

T A T T U  
L O N D O N



# Group Dining and Events



# Tattu London

Our London concept was inspired by the traditional Chinese Courtyard House, a historic structure in which four residences would surround a beautiful central garden, blending residential opulence with the true beauty of the outside world.

At the entrance gate to our courtyard dwelling, our ornate 'spirit screen' depicts our four mythical Tattu creatures, the Phoenix, Koi Carp, Dragon, and Tiger. Superstition holds that these protective spirits bring good fortune to those that pass over our threshold.

Unwind into our Outer Courtyard Terrace & Bar, taking in unrivalled city views. Journey through our Flower Hung Gate and onto the ornate pathway connecting each of our opulent dining room Residences. Each Residence opens out onto the stunning Inner Courtyard, where diners can watch the stars under our infamous cherry blossom and shelter from the sun under intricate timber awnings.





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## 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 five 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

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## Western Residence

Journey through our flower hung gate and into our Western Residence, inspired by the Koi Carp.

The water like reflective surfaces and pearlescent details are a haven of serenity for you and your guests to enjoy while soaking up the ambience of the Courtyard House.

This space comfortably holds between 20 to 30 guests across a selection of raised booths and large circular tables, in your own semi-private area.






## Outer Courtyard Terrace Hire

Unwind in our Outer Courtyard Terrace area where your party can take in the unrivalled city views.

Our Courtyard terrace will hold up to 16 guests seated or 30 standing. This space is perfect for an elevated canapé event whilst being protected from the elements, with a retracting roof for warmer days and outdoor heaters during the cooler evenings.



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## Venue Hire

Hire our entire Courtyard House and each one of its distinct dining spaces for an exclusive event where our residences meet, blending with the true beauty of the outside world.

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.

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# 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 London.

Pair this menu with wine, with help from our sommeliers or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.





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## Lunch Sharing Menu

Monday – Friday 12pm – 3pm

65.00 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

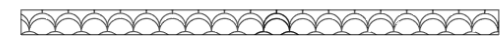


**WOK FIRED ANGRY BIRD**  
Roasted chilli peppers and sesame  
honey soy.

**STEAMED BUTTERFLY SEABASS**  
Shaoxing wine, lemon soy and caramel chilli.

**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.



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 ✓  
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 ⑩  
Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE

WAVE FOUR

WHITE CHOCOLATE DRAGON EGG ⑩  
Coconut, passion fruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING ⑩  
Cinnamon, vanilla and almond.





## Emperor's Choice



125.00 per person  
Available for parties of two or more

### WAVE ONE

**PRAWN AND TRUFFLE CRACKER**  
Sriracha, sesame and shrimp floss.



### WAVE TWO

**YELLOWTAIL SASHIMI HAMACHI**  
Lotus root, kiwi and chilli salsa.

**½ 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 / 7OZ**  
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** 🍴  
White chocolate, cherry and candyfloss.

**KOI FISH PANNA COTTA**  
Sloe gin, winter berries and crème Chantilly.

XXXXXXXX Canapés XXXXXXXX

per piece

CHICKEN TRUFFLE SHUMAI	5.00
Freshly shaved truffle and soy.	
SEVEN SPICED SEARED TUNA	5.00
Truffle aioli, caviar and citrus ponzu.	
SZECHUAN RED BELLY PORK	5.00
Baby leek and smoked crackling.	
SESAME ROASTED SCALLOP	7.00
Chinese sausage, crushed edamame and mint.	
SWEET TAMARIND TOFU BALLS	4.00
Winter melon, candied chilli and mint.	
MISO CARAMEL TRUFFLES	4.00





## Cocktails

### EASTERN RESIDENCE PANTRY

<b>MANDOPOP BELLINI</b> Black Cow Vodka, tropical fruit, aged peach.	22.00	<b>JIYANG COLADA</b> 5-spice Havana Club 7, coconut, pineapple.	17.00
<b>YICHANG RICKEY</b> Roku Gin, yuzu, lime.	19.00	<b>FRUIT MOUNTAIN TEA</b> Tanqueray, peach, peony.	17.00
<b>MERIDIAN</b> Tequila, basil decoction, Lillet Blanc.	17.00	<b>SESAME SOUR</b> Toasted sesame, lemon, maple.	17.00
<b>OOLONG OLD FASHIONED</b> Oolong Sazerac Rye, brown butter, Takamaka Rum.	21.00	<b>BABY CORN MANHATTAN</b> Johnnie Walker Blue Label, toasted corn, Vermouth.	28.00

### TATTU SIGNATURES

<b>JADE FLOWER</b> Vodka, sour cucumber and lychee.	16.00	<b>SKULL CANDY</b> Crystal Head Vodka, candy and lemon.	18.00
<b>HIDDEN DRAGON</b> Rum, coconut and espresso.	20.00	<b>PLUM BLOSSOM SOUR</b> Hibiscus gin, plum, violet.	16.00
<b>CHERRY BLOSSOM NEGRONI</b> Roku Gin, cherry blossom and Campari.	17.00	<b>CELESTIAL DRAGON (Serves two)</b> Belvedere Smogóry Forest, hibiscus and citrus.	60.00

## Non-Alcoholic

<b>SWEET SKULLDUGGERY</b> Kiwi, blueberry and apple.	9.00	<b>ROYAL TEA</b> Ginger, raspberry and hibiscus.	9.00
<b>LILY BULB</b> Mint, ginger and agave.	10.00	<b>EVENTIDE PAGODA</b> Honey, jasmine and pear.	9.00

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