THE CREAT SNOW

TATTU

DIM SUM		SMALL PLATE	
STEAMED		SUGAR SALT CRISPY SQUID	15.90
CHICKEN TRUFFLE SHUMAI	12.90	Green chilli, pomegranate and mint.	
Freshly shaved truffle and soy.		BLACK COD CROQUETTES Ginger and garlic aioli.	14.90
WAGYU DUMPLING / Kimchi and spring onion.	14.25	YELLOW BEAN KING OYSTER MUSHROOM ®	14.90
CHICKEN XIAO LONG BAO	13.25	Blackened beans and sunflower seed crisps.	
Red Thai curry, shallots and coconut.		RED BELLY PORK / Baby leek and smoked crackling.	16.75
SHIITAKE BAO ®	11.50	SESAME ROASTED SCALLOPS	26.00
Porcini, garlic and ginger.	45.50	Chinese sausage, crushed edamame and mint.	20.00
ROYAL KOI FISH GAO Chilean sea bass, yuzu and miso.	15.50	GLAZED BEEF SAN CHOY BAO	18.00
FRIED		Nam jim, pomegranate, and enoki mushroom.	
WILD MUSHROOM SPRING ROLL (V)	12.90	1/2 AROMATIC CRISPY DUCK PANCAKES Szechuan, cucumber and spring onion.	36.00
Truffle sour cream.		STICKY BEEF SHORT RIB	18.90
PULLED PORK GYOZA	13.50	Soy, chilli and crispy shallots.	
Slaw, chilli oil and five-spice black vinegar.		SZECHUAN ROCK SHRIMP	16.50
LOBSTER AND SCALLOP TOAST Chilli and mango salsa, zisu leaf and sesam	24.75 e.	Carrot, sancho pepper and pickle.	
g,		SALT AND PEPPER AUBERGINE Garlic, chilli and five-spice.	12.50
RAW		adrino, orinin aria rivo opioce.	
SEVEN SPICE SEARED TUNA	16.90	SEAFOOD	
Truffle aioli, caviar and citrus ponzu.		HONEY ROAST CHILEAN SEA BASS	43.00
	16.90	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli.	
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS		HONEY ROAST CHILEAN SEA BASS	43.00 35.50
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa.	16.50	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS	
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS	16.50	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli.	35.50
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD	16.50 15.50 25.50	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH	35.50
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD / Chicken, roasted chilli peppers and sesame hor	16.50 15.50 25.50 aey soy.	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime.	35.50 44.00
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD Chicken, roasted chilli peppers and sesame hor KUNG PO KING PRAWNS	16.50 15.50 25.50	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH	35.50 44.00
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD / Chicken, roasted chilli peppers and sesame hor	16.50 15.50 25.50 aey soy.	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH Lime, shallots and lemongrass.	35.50 44.00
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD Chicken, roasted chilli peppers and sesame hor KUNG PO KING PRAWNS Chilli, sesame & banana shallots.	16.50 15.50 25.50 aey soy. 41.00	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH Lime, shallots and lemongrass. MEAT	35.50 44.00 37.00
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD / Chicken, roasted chilli peppers and sesame hor KUNG PO KING PRAWNS / Chilli, sesame & banana shallots. CRISPY SHREDDED FILLET BEEF / Tomato, chilli and garlic. MOCK CHICKEN AND BLACK BEAN ®	16.50 15.50 25.50 aey soy. 41.00	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH Lime, shallots and lemongrass. MEAT CARAMEL SOY AGED BEEF FILLET 70Z	35.50 44.00 37.00
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD Chicken, roasted chilli peppers and sesame hor KUNG PO KING PRAWNS Chilli, sesame & banana shallots. CRISPY SHREDDED FILLET BEEF Tomato, chilli and garlic.	16.50 15.50 25.50 sey soy. 41.00	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH Lime, shallots and lemongrass. MEAT CARAMEL SOY AGED BEEF FILLET 70Z UK premium aged beef, shiitake, ginger and asparagus. JAPANESE BLACK WAGYU 70Z	35.50 44.00 37.00
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD Chicken, roasted chilli peppers and sesame hor KUNG PO KING PRAWNS Chilli, sesame & banana shallots. CRISPY SHREDDED FILLET BEEF Tomato, chilli and garlic. MOCK CHICKEN AND BLACK BEAN ® Asparagus and mangetout.	16.50 15.50 25.50 aey soy. 41.00 33.00	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH Lime, shallots and lemongrass. MEAT CARAMEL SOY AGED BEEF FILLET 70Z UK premium aged beef, shiitake, ginger and asparagus. JAPANESE BLACK WAGYU 70Z Himalayan salt block, enoki mushroom and shallot soy.	35.50 44.00 37.00 44.00 95.00
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD Chicken, roasted chilli peppers and sesame hore KUNG PO KING PRAWNS Chilli, sesame & banana shallots. CRISPY SHREDDED FILLET BEEF Tomato, chilli and garlic. MOCK CHICKEN AND BLACK BEAN (C) Asparagus and mangetout. SWEET TAMARIND TOFU BALLS (W) Winter melon, candied chilli and mint. GREEN PEPPER LOBSTER	16.50 15.50 25.50 aey soy. 41.00 33.00	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH Lime, shallots and lemongrass. MEAT CARAMEL SOY AGED BEEF FILLET 70Z UK premium aged beef, shiitake, ginger and asparagus. JAPANESE BLACK WAGYU 70Z Himalayan salt block, enoki mushroom and shallot soy. RED ROAST MASTER STOCK BELLY PORK Caramel kumquat, lily bulb and shiitake. RED PEPPER LAMB CUTLETS	35.50 44.00 37.00 44.00 95.00
Truffle aioli, caviar and citrus ponzu. YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa. SALMON SASHIMI WONTONS Sesame, soy and avocado. FROM THE WOK WOK FIRED ANGRY BIRD / Chicken, roasted chilli peppers and sesame hor KUNG PO KING PRAWNS / Chilli, sesame & banana shallots. CRISPY SHREDDED FILLET BEEF / Tomato, chilli and garlic. MOCK CHICKEN AND BLACK BEAN (N) Asparagus and mangetout. SWEET TAMARIND TOFU BALLS (N) Winter melon, candied chilli and mint.	16.50 15.50 25.50 aey soy. 41.00 23.50 19.90	HONEY ROAST CHILEAN SEA BASS Enoki mushroom fritter and chilli. STEAMED BUTTERFLY SEA BASS Shaoxing wine, lemon soy and caramel chilli. SHANGHAI BLACK COD Hoisin, ginger and lime. THAI STYLE CRISPY MONKFISH Lime, shallots and lemongrass. MEAT CARAMEL SOY AGED BEEF FILLET 70Z UK premium aged beef, shiitake, ginger and asparagus. JAPANESE BLACK WAGYU 70Z Himalayan salt block, enoki mushroom and shallot soy. RED ROAST MASTER STOCK BELLY PORK Caramel kumquat, lily bulb and shiitake. RED PEPPER LAMB CUTLETS Hot and sour pumpkin.	35.50 44.00 37.00 44.00 95.00

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

COCONUT CREAMED SPINACH (10) Tofu, crispy shallots and pomegranate.	8.00	TENDERSTEM BROCCOLI (10) Black sesame and truffle.	9.00
TATTU CANDY RICE ® Orange, candied ginger and beetroot.	9.00	SESAME AND GINGER CHOPPED SALAD (10)	9.00
STICKY RICE MONEY BAG	19.50	Rainbow vegetable, pumpkin seeds and purple potato crisp.	
Wagyu fillet, king oyster and tiger prawns.		STEAMED JASMINE RICE (10)	6.50
SPECIAL FRIED SWEET POTATO (1) Black vinegar glaze, spring onion and ichimi p	9.00 pepper.	DUCK EGG AND CHINESE SAUSAGE FRIED RICE	9.00

DESSERTS

CHERRY BLOSSOM (v) 14.50 White chocolate, cherry and candyfloss.

YEAR OF THE TIGER (v) 13.90 Peanut butter fudge, honeycomb and marshmallow.

Please ask for a dessert menu to see our full range of delicious desserts.

TASTE OF TATTU

99.00 per person

Available for parties of two or more

WAVE ONE

PRAWN AND TRUFFLE CRACKER Sriracha, sesame and shrimp floss.

WAVE TWO

WAGYU DUMPLING / Kimchi and spring onion.

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

SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.

WAVE THREE

WOK FIRED ANGRY BIRD ${\cal J}$

Chicken, roasted chilli peppers and sesame honey soy.

RED PEPPER LAMB CUTLETS /

Hot and sour pumpkin.

SHANGHAI BLACK COD Hoisin, ginger and lime.

TENDERSTEM BROCCOLI ®

Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE

WAVE FOUR

WHITE CHOCOLATE DRAGON EGG \cent{V} Coconut, passion fruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING ®

Cinnamon, vanilla and almond.

MODERN CHINESE

125.00 per person

Available for parties of two or more

tranable for parties of two

WAVE ONE

PRAWN AND TRUFFLE CRACKER Sriracha, sesame and shrimp floss.

WAVE TWO

YELLOWTAIL SASHIMI Lotus root, kiwi and chilli salsa.

1/2 AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.

PULLED PORK GYOZA

Slaw, chilli oil and five-spice black vinegar.

WAVE THREE

KUNG PO KING PRAWNS 🗸

Chilli, sesame and banana shallots.

HONEY ROASTED CHILEAN SEA BASS

Enoki mushroom fritter and chilli.

CARAMEL SOY AGED BEEF FILLET /70Z

UK premium aged beef, shiitake, ginger and asparagus.

STICKY RICE MONEY BAG

Wagyu fillet, king oyster and tiger prawns.

SESAME AND GINGER CHOPPED SALAD (%)

Rainbow vegetable, pumpkin seeds and purple potato crisp.

WAVE FOUR

CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.

KOI FISH PANNA COTTA

Sloe gin, winter berries and crème Chantilly.

EMPEROR'S CHOICE

165.00 per person

Available for parties of two or more

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.

WAVE TWO

SESAME ROASTED SCALLOPS
Chinese sausage, crushed edamame and mint.

STICKY BEEF SHORT RIB

Soy, chilli and crispy shallots

ROYAL KOI FISH GAO

Chilean sea bass, yuzu and miso.

WAVE THREE

JAPANESE BLACK WAGYU 70Z

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

Hoisin, ginger and lime

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE

TENDERSTEM BROCCOLI (180

Black sesame and truffle.

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WAVE FOUR

CHERRY BLOSSOM $\ensuremath{\mathbb{V}}$

White chocolate, cherry and candyfloss.

YEAR OF THE TIGER $\langle v \rangle$

Peanut butter fudge, honeycomb and marshmallow.