TATTU





MODERN SHARING LP MENU 130.00 PP

LAURENT-PERRIER ROSÉ 125ML NV Brut, Tours-sur-Marne

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.

WAVE TWO

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.

RED BELLY PORK 🖋

Baby leek and smoked crackling.

MIXED DIM SUM

Waqyu, Black Cod & Prawn, Shiitake and Royal Koi Fish.

WAVE THREE

CARAMEL SOY AGED BEEF FILLET 70Z

UK premium aged beef, shiitake, ginger and aspargus.

RED SNAPPER TOM YUM 🖌

Lemongrass, kaffir lime and pak choi.

TENDERSTEM BROCCOLI (V

Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE

WAVE FOUR

CHERRY BLOSSOM

White chocolate, cherry and candyfloss.

WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango



FTWeekend

Spicy Dish

(vo) Vegan option available, ask your server

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



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.



Taste of Tattu

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100.00 per person

Available for parties of two or more

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



WAVE TWO

CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

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 SNAPPER TOM YUM 🖋

Lemongrass, kaffir lime and pak choi.

SATAY BEEF RIBEYE

Papaya, som tum & peanuts.

TENDERSTEM BROCCOLI ®

Black sesame and truffle.

XO MONEY BAG

Char siu pork, wagyu and shrimp.

WAVE FOUR

WHITE CHOCOLATE DRAGON EGG 😗

Coconut, passion fruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING ®

Cinnamon, vanilla and almond.

(V) Vegan option available, ask your server (V) Vegetarian / Spicy dish

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175.00 per person

Available for parties of two or more

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.

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WAVE TWO

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.

SALT & PEPPER LOIN RIBS

Five-spice, garlic and onion.

MIXED DIM SUM

Wagyu, black cod & prawn, shiitake and royal koi fish gau.

WAVE THREE

JAPANESE BLACK WAGYU 70Z

Himalayan salt block, enoki mushroom and shallot soy.

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

HONEY ROASTED CHILEAN SEA BASS

Enoki mushroom fritter and miso.

TENDERSTEM BROCCOLI (%)

Black sesame and truffle.

BEANSPROUT NOODLES ®

DUCK EGG AND CHINESE SAUSAGE FRIED RICE

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WAVE FOUR

Cherry blossom ${\Bbb V}$

White chocolate, cherry and candyfloss.

PHOENIX NEST

Peanut butter fudge, honeycomb and marshmallow

(v) Vegan option available, ask your server (v) Vegetarian / Spicy dish

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