

TATTU

Lunch Sharing Menu

Monday - Friday 12pm - 3pm 65.00 per person

WAVE ONE CHICKEN TRUFFLE SHUMAI WILD MUSHROOM SPRING ROLLS Freshly shaved truffle and soy. Truffle sour cream. SUGAR SALT CRISPY SQUID Green chilli, pomegranate and mint. WOK FIRED ANGRY BIRD STEAMED BUTTERFLY SEABASS Roasted chilli peppers and sesame Shaoxing wine, lemon soy and caramel chilli. honey soy. TENDERSTEM BROCCOLI STEAMED JASMINE RICE Black sesame and truffle. WAVE THREE MOON MANAGEMENT OF THE MOON MANAGE WHITE CHOCOLATE DRAGON EGG ASIAN PEAR STICKY TOFFEE PUDDING

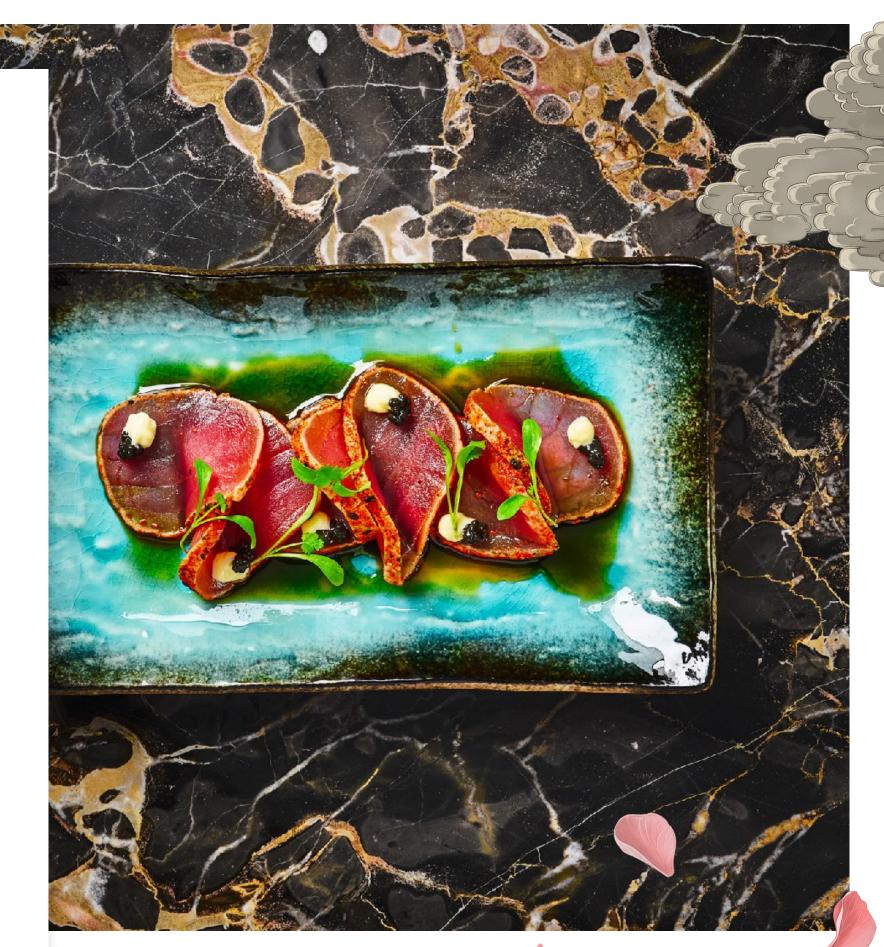
Cinnamon, vanilla and almond.

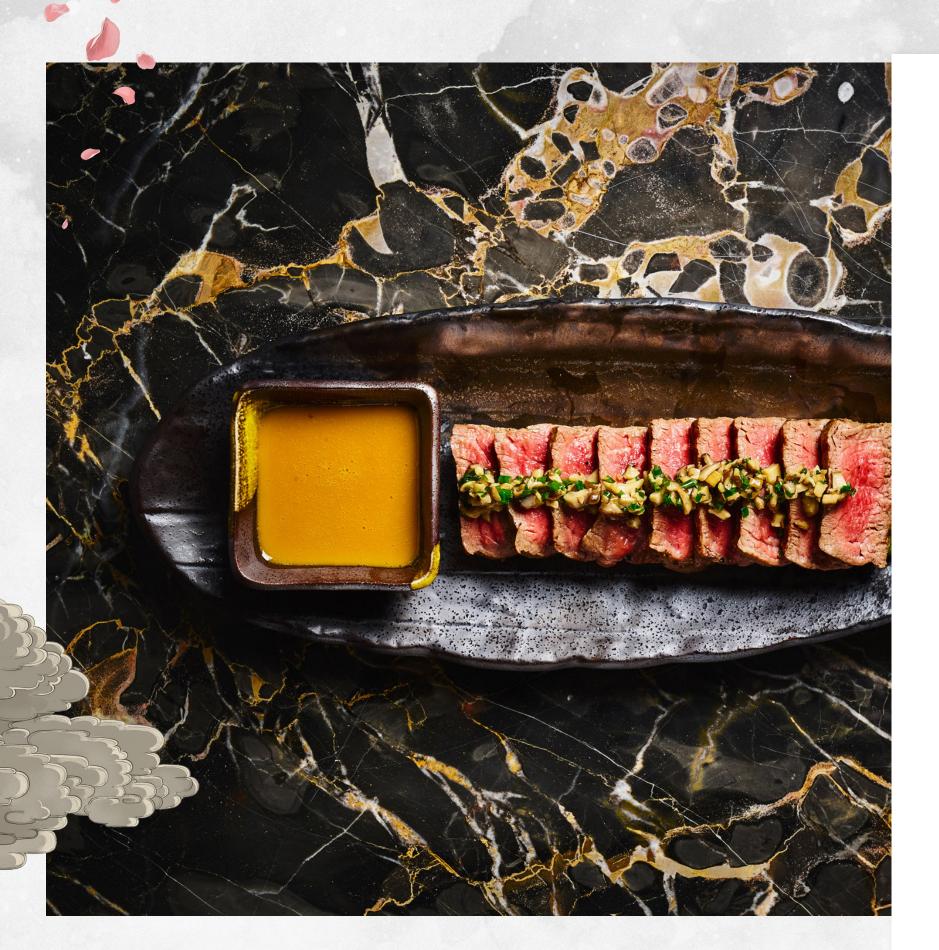
Coconut, passionfruit and mango.



ASIAN PEAR STICKY TOFFEE PUDDING W

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.

1/2 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

 ${\bf Enoki\ mushroom\ fritter\ and\ chilli.}$

CARAMEL SOY AGED BEEF FILLET /70Z

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.

(1) $\times(1)$ $\times(1)$

WAVE FOUR

CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.

KOI FISH PANNA COTTA

Sloe gin, winter berries and crème Chantilly.



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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.	



SWEET SKULLDUGGERY

Kiwi, blueberry and apple.

Mint, ginger and agave.

LILY BULB

Non-Alcoholic

9.00 ROYAL TEA 9.00
Ginger, raspberry and hibiscus.

10.00 EVENTIDE PAGODA 9.00
Honey, jasmine and pear.



Tattu London
The Now Building Rooftop
Outernet, Denmark Place
WC2H 0LA

For more information, please contact our team:

020 3778 1985 london@tattu.co.uk

Tattulondon.com