZED MONKFISH Morning glory, caramel orange and pickled cucumber.	36.50
RED ROAST MASTER STOCK BELLY PORK Caramel kumquat, lily bulb and shiitake.	26.90	SHANGHAI BLACK COD Hoisin, ginger and lime.	39.50
LEMON SALT AND BLACK PEPPER LAMB CUTLETS Fennel, cucumber and mint black vinegar.	32.00	GREEN PEPPER LOBSTER Jalapeños and crispy shallots.	79.00
		CHILEAN SEA BASS Shaoxing wine, chilli bean and smoked bacon.	41.00



Rice and Vegetables



STEAMED JASMINE RICE (V) DUCK EGG AND CHINESE SAUSAGE FRIED RICE	6.50 9.00	STICKY RICE MONEY BAG Wagyu fillet, king oyster and tiger prawns.	19.50
TATTU CANDY RICE (V) Orange, candied ginger and beetroot.	9.00	COCONUT CREAMED SPINACH (V) (V) Tofu, crispy shallots and pomegranate.	8.00
		TENDERSTEM BROCCOLI (V) Black sesame truffle.	9.00

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Desserts



CHERRY BLOSSOM (V)	12.90
White chocolate, cherry sorbet and candyfloss.	
BUBBLE TEA AND COTTON CHEESECAKE (V)	12.00
Strawberry, passion fruit and lychee.	
KOI FISH PANNA COTTA	13.90
Coconut and lemongrass.	
WOOD SMOKED DRAGON EGG	12.50
Cherry wood, five-spice and blue tea yolk.	
YEAR OF THE TIGER (V)	13.50
Peanut butter fudge, honeycomb and marshmallow.	

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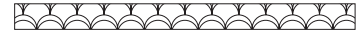


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A discretionary service charge of 13.5% will be added to your bill, all of which is distributed to the team.



Taste of Tattu



80.00 per person

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



WAVE TWO

WAGYU RIBEYE DUMPLING 🍴

Kimchi and spring onion.

SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.

SEVEN SPICE SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

SESAME AND GINGER CHOPPED SALAD 🌱

Rainbow vegetable, pumpkin seeds
and purple potato crisp.



WAVE THREE

WOK FIRED ANGRY BIRD 🍴

Roasted chilli peppers and sesame honey soy.

TENDERSTEM BROCCOLI 🌱

Black sesame truffle.

CHAR SIU HONEY GLAZED MONKFISH

Morning glory, caramel orange
and pickled cucumber.

STEAMED JASMINE RICE 🌱



WAVE FOUR

BUBBLE TEA AND COTTON CHEESECAKE 🌱

Strawberry, passion fruit and lychee.

CHERRY BLOSSOM 🌱

White chocolate, cherry sorbet and candyfloss.

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Emperor's Choice



120.00 per person

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



WAVE TWO

YELLOWTAIL AND KIWI SASHIMI

Lotus root, dragon fruit and chilli salsa.

XO SCALLOPS

Salmon caviar, wasabi pea and daikon.

YELLOW BEAN KING

OYSTER MUSHROOM ^(V)

Blackened beans and sunflower seed crisps.



WAVE THREE

GRADE 5 WAGYU BEEF RIBEYE /8oz

Himalayan salt block, enoki mushroom and shallot soy.

COCONUT CREAMED SPINACH ^(V)

Tofu, crispy shallots and pomegranate.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

TENDERSTEM BROCCOLI ^(V)

Black sesame truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE FOUR

CHERRY BLOSSOM ^(V)

White chocolate, cherry sorbet and candyfloss.

KOI FISH PANNA COTTA

Coconut and lemongrass.

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