

# TATF U

M A N C H E S T E R

Group Dining and Events





# Four Seasons Four Reasons



“Four Seasons, Four Reasons” is our new brand narrative that stands for: continual creation, remarkable vision and a single-minded dedication to the highest standards of sensory dining.

Each quarter our restaurants will be transformed by colour to mark the turn of the season. We offer four unique experiences throughout the year where every encounter embraces innovation.

**January to March - A Winter Romance**

**April to June - Cherry Blossom Season**

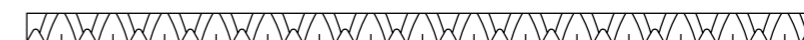
**July to September - Spirit of Summer**

**October to December - The Great Snow**





# Cuisine



Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

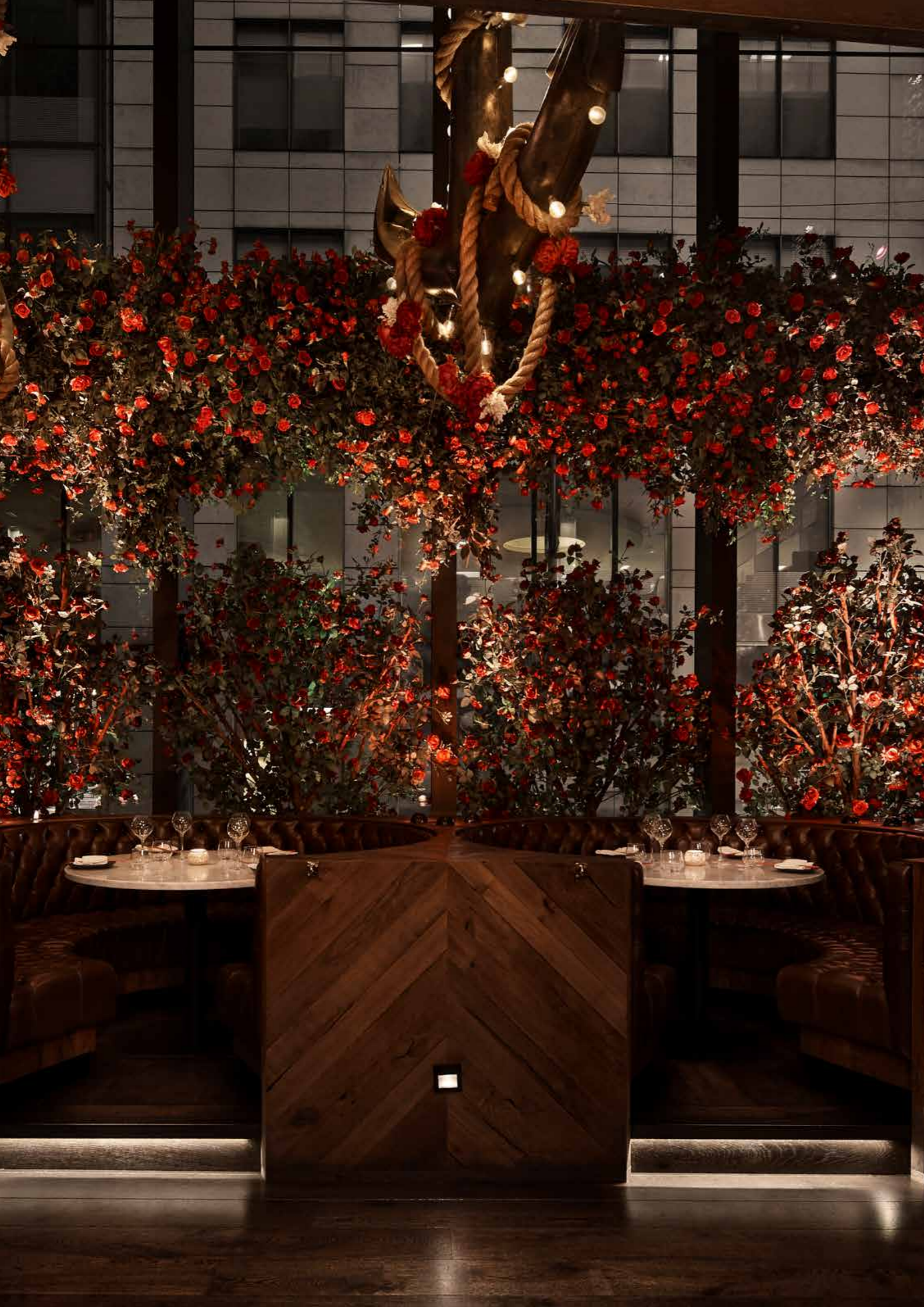
Diners are encouraged to embrace the customary approach of sharing dishes with their guests, from colourful dim sum and luxurious small plates, to contemporary main course dishes and stunning desserts. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers.

Our menus are broken down into four 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.





# The Rose Garden



The ground floor indoor Rose Garden is perfect for group bookings looking for a more lively and integrated occasion.

Each booth seats between 6 to 8 guests surrounded by the unique anchor pendants that cement Manchester as the brand's home city.

The Rose Garden can also be hired for a canapé and drinks reception and will hold up to 100 guests exclusively.





# The Parlour



The Parlour is Tattu Manchester's private dining room and exclusive event space. The space is serviced by its own entrance, bar and rest-rooms, whilst one-way glass offers complete privacy for the dining room with a view into the scenic Rose Garden and main restaurant above.

The Parlour can accommodate up to 45 guests for seated dining, or up to 60 guests for a canapé event.





# Main Restaurant



Our main restaurant located on the first floor can be hired exclusively for a seated dinner of up to 100 guests across a selection of booths and cherry blossom tables. options may vary depending individual requirements please contact the team for further information.





# Venue Hire



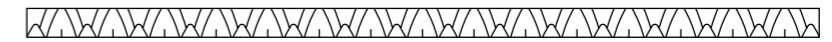
This space holds up to 190 guests for a seated dining event or up to 200 for a drinks and canapé event.

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 Manchester.

Pair this menu with wine or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.

Vegetarian and Vegan menus are available upon request.



# Sharing Menus



Taste of Tattu

70.00 per person  
Available for parties of two or more

## WAVE ONE

SALTED EDAMAME

## WAVE TWO

SEVEN SPICED SEARED TUNA  
Truffle aioli, caviar and citrus ponzu.

SHREDDED BEEF SPRING ROLLS  
Nam Jim, carrot and spring onion.

## WAVE THREE

SEA BASS TOM YUM 🍴  
Lemongrass, kaffir lime and choy sum.

SATAY BEEF RIBEYE  
Papaya, Som Tum & Peanuts.

TENDERSTEM BROCCOLI 🍴  
Black sesame and truffle.

DUCK EGG AND SAUSAGE FRIED RICE

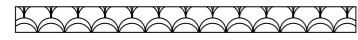
## WAVE FOUR

ASIAN PEAR STICKY TOFFEE PUDDING 🍴  
Cinnamon, vanilla and almond.

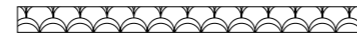
CHERRY BLOSSOM 🍴  
White chocolate, cherry and candyfloss.

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.





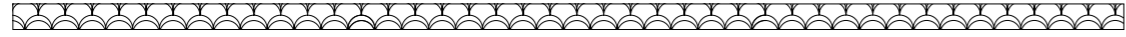
# Modern Sharing



79.50 per person  
Available for parties of two or more

## WAVE ONE

SHISHITO PEPPERS



## WAVE TWO

RED BELLY PORK 

Baby leek and smoked crackling.

1/2 AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.




## WAVE THREE

THAI STYLE MONKFISH

Lime, shallots and lemongrass.

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

PAK CHOI 

Crispy shallots and ginger.

DUCK EGG AND SAUSAGE FRIED RICE



## WAVE FOUR

WHITE CHOCOLATE DRAGON EGG 

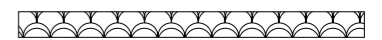
Coconut, passionfruit and mango.

PHOENIX NEST 

Peanut butter fudge, honeycomb and marshmallow.



# Emperor's Choice



99.50 per person  
Available for parties of two or more

## WAVE ONE

MIXED DIM SUM

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



## WAVE TWO

SALT & PEPPER LOIN RIBS

Five-spice, garlic and onion.

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.



## WAVE THREE


JAPANESE BLACK WAGYU 7OZ

Himalayan salt block, enoki mushroom and shallot soy.

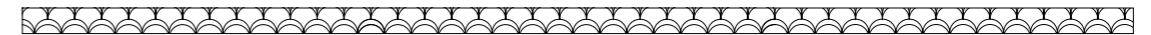
SHANGHAI BLACK COD

Hoisin, ginger and lime.

DUCK EGG AND SAUSAGE FRIED RICE

TENDERSTEM BROCCOLI 

Black sesame and truffle.



## WAVE FOUR

WHITE CHOCOLATE DRAGON EGG 

Coconut, passionfruit and mango.

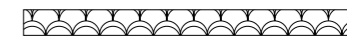
CHERRY BLOSSOM 

White chocolate, cherry and candyfloss.





## Canapés



Recommended 10–15 pieces per person.  
Available for groups of 16+ only

*Example canapés*

3.00

CHICKEN TRUFFLE SHUMAI  
PULLED PORK GYOZA  
SHREDDED BEEF ROLLS

3.50

LOBSTER TOAST  
WAGYU DUMPLING  
SEARED TUNA  
PORK BELLY SKEWERS  
DUCK ROLLS

4.00

TUNA BLOSSOM  
SCALLOP & PRAWN SHUMAI  
DUCK PANCAKES

9.00

SALT & PEPPER LOBSTER  
SESAME SEARED SCALLOPS  
SEARED FILLET OF BEEF

13.00

WAGYU BEEF

VEGETARIAN CANAPÉS 4.00

TEMPURA AUBERGINE  
SHITAKE BAO  
WILD MUSHROOMS ROLLS  
KING OYSTER MUSHROOM SCALLOPS

DESSERT CANAPÉS 4.00

STICKY TOFFEE PEAR PUDDING  
CHERRY BLOSSOM  
DRAGON EGG



Business Drinks packages

**KOI PACKAGE**

40PP

GLASS OF PROSECCO OR BOTTLE OF ASAHI  
*ONCE SEATED*

ONE BOTTLE OF WINE BETWEEN TWO GUESTS  
(SOBRE LIAS ALBARIÑO OR  
MONTEPULCIANO D'ABRUZZO)

25ML SERVING OF UMESHU SAKE AFTER DESSERT

*Optional finishing touches:*

50ml Yamazaki Distillers – £18 per guest

50ml of Macallan Double Cask 12yr – £16 per guest

10ml of Louis XIII – £55 per guest

**PHOENIX PACKAGE**

60PP

GLASS OF LAURENT PERRIER CHAMPAGNE  
*ONCE SEATED.*

ONE BOTTLE OF WINE BETWEEN TWO GUESTS  
(SALT & STONE CHARDONNAY OR TOAR VALPOLICELLA)

25ML SERVING OF UMESHU SAKE AFTER DESSERT.

*Optional finishing touches:*

50ml Yamazaki Distillers – £18 per guest

50ml of Macallan Double Cask 12yr – £16 per guest

10ml of Louis XIII – £55 per guest

Celebration Drinks packages

**TIGER PACKAGE**

48PP

GLASS OF PROSECCO OR BOTTLE OF ASAHI  
*ONCE SEATED*

ONE BOTTLE OF WINE BETWEEN TWO GUESTS  
(SOBRE LIAS ALBARIÑO OR  
MONTEPULCIANO D'ABRUZZO)

1 X SKULL CANDY COCKTAIL  
*PER GUEST*

*Optional finishing touches:*

*Post-dessert cocktail – speak to the team regarding  
the cocktail of your choice, the total cost of this will be  
dependent on the drink chosen.*

**DRAGON PACKAGE**

70PP

GLASS OF LAURENT-PERRIER

ONE BOTTLE OF WINE BETWEEN TWO GUESTS  
(SALT & STONE CHARDONNAY OR TOAR VALPOLICELLA)

1X ONE SKULL CANDY COCKTAIL

*Optional finishing touches:*

*Post-dessert cocktail – speak to the team regarding  
the cocktail of your choice, the total cost of this will be  
dependent on the drink chosen.*







# Hire Charge



Minimum spend is dependant on date & time of the booking and the specific booking requirements. Please reach out to the team directly for a quotation.

## DEPOSIT & PAYMENT REQUIREMENTS

For group reservations, a deposit of 50% the minimum spend is required upon booking to secure the reservation.

*Please note: prices may vary seasonally, please contact the team directly for a confirmed quote*



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