

The image shows the interior of a restaurant named TATTU Birmingham. The space is characterized by a dense canopy of pink cherry blossoms hanging from the ceiling, creating a romantic and immersive atmosphere. Several large, glowing Edison-style light bulbs are suspended from the ceiling, adding to the warm and modern aesthetic. The dining area features long wooden tables and dark, upholstered chairs. Some tables are set with glassware and plates, while others are empty. In the background, a kitchen area is visible through an open pass. The walls are dark, and there are decorative elements like a large tiger mural and a lotus flower mural. The overall lighting is dim and warm, with a focus on the pink blossoms and the glowing lights.

Group Dining and Events

TATTU

B I R M I N G H A M



TATTU BIRMINGHAM

Tattu is an independent family run business founded in 2015 by two brothers. The Tattu brand set out with a clear vision – to bring something unique and exciting to the UK culinary scene. The word Tattu is derived from a combination of 'Tattoo' the art form that inspires our interiors and 'Tatau' which is an ancient word from eastern culture that means to 'make a mark'.

The goal was to build a customer experience around the brand that stimulates all senses, fusing beautiful and meaningful design with quality and innovative cooking. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers, delivered by highly-trained front of house teams, with a strong focus on meticulous and engaging customer service.

Tattu Birmingham is the third restaurant in our collection. Regenerating a space in such a prestigious local building has been an incredibly exciting process and one that warranted a great deal of consideration. Every Tattu is unique and we wanted to create a completely new customer journey within our Birmingham restaurant. 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.





CUISINE

Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

Diners are encouraged to embrace the customary approach of sharing dishes with their guests, from colourful dim sum and luxurious small plates, to contemporary main course dishes and stunning desserts. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers.

Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience this invites more interaction and engagement between our customers and our team.

Dim Sum is a style of Chinese cuisine prepared as small bite-sized portions of food served in steamer baskets or small plates. They are an art form in themselves and can take be adapted to contain a range of interesting ingredients and shapes. The production of dim sum is highly skilled and specialist which makes it a rare concept outside of very traditional Chinese restaurants. At Tattu we experiment with unusual flavour combinations, colours and shapes to produce unique dishes that can't be found anywhere else.

To ensure our product is unique our menus go through a lengthy creative process, starting with a simple and recognisable flavour profile our team then formulate ways to expand on this profile from a new angle and presentation. Tastings are held weekly and an idea can be refined up to ten times before the final product is created ready for our seasonal updates.





LARGE PARTY YIN AREA

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.

Here you and your party can be seated across a large table holding between 8 – 10 guests in a semi-private area whilst enjoying the ambience of the main restaurant.

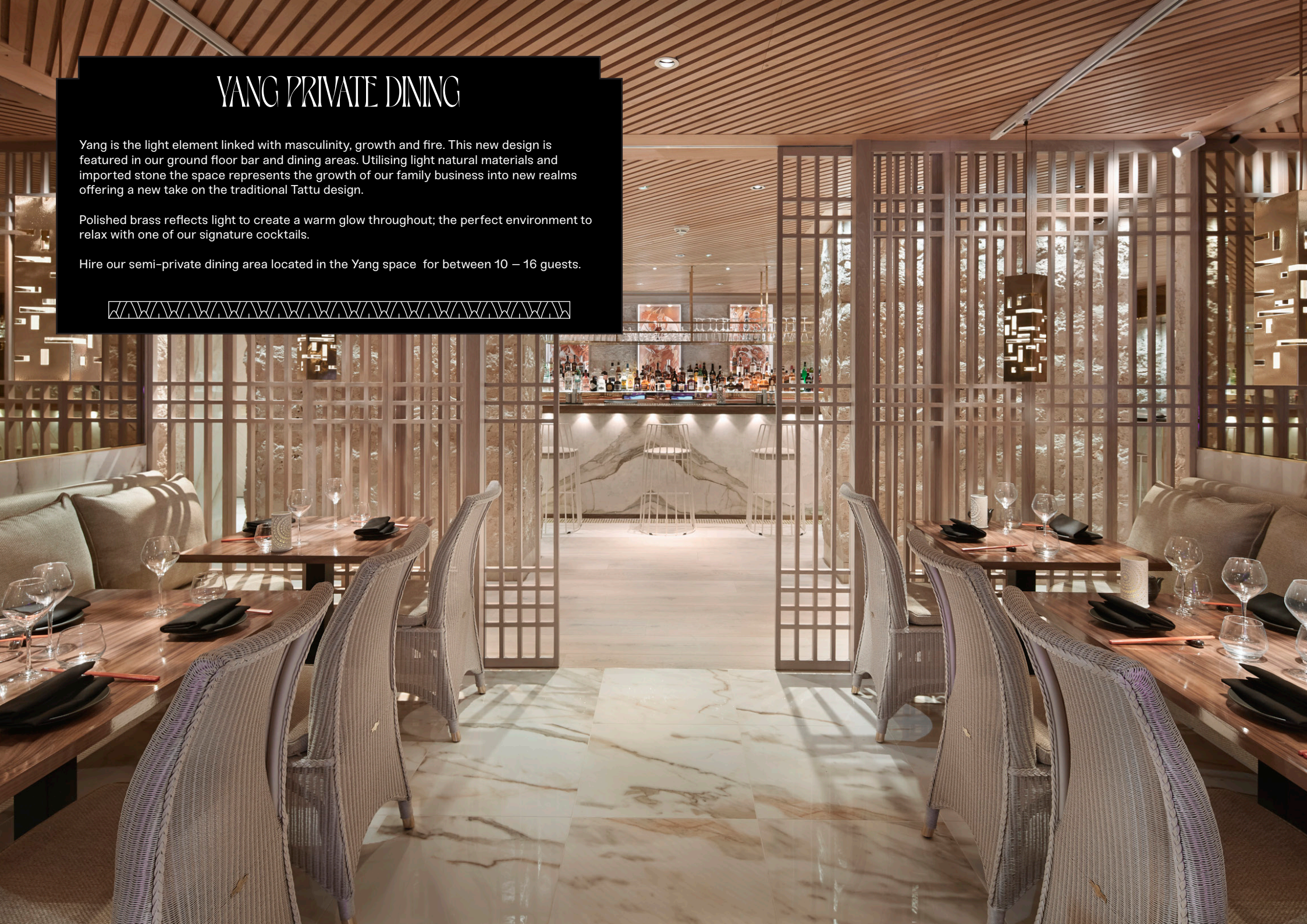


YANG PRIVATE DINING

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 throughout; the perfect environment to relax with one of our signature cocktails.

Hire our semi-private dining area located in the Yang space for between 10 – 16 guests.



VENUE HIRE

This space holds up to 150 guests for a seated dining event or, up to 200 for a drinks and canapé event.

Our entire team are committed to your every need and event requirements, to provide your group with an exceptional dining experience, selecting one of our specially curated sharing menus or choosing small plates and Dim Sum from our canapé menu.



SELECT YOUR MENU

Our Executive Chef has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu Birmingham.

Pair this menu with pre-selected wine or a selection of our favourite cocktails for an unforgettable experience.

Please see over for an example of our menus.





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 ⑩

Black sesame and truffle.

DUCK EGG AND SAUSAGE FRIED RICE



WAVE THREE

BANANA FRITTER ⑦

Deep fried banana and caramel shortbread.

WHITE CHOCOLATE DRAGON EGG ⑦

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
Foie gras, 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.



T A T T U

Lunch Sharing Menu

Monday - Friday 12pm - 3pm

55.00 per person



WAVE ONE



CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

WILD MUSHROOM SPRING ROLLS

Truffle sour cream.

SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.



WAVE TWO



WOK FIRED ANGRY BIRD

Roasted chilli peppers and sesame
honey soy.

BALSAMIC TERIYAKI SALMON

Black pepper, crispy skin and
pickled cucumber.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



WAVE THREE



WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and almond.



Canapés



Recommended 10 – 15 pieces per person. Available for groups of 16+ only

CHICKEN TRUFFLE SHUMAI

£4 PER PIECE

Freshly shaved truffle and soy.

SEVEN SPICED SEARED TUNA

£4 PER PIECE

Truffle aioli, caviar and citrus ponzu.

SZECHUAN RED BELLY PORK

£4 PER PIECE

Baby leek and smoked crackling.

XO SCALLOPS

£6 PER PIECE

Salmon caviar, wasabi pea and daikon.

SWEET TAMARIND TOFU BALLS

£4 PER PIECE

Winter melon, candied chilli and mint.

MISO CARAMEL TRUFFLES

£3 PER PIECE



TATTU SIGNATURES

SKULL CANDY Crystal Head Vodka, candy and lemon.	14.75	CHERRY BLOSSOM NEGRONI Roku Gin, cherry blossom and Campari.	14.75
LUCKY NUMBER 8 Maker's Mark, chilli rum and chocolate.	13.75	PEEP SHOW BELLINI Prosecco, mango and passion fruit.	14.75
CROUCHING TIGER Roku Gin, tequila and pink grapefruit.	12.75	TATTU TWINKLE Laurent-Perrier, vanilla and elderflower.	16.00

TATTU FAVOURITES

EASTERN DRAGON 135 East Gin, raspberry and apple.	18.00	CHESTNUT FLIP Chestnut Gin, Yunnan tea, strawberry and almond.	12.50
LIGHT & MISCELLANY Rum, pineapple and Asian pear.	12.00	IMPERIAL GEISHA Tequila, lemon and spiced orange.	14.75
TIGER LILY Sloe gin, blueberry and coconut.	13.75	KOKO TATTU Coconut rum, lychee and lime.	13.00
FLIGHT OF THE PHOENIX Vodka, poppy and apple.	13.25	YIN YANG ESPRESSO MARTINI Maker's Mark, agave and soy.	14.75
SAKE SOUR Suntory Haku Vodka, plum sake and passion fruit.	13.00	GANSU TEA Tanqueray Gin, apricot and jasmine.	12.00

Bespoke cocktail and wine menus available for your party on request





HIRE CHARGE

Minimum spend is dependant on date & time of the booking and the specific booking requirements. Please reach out to the team directly for a quotation.

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations, a deposit of £20 per person is required upon booking to secure the reservation.

For full venue hire, a deposit of 50% the minimum spend is required upon booking to secure the reservation.

Please note: prices may vary seasonally, please contact the team directly for a confirmed quote





T A T T U

B I R M I N G H A M

Tattu Birmingham
18 Barwick St
Birmingham
B3 2NT

For more information
please contact our team:
0121 236 5556
Birmingham@tattu.co.uk
@tatturestaurants
Tattu.co.uk