

The image shows a restaurant interior with a large, illuminated cherry blossom tree on the left. Several round tables are set with white cloths, glassware, and plates. In the background, there are decorative lanterns and a circular window. The overall atmosphere is warm and elegant.

# Group Dining and Events

T A T T U  
L E E D S





## TATTU LEEDS

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 opened its second restaurant in Leeds in June 2017 in the prestigious East Parade area of the city centre. The restaurant depicts the progression of body art and the delicate line work and techniques used today through its use of beautiful natural materials and intricate finishes.







## 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.

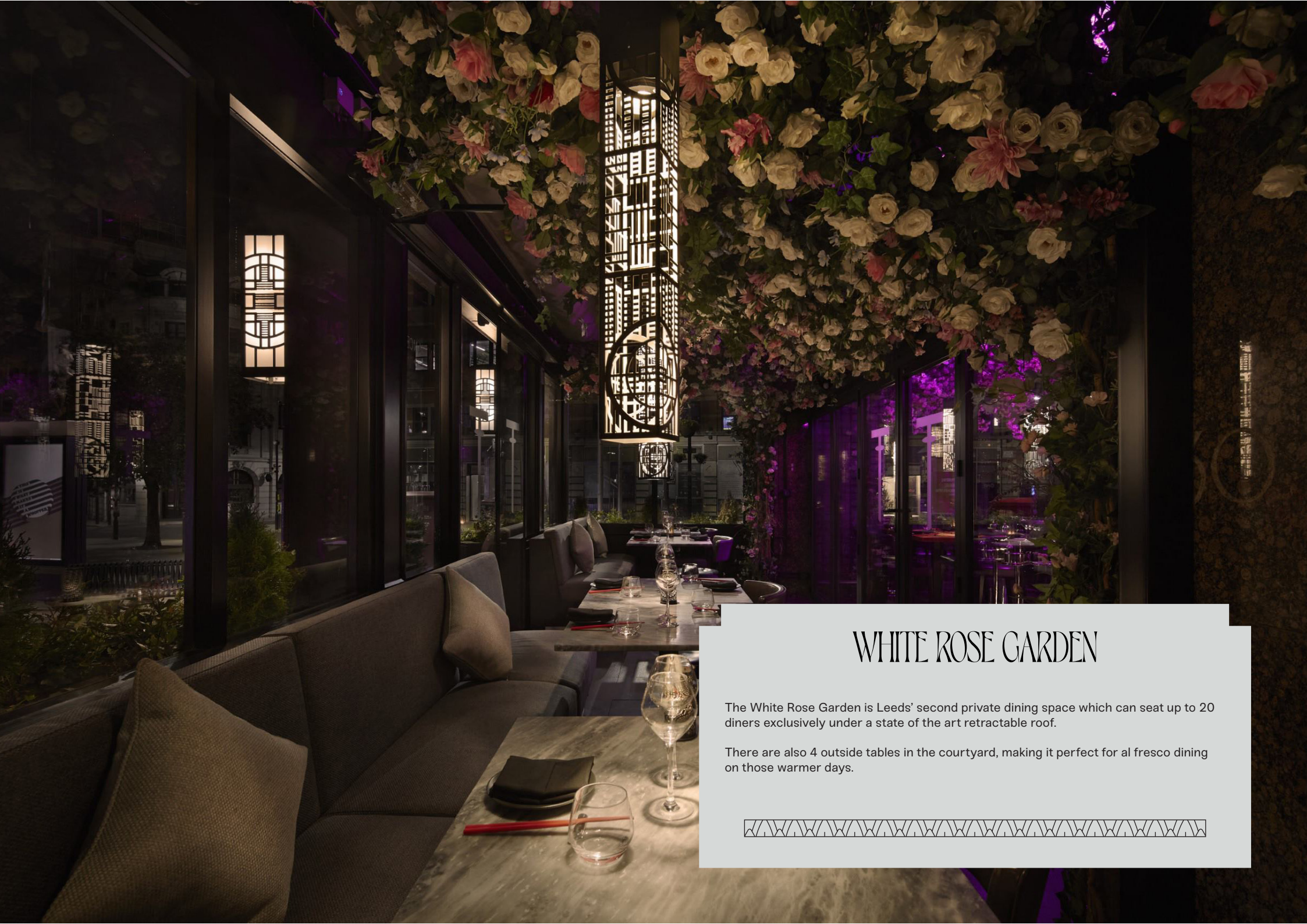
Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience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







## WHITE ROSE GARDEN

The White Rose Garden is Leeds' second private dining space which can seat up to 20 diners exclusively under a state of the art retractable roof.

There are also 4 outside tables in the courtyard, making it perfect for al fresco dining on those warmer days.





## MEZZANINE PRIVATE DINING

The private dining room is also located on the mezzanine and can seat up to 16 diners around its elegant glass table, with traditional fretwork screens that allow for privacy or for a glimpse into the main restaurant itself, depending on your preference.





# Venue Hire

This space holds up to 180 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 Leeds.

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

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

## TATTU FAVOURITES

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

*Bespoke cocktail and wine menus available for your party on request*





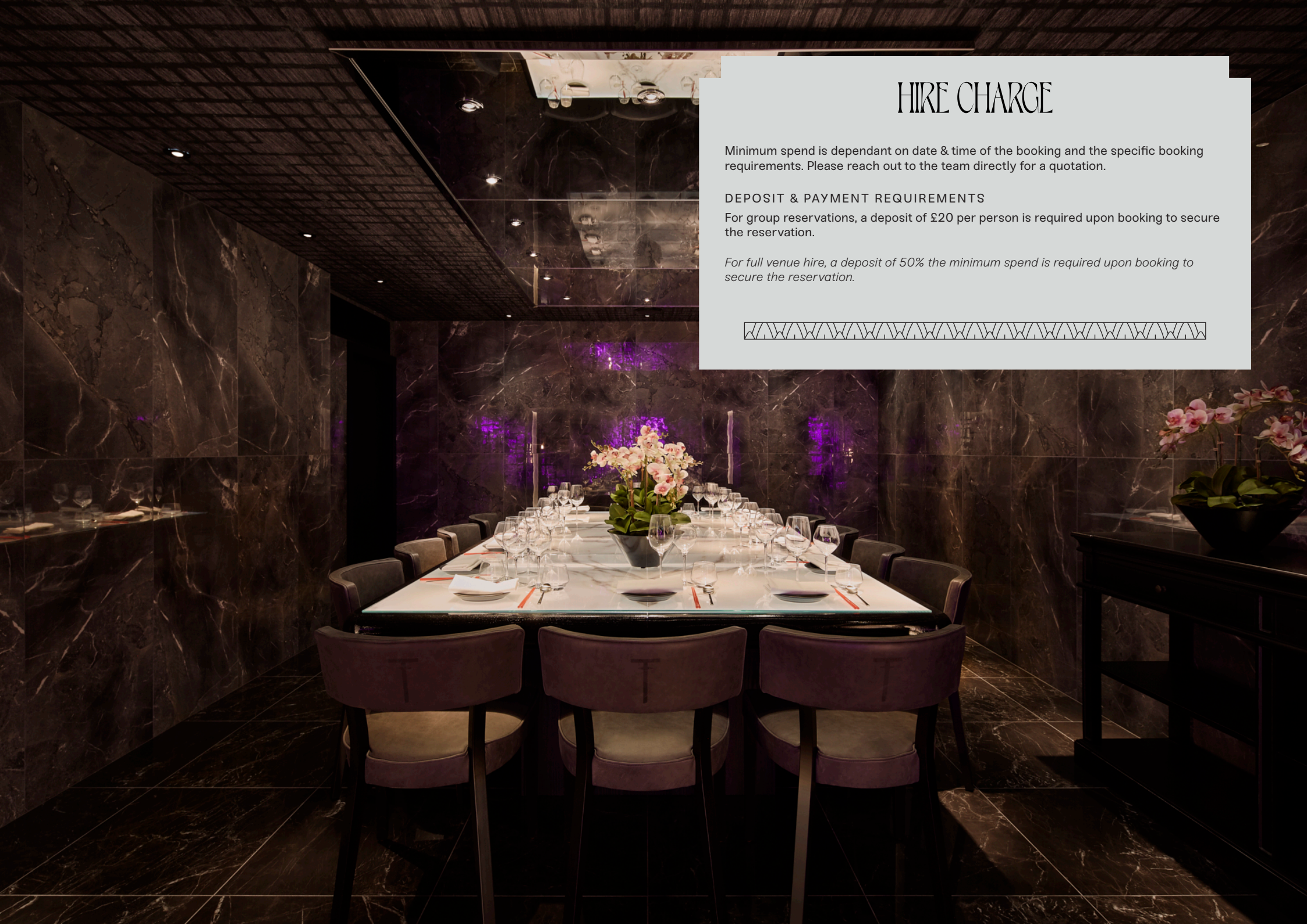
# HIRE CHARGE

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.*







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