

T A T T U



瑞雪兆丰年

## THE GREAT SNOW

Taking inspiration from the Northernmost provinces in China where snow-capped mountains and bright stars scatter the horizon, Tattu embraces The Great Snow; a celebrated moment in the Chinese Calendar symbolising royalty, dignity, and purity.



A fall of seasonable snow gives promise of a fruitful year.



# 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 (V)

Black sesame and truffle.

### DUCK EGG AND SAUSAGE FRIED RICE



## WAVE THREE

### BANANA FRITTER (V)

Deep fried banana and caramel shortbread.

### WHITE CHOCOLATE DRAGON EGG (V)

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 (V)



## WAVE THREE

### ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.

### CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.

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A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



# 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 (V)	10.00
Porcini, garlic and ginger.	
ROYAL KOI FISH GAO	13.50
Chilean sea bass, yuzu and miso.	

## FRIED

WILD MUSHROOM SPRING ROLL (V)	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 (V)	10.90
Figs, spinach and red vinegar.	



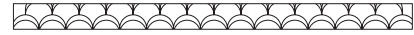
## Raw



SEVEN SPICE SEARED TUNA	14.90
Truffle aioli, caviar and citrus ponzu.	
SALMON SASHIMI WONTONS	13.50
Sesame, soy and avocado.	



## 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 (V)	9.50
Kohlrabi, coriander and chilli soy.	
SALT AND PEPPER AUBERGINE (V)	10.50
Garlic, chilli and five-spice.	



## Meat



CARAMEL SOY AGED BEEF FILLET 7OZ	39.00
UK premium aged beef, shiitake, ginger and asparagus.	
JAPANESE BLACK WAGYU 7OZ	85.00
Foie gras, 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.	



## 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.	



## 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 (V)	19.00
Asparagus and mangetout.	
SWEET TAMARIND TOFU BALLS (V)	18.00
Winter melon, candied chilli and mint.	
GREEN PEPPER LOBSTER	65.00
Jalapeños and crispy shallots.	



## Vegetables and Rice



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

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# Desserts



CHERRY BLOSSOM (V)	11.50
White chocolate, cherry and candyfloss.	
ASIAN PEAR STICKY TOFFEE PUDDING (V)	10.00
Cinnamon, vanilla and almond.	
WHITE CHOCOLATE DRAGON EGG (V)	9.50
Coconut, passion fruit and mango.	
YEAR OF THE TIGER (V)	12.50
Peanut butter fudge, honeycomb and marshmallow.	
BANANA FRITTER (V)	9.00
Deep fried banana and caramel shortbread.	
MOUNT HENG FLAMBÉ	13.90
Baked Alaska with Maraschino cherry, hazelnuts, coconut and meringue.	

(V) Vegan option available, ask your server

(V) Vegetarian

🔪 Spicy dish



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