

The image shows the interior of a restaurant named 'TAFFU LONDON'. The space is characterized by a high ceiling with exposed wooden beams and a series of long, horizontal wooden slats that create a rhythmic pattern. The lighting is a mix of warm, ambient light from small pendant lamps and vibrant purple neon lights that run along the ceiling and under the curved bar. Large, artistic plant installations with white flowers and brown leaves hang from the ceiling. The seating includes a long, curved bar with a light-colored cushioned top, and several round and rectangular tables with black metal chairs. The floor is made of dark, polished wood. The overall atmosphere is modern and sophisticated.

TAFFU
LONDON

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.





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





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.



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.





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.





T A T T U
L O N D O N

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

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

TATTU SIGNATURES

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



Non-Alcoholic



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

TATTU
L O N D O N



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