



SPIRIT OF SUMMER

BY TATTU

A golden summer invokes feelings of joy, freedom, and relaxation.

The Spirit of Summer at Tattu provides a multitude of sensory experiences anchored in music, creating the perfect soundtrack for this spirited season. Discover our seasonal golden blossom trees and iconic Tattu favourites elevated with a touch of summer's golden allure.

Welcome to Tattu.

@TATTULONDON

The Moon Stand Lunch

Choose 3 dishes for £36 pp





Available daily

Saturday 12pm - 2:45pm

Sunday - Friday 12pm-4:30pm

For The Table

Salted Edamame  £8

Szechuan Edamame  £9

½ Aromatic Crispy Duck Pancakes £38
Szechuan, cucumber and spring onion.



Choose Any Three £36

Coconut Chicken Salad – Mint, coriander and shallots.

Wild Mushroom Spring Rolls – Truffle sour cream. 


Tuna Sashimi Blossom – Rose, cucumber and wasabi.

Duck and Watermelon Salad – Hoisin, cashew and spring onion.

Salt & Pepper Aubergine – Garlic, chilli and five-spice. 

Szechuan Rock Shrimp – Carrot, sancho pepper and pickle.

Red Belly Pork – Baby leek and smoked crackling. 



Sugar Snap and Broccoli Salad – Sesame, soy and chilli. 

Seven Spiced Seared Tuna – Truffle aioli, caviar and citrus ponzu.

Shredded Beef Spring Rolls – Nam Jim, carrot and spring onion.

Wok Fired Angry Bird – Chicken, roasted chilli peppers and sesame honey soy. 

Sweet and Sour Pork – Pineapple and dragon fruit.

Mongolian Mock Beef – Sesame, soy and peppers.  


*SUPPLEMENT £15

***Caramel Soy Aged Beef Fillet** ^{100g}




UK premium aged beef, shiitake, ginger and asparagus.



Rice and Noodles

Steamed Jasmine Rice  £6.50

Beansprout Noodles  £8

 Vegetarian  Vegan option available, ask your server  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.



Taste of Tattu



105.00 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.

STONE BASS TOM YUM 🌶️

Lemongrass, kaffir lime and pak choi.

SATAY BEEF RIBEYE

Papaya, som tum & peanuts.

TENDERSTEM BROCCOLI (V)

Black sesame and truffle.

XO MONEY BAG

Char siu pork, wagyu and shrimp.



WAVE FOUR

WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passion fruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.

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

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Modern Sharing



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

Citrus ponzu, garlic and edamame.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.

LOBSTER AND SCALLOP TOAST

Chilli & mango salsa, zisu leaf and sesame.



WAVE THREE

SHANGHAI BLACK COD

Hoisin, ginger and lime.

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

KUNG PO KING PRAWNS 🌶️

Pineapple, green beans & Thai basil.

COCONUT CREAMED SPINACH (V)

Tofu, crispy shallots and pomegranate.

SESAME AND GINGER CHOPPED SALAD (V)

Rainbow vegetable, pumpkin seeds and purple potato crisp.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE FOUR

CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.

KOI FISH GARDEN

Mango, coconut pannacotta and white chocolate.

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

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Emperor's Choice



175.00 per person

Available for parties of two or more

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



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 7OZ

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






WAVE FOUR

CHERRY BLOSSOM

White chocolate, cherry and candyfloss.

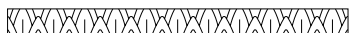
PHOENIX NEST

Peanut butter fudge, honeycomb and marshmallow

 Vegan option available, ask your server  Vegetarian  Spicy dish

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Dim Sum



STEAMED

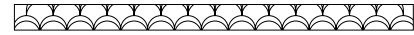
CHICKEN TRUFFLE SHUMAI	14.50
Freshly shaved truffle and soy.	
WAGYU DUMPLING 🌶️	17.25
Kimchi and spring onion.	
SHIITAKE BAO 🍃	12.50
Porcini, garlic and ginger.	
ROYAL KOI GAU	15.50
Black cod, yuzu and miso.	
SCALLOP AND PRAWN SHUMAI	18.50
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM	33.50
Wagyu, black cod & prawn, shiitake and royal koi fish gau.	

FRIED

WILD MUSHROOM SPRING ROLLS 🍃	14.50
Truffle sour cream.	
PULLED PORK GYOZA	14.25
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND SCALLOP TOAST	24.75
Chilli & mango salsa, zisu leaf and sesame.	



Small Plates



SUGAR SALT CRISPY SQUID	17.00
Green chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V)	14.50
Garlic, chilli and five-spice.	
RED BELLY PORK 🗡	17.50
Baby leek and smoked crackling.	
SESAME ROASTED SCALLOPS	26.00
Chinese sausage, crushed edamame and mint.	
½ AROMATIC CRISPY DUCK PANCAKES	39.50
Szechuan, cucumber and spring onion.	
STICKY BEEF SHORT RIB	21.00
Soy, chilli and crispy shallots.	
SZECHUAN ROCK SHRIMP	17.90
Carrot, sancho pepper and pickle.	
YELLOW BEAN KING OYSTER MUSHROOM (V)	14.90
Blackened beans and sunflower seed crisps.	
SALT & PEPPER LOIN RIBS	17.90
Five-spice, garlic and shallots.	



Raw



SEVEN SPICE SEARED TUNA	17.90
Truffle aioli, caviar and citrus ponzu.	
YELLOWTAIL SASHIMI	19.50
Citrus ponzu, garlic and edamame.	
TUNA SASHIMI BLOSSOM	18.50
Rose, cucumber and wasabi.	

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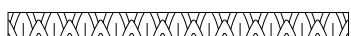
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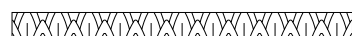
Meat



MISO GLAZED CHICKEN	30.00
Sesame, lime and pickled cucumber.	
SATAY BEEF RIBEYE	39.00
Papaya, som tum & peanuts.	
CARAMEL SOY AGED BEEF FILLET 7OZ	45.00
UK premium aged beef, shiitake, ginger and asparagus.	
JAPANESE BLACK WAGYU 7OZ	105.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



STONE BASS TOM YUM 🗡	34.50
Lemongrass, kaffir lime leaf and pak choi.	
THAI STYLE MONKFISH	37.00
Lime, shallots and lemongrass.	
SHANGHAI BLACK COD	46.00
Hoisin, ginger and lime.	
HONEY ROASTED CHILEAN SEA BASS	49.50
Enoki mushroom fritter and miso.	



From the Wok



MOCK CHICKEN AND BLACK BEAN (V)	24.50
Mangetout and asparagus.	
MONGOLIAN MOCK BEEF (V) 🗡	27.50
Sesame, soy and peppers.	
WOK FIRED ANGRY BIRD 🗡	29.50
Chicken, roasted chilli peppers and sesame honey soy.	
KUNG PO KING PRAWNS 🗡	41.00
Pineapple, green beans & Thai basil.	
GREEN PEPPER LOBSTER	79.00
Jalapeños and crispy shallots.	



Vegetables and Rice



TENDERSTEM BROCCOLI (V)	9.90
Black sesame and truffle.	
SESAME AND GINGER CHOPPED SALAD (V)	10.50
Rainbow vegetable, pumpkin seeds and purple potato crisp.	
COCONUT CREAMED SPINACH (V)	9.00
Tofu, crispy shallots and pomegranate.	
XO MONEY BAG	19.50
Char siu pork, wagyu and shrimp.	
TATTU CANDY RICE (V)	9.50
Orange, candied ginger and beetroot.	
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	9.90



Desserts



CHERRY BLOSSOM (V)	14.90
White chocolate, cherry and candyfloss.	
ASIAN PEAR STICKY TOFFEE PUDDING (V)	12.50
Cinnamon, vanilla and almond.	
WHITE CHOCOLATE DRAGON EGG (V)	14.00
Coconut, passion fruit and mango.	
PHOENIX NEST (V)	13.90
Peanut butter fudge, honeycomb and marshmallow.	
KOI FISH GARDEN	13.90
Mango, coconut pannacotta and white chocolate.	

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