

T A T T U
L O N D O N

The
EASTERN RESIDENCE
Pantry

Within these pages you will find
a selection of unique cocktails
comprising of exotic, yet
fundamental ingredients found
in a traditional Chinese pantry.

We have fused these together with
cultural influences and a dash of
innovation to create elevated and
truly unique serves.

Will Meredith

TATTU - Head of Bars



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YICHANG RICKEY



Taste

£19

Roku Gin, lime leaf and Yuzu cordial. A zesty and bright highball with big citrus notes and smoky undertones.



Yuzu

Originating from the Yichang region of China, Yuzu is a uniquely flavoured species of fruit. The fruit itself embodies the flavour profile of lemon, orange, and grapefruit to create a deliciously complex flavour.

Our Yichang Rickey pays homage to this iconic fruit and delivers a truly refreshing taste.

MERIDIAN



Taste

Tequila, basil decoction, and Lillet Blanc. A savoury and herbaceous tequila sour with a big pop of fresh, green basil.

£17



Meridian

In traditional Chinese medicine, Meridian channels form a network in the body, through which qi (vital energy) flows. The Meridian theory and practice utilises these networks as a roadmap to navigate physical health and wellbeing.

Our Meridian stirs and tantalises the senses – sip, relax and let the qi flow.



MANDOPOP BELLINI



Taste

£22

Black Cow Vodka, tropical fruit and aged peach. A fluffy, bright and tropical bellini.



Mandopop

Our Mandopop Bellini will ring true to the classic drink, whilst adding the tropical pop. Ripening stone fruits are seasonally iconic, representing hope and prosperity within Chinese culture.

This take on the Bellini will leave you starry-eyed.



OOLONG OLD FASHIONED

	Taste	£21
<p>Oolong Sazerac Rye, brown butter and Takamaka Rum. The ultimate sundowner to see you through the night. This drink is rich, silky and packs a punch.</p>		
	Oolong Tea	
<p>Oolong tea is a uniquely Chinese product. Translated to "black" and "dragon" this descriptive name perfectly sums up both the look and taste of the leaves, which are hand roasted overnight to provide that instantly recognisable smoky flavour.</p>		



JIEYANG COLADA



Taste

£17

5-Spice Havana 7, coconut and pineapple. This titillating number is guaranteed to transport you to hedonistic times and tastes great all day.



Jieyang Region

Jieyang is a region in southern China famed for its tropical resorts and this drink would happily find it's home there. Picture women adorned with Chinese sun umbrellas strolling along the vibrant coast, searching for a place to kick back with one of these in hand.



BABY CORN MANHATTAN



Taste

Johnnie Walker Blue Label, candied corn and Vermouth. This sumptuous number will give you an elevated experience that only the finest whiskies can provide.

£28



Baby Corn

Not something traditionally attributed to Chinese cuisine, corn has existed in China since the 1500's and it's inclusion in many traditional stir fry dishes may just place it as the secret staple of a Southeastern pantry.



Our Baby Corn Manhattan showcases a truly unique use of this understated ingredient.





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SESAME SOUR

	<h3>Taste</h3> <p>Toasted sesame, lemon and maple. The combination of sesame oil and this take on a sour, provides a velvety texture unique to this curation.</p>	£17
	<h3>Sesame Oil</h3> <p>Sesame oil is well and truly the unsung hero of countless traditional Chinese dishes. The nuttiness from the sesame provides the backbone for this drink. Our Sesame Sour will redefine your appreciation for this often overlooked Chinese pantry staple.</p>	

FRUIT MOUNTAIN TEA



Taste

£17

Tanqueray gin, peach and peony. This silky gin sour has a deliciously peachy profile with toasty tea providing a final flourish.



Fruit Mountain

Fruit Mountain is named after WW in China, a fictional location from the novel 'Journey to the West', where a traveller passed from the Zhejiang region, through to the Gansu region. These two locations are famous for their production of stone fruit and teas respectively. The drink represents what could have been explored and discovered throughout the journey.





TATFU
L O N D O N

The
SIGNATURE
Collection



CELESTIAL DRAGON

£60

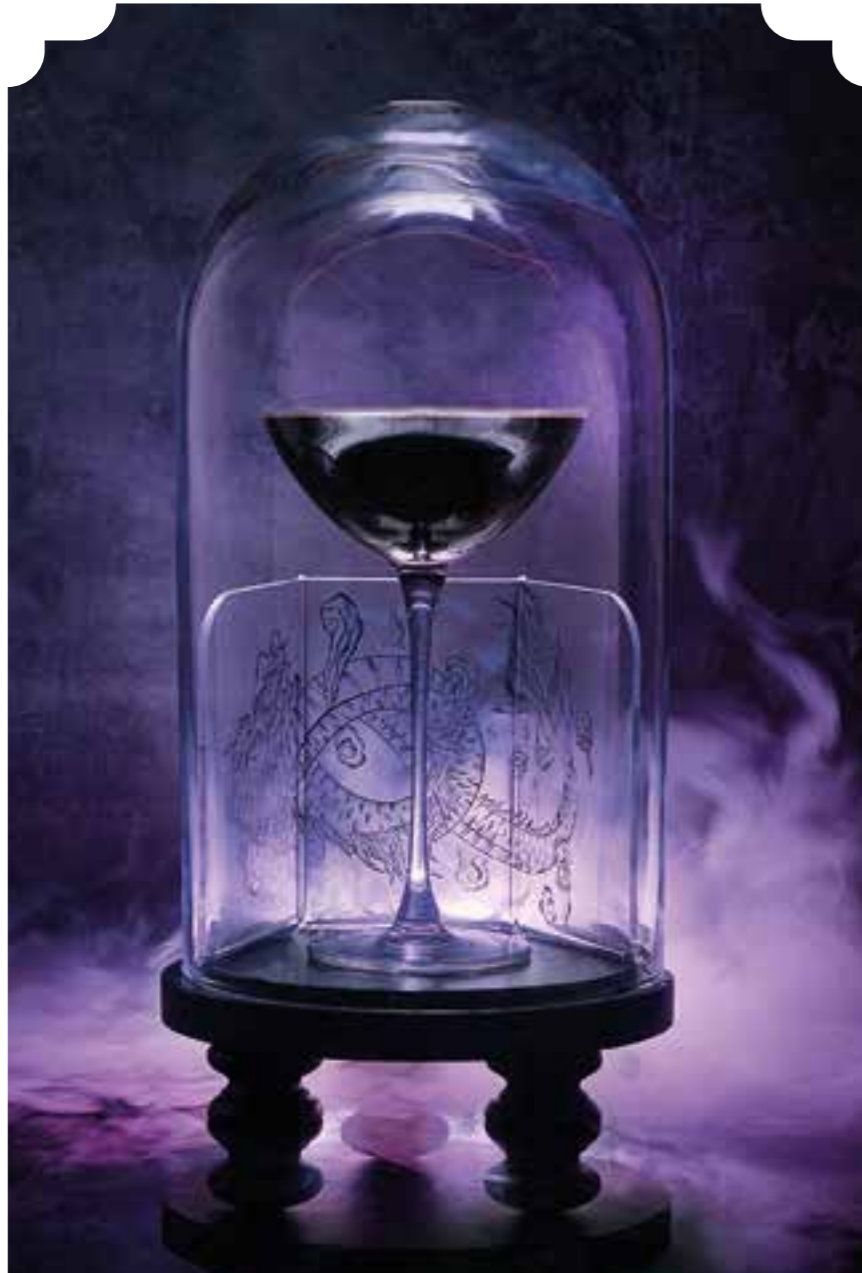
The guardian of the dwelling of the gods, our Celestial Dragon serve is a symbol of power. Designed for two, this smoking concoction combines Belvedere Smogory with a hibiscus tincture, and citrus to provide a balanced and regal drinking experience.



SKULL CANDY

£18

This infamous serve has been our largest selling cocktail since our inception in 2015. Crystal Head Vodka is combined with a homemade bubble-gum syrup to create a drink that emulates liquid candy. Perfect for those with the sweetest tooth.



HIDDEN DRAGON

£20

Concealed in a shroud of smoke, that which lies within must be set free. This luscious riff on the Espresso Martini combines notes of coconut and almond. The wholesome nutty profile will leave you energised.



CHERRY BLOSSOM NEGRONI

£17

Inspired by our iconic blossom installations, the core of our concept. This solid twist on the classic aperitif leads with a sweet blossom Vermouth, cut with the acidity of cherry.



JADE FLOWER

£16

An offering to the Jade Emperor who became the great ruler of all deities and creator of humankind. Providing an eclectic and refreshing combination of Vodka, cucumber and mint. Both light and delicate on the palate.



PLUM BLOSSOM SOUR

£16

An invigorating twist on a Gin Sour.
A vibrant and floral concoction with differing expressions of plum, hibiscus and violet.

The
NON-ALCOHOLIC
Selection



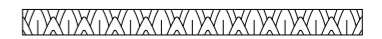
NON-ALCOHOLICS



SWEET SKULLDUGERY	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	



DIM SUM



STEAMED

CHICKEN TRUFFLE SHUMAI	12.90
Freshly shaved truffle and soy.	
WAGYU RIBEYE DUMPLING 🌶️	14.25
Kimchi and spring onion.	
CHICKEN XIAO LONG BAO	13.25
Red Thai curry, shallots and coconut.	
SHIITAKE BAO 🌱	11.50
Porcini, garlic and ginger.	
ROYAL KOI FISH GAO	15.50
Chilean Seabass, yuzu and miso.	

FRIED

WILD MUSHROOM SPRING ROLL 🌱	12.90
Truffle sour cream.	
PULLED PORK GYOZA	13.50
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND SCALLOP TOAST	24.75
Chilli and mango salsa, zisu leaf and sesame.	

🌱 Vegan option available, ask your server 🌱 Vegetarian 🌶️ Spicy dish

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.

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