






# THE GREAT SNOW

瑞雪兆丰年

MENU ITEMS MAY DIFFER PER LOCATION

T A T T U



MODERN SHARING	
72.50 per person Available for parties of two or more	
WAVE ONE	
SZECHUAN ROCK SHRIMP	Carrot, sancho pepper and pickle.
½ AROMATIC CRISPY DUCK PANCAKES	Szechuan, cucumber and spring onion.
WAVE TWO	
CARAMEL SOY AGED BEEF FILLET 7OZ	UK premium aged beef, shiitake, ginger and asparagus.
THAI STYLE CRISPY MONKFISH	Lime, shallots and lemongrass.
TENDERSTEM BROCCOLI 	Black sesame and truffle.
DUCK EGG AND SAUSAGE FRIED RICE	
WAVE THREE	
BANANA FRITTER 	Deep fried banana and caramel shortbread.
WHITE CHOCOLATE DRAGON EGG 	Coconut, passion fruit and mango.

EMPEROR’S CHOICE	
97.50 per person Available for parties of two or more	
WAVE ONE	
SEVEN SPICED SEARED TUNA	Truffle aioli, caviar and citrus ponzu.
BLACK COD CROQUETTES	Ginger and garlic aioli.
RED BELLY PORK 	Baby leek and smoked crackling.
WAVE TWO	
JAPANESE BLACK WAGYU 7OZ	Green beans and truffle sesame soy.
SHANGHAI BLACK COD	Hoisin, ginger and lime.
XO FRIED RICE	Shrimp, chicken and pancetta.
SWEET SOY GRILLED ASPARAGUS 	
WAVE THREE	
ASIAN PEAR STICKY TOFFEE PUDDING 	Cinnamon, vanilla and almond.
CHERRY BLOSSOM 	White chocolate, cherry and candyfloss.

DIM SUM	
STEAMED	
CHICKEN TRUFFLE SHUMAI	10.80
Freshly shaved truffle and soy.	
WAGYU DUMPLING 	12.25
Kimchi and spring onion.	
CHICKEN XIAO LONG BAO	11.90
Red Thai curry, shallots and coconut.	
SHIITAKE BAO 	10.00
Porcini, garlic and ginger.	
ROYAL KOI FISH GAO	13.50
Chilean sea bass, yuzu and miso.	
FRIED	
WILD MUSHROOM SPRING ROLL 	11.90
Truffle sour cream.	
PULLED PORK GYOZA	11.90
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND PRAWN TOAST	13.90
Sesame and sweet & sour chilli sauce.	
AROMATIC DUCK SPRING ROLLS	11.90
Spring onion, crispy shallots and cherry hoisin.	
DATE AND WATER CHESTNUT GYOZA 	10.90
Figs, spinach and red vinegar.	

SMALL PLATE	
SUGAR SALT CRISPY SQUID	13.90
Green chilli, pomegranate and mint.	
BLACK COD CROQUETTES	13.90
Ginger and garlic aioli.	
RED BELLY PORK 	14.50
Baby leek and smoked crackling.	
SESAME ROASTED SCALLOPS	19.50
Chinese sausage, crushed edamame and mint.	
SZECHUAN ROCK SHRIMP	14.50
Carrot, sancho pepper and pickle.	
GLAZED BEEF SAN CHOY BAO	16.25
Nam jim, pomegranate, and enoki mushroom.	
½ AROMATIC CRISPY DUCK PANCAKES	32.00
Szechuan, cucumber and spring onion.	
STICKY BEEF SHORT RIB	16.90
Soy, chilli and crispy shallots.	
CHILLI CRUSTED TOFU 	9.50
Kohlrabi, coriander and chilli soy.	
SALT AND PEPPER AUBERGINE 	10.50
Garlic, chilli and five-spice.	

RAW	
SEVEN SPICE SEARED TUNA	14.90
Truffle aioli, caviar and citrus ponzu.	
SALMON SASHIMI WONTONS	13.50
Sesame, soy and avocado.	
MEAT	
CARAMEL SOY AGED BEEF FILLET 7OZ	39.00
UK premium aged beef, shiitake, ginger and asparagus.	
JAPANESE BLACK WAGYU 7OZ	85.00
Green beans and truffle sesame soy.	
CHINESE BARBEQUE CHICKEN 	23.40
Chilli, sweet soy and pickled cucumber.	
RED PEPPER LAMB CUTLETS 	28.00
Hot and sour pumpkin.	
BLACK PEPPER AND HONEY RIBS	29.50
Garlic, chilli and shallots.	
FROM THE WOK	
WOK FIRED ANGRY BIRD 	22.90
Chicken, roasted chilli peppers and sesame honey soy.	
CRISPY SHREDDED FILLET BEEF 	27.90
Tomato, chilli and garlic.	
MOCK CHICKEN AND BLACK BEAN 	19.00
Asparagus and mangetout.	
SWEET TAMARIND TOFU BALLS 	18.00
Winter melon, candied chilli and mint.	
GREEN PEPPER LOBSTER	65.00
Jalapeños and crispy shallots.	
SEAFOOD	
HONEY ROAST CHILEAN SEA BASS	39.00
Enoki mushroom fritter and chilli.	
STEAMED BUTTERFLY SEA BASS	32.50
Shaoxing wine, lemon soy and caramel chilli.	
SHANGHAI BLACK COD	39.70
Hoisin, ginger and lime.	
THAI STYLE CRISPY MONKFISH	34.00
Lime, shallots and lemongrass.	
BALSAMIC TERIYAKI SALMON	25.90
Black pepper, crispy skin and pickled cucumber.	
 Vegan option available, ask your server  Vegetarian  Spicy dish	
A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.	
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.	

VEGETABLES AND RICE	
TENDERSTEM BROCCOLI 	8.00
Black sesame and truffle.	
SWEET SOY GRILLED ASPARAGUS 	8.50
SPECIAL FRIED SWEET POTATO 	7.00
Black vinegar glaze, spring onion and ichimi pepper.	
TATTU CANDY RICE 	6.90
Orange, candied ginger and beetroot.	
XO FRIED RICE	7.90
Shrimp, chicken and pancetta.	
STEAMED JASMINE RICE 	5.00
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	6.90
BEANSPOUT NOODLES 	6.00

DESSERTS	
CHERRY BLOSSOM 	11.50
White chocolate, cherry and candyfloss.	
ASIAN PEAR STICKY TOFFEE PUDDING 	10.00
Cinnamon, vanilla and almond.	
WHITE CHOCOLATE DRAGON EGG 	9.50
Coconut, passion fruit and mango.	
YEAR OF THE TIGER 	12.50
Peanut butter fudge, honeycomb and marshmallow.	
BANANA FRITTER 	9.00
Deep fried banana and caramel shortbread.	

