

T A T T U
L O N D O N

Group Dining and Events



瑞雪兆丰年 THE GREAT SNOW



A fall of seasonable snow gives promise to a fruitful year.

Step into an enchanted winter scene as snowfall dusts the landscape and our iconic cherry blossom trees turn icy blue, adorned with frost they will shimmer and sparkle as you dine. Be fully immersed by the Northern Lights as you celebrate with loved ones, our wall art comes to life with a dazzling show of The Aurora Borealis.

Taking inspiration from the Northernmost provinces in China where snow-capped mountains and bright stars scatter the horizon, Tattu embraces The Great Snow this winter; a celebrated moment in the Chinese Calendar symbolising royalty, dignity, and purity.

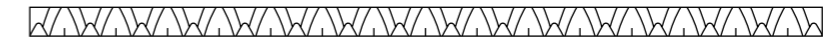
With elevated modern-Chinese dishes, artfully curated limited-edition cocktails and showstopping snow-scaped desserts, we'll make sure that each moment is truly memorable.

This Winter Tattu is designed to entertain all the senses.

Book your perfect party date now.



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.

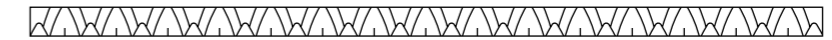
Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience 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.



Western Residence



Journey through our flower hung gate and into our Western Residence, inspired by the Koi Carp.

The water like reflective surfaces and pearlescent details are a haven of serenity for you and your guests to enjoy while soaking up the ambience of the Courtyard House.

This space comfortably holds between 20 to 30 guests across a selection of raised booths and large circular tables, in your own semi-private area.

Minimum spend starts from £2,500



Main Residence



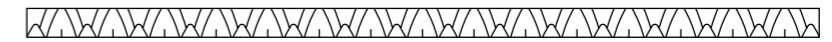
Our main Residence is protected by the Tiger, which is a semi-private area.

This space is sumptuously moody yet vibrant and has spectacular views of New Oxford Street. This space can hold between 40-80 guests for a sit-down meal or drinks and canapés reception.

Minimum spend starts from £6,500



Outer Courtyard Terrace Hire

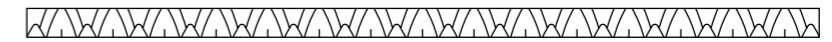


Unwind in our Outer Courtyard Terrace area where your party can take in the unrivalled city views.

Our Courtyard terrace will hold up to 16 guests seated or 30 standing. This space is perfect for an elevated canapé event whilst being protected from the elements, with a retracting roof for warmer days and outdoor heaters during the cooler evenings.



Venue Hire



Hire our entire Courtyard House and each one of its distinct dining spaces for an exclusive event where our residences meet, blending with the true beauty of the outside world.

This space holds up to 150 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.

Minimum spend starts from £15,000



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 London.

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.

Festive Menus



Taste of Tattu

90.00 per person

Menus are subject to change.

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss

WAVE TWO

SHREDDED BEEF SPRING ROLLS

Nam Jim, carrot and spring onion.

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber, and spring onion.

WAVE THREE

SATAY BEEF RIBEYE

Papaya, som tum and peanuts.

STONE BASS TOM YUM

Lemongrass, kaffir lime and pak choi.

SOY BEANSPROUT NOODLES

JASMINE STEAMED RICE

WAVE FOUR

WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and almond.



Modern Sharing



120.00 per person

Menus are subject to change.

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss



WAVE TWO

LOBSTER & SCALLOP TOAST

Sesame, zisu leaf and mango salsa.

SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.



WAVE THREE

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

KUNG PO KING PRAWNS

Pineapple, green beans & Thai basil.

COCONUT CREAMED SPINACH

Tofu, crispy shallots and pomegranate.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE



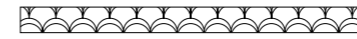
WAVE FOUR

WINTER CHERRY BLOSSOM

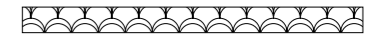
White Chocolate, cherry and candyfloss.

WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango.



Emperor's Choice



170.00 per person

Menus are subject to change.

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss



WAVE TWO

MIXED DIM SUM BASKET

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

GLAZED BEEF BAO BUNS

Nam jim, pickled cucumber and crispy shallots.

SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.



WAVE THREE

JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

WOK FIRED ANGRY BIRD

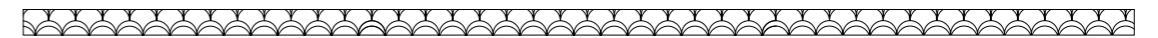
Chicken, roasted chilli peppers and sesame soy .

SESAME & GINGER CHOPPED SALAD

Rainbow vegetable, pumpkin seeds and purple potato crisp.

XO MONEY BAG

Char Siu pork, wagyu and shrimp.



WAVE FOUR

KOI FISH GARDEN

Mango, coconut pannacotta and white chocolate.

SNOW LEOPARD

Peanut butter fudge, honeycomb and marshmallow.

New Year's Eve

Celebrate at Tattu



**Make the last day of 2023 one
to remember.**

New Year's Eve at Tattu is a multi-sensory event not
to be missed.

Celebrate the arrival of a brand new year in style with our
exquisite New Year's Eve Dinner Menu. Choose from our
specially curated options to suit your preferences and
elevate your evening to new heights. Our New Year's Eve
Dinner Menu promises an exceptional dining experience that
will create lasting memories.

Reserve your place now and prepare for an unforgettable
celebration.



New Year's Dining Options

NEW YEARS EVE DINNER MENU

Includes Welcome glass of fizz

175.00PP

NEW YEARS EVE DINNER MENU

Includes choice of two signature cocktails

200.00PP

NEW YEARS EVE DINNER MENU

Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier

225.00PP

NEW YEARS EVE DINNER MENU

Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier

250.00PP

New Year's Eve Dinner Menu

170.00 per person

Menus are subject to change.

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss

WAVE TWO

MIXED DIM SUM BASKET

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

GLAZED BEEF BAO BUNS

Nam jim, pickled cucumber and crispy shallots.

SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

SUPPLEMENTS 15.00 EACH

WAGYU DUMPLING

Kimchi and spring onion.

STICKY BEEF SHORT RIB

Soy, chilli and crispy shallots.

SEVEN SPICE SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

WAVE THREE

JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

WOK FIRED ANGRY BIRD 🌶️

Chicken, roasted chilli peppers and sesame soy .

SESAME & GINGER CHOPPED SALAD 🌱

Rainbow vegetable, pumpkin seeds and purple potato crisp.

XO MONEY BAG

Char Siu pork, wagyu and shrimp.

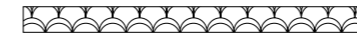
WAVE FOUR

KOI FISH GARDEN

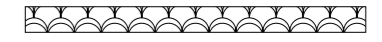
Mango, coconut pannacotta and white chocolate.

SNOW LEOPARD 🌱

Peanut butter fudge, honeycomb and marshmallow.



Canapés



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

Example canapés subject to change.

3.50

CHICKEN TRUFFLE SHUMAI
PULLED PORK GYOZA
SHREDDED BEEF ROLLS

4.00

LOBSTER TOAST
WAGYU DUMPLING
SEARED TUNA
PORK BELLY SKEWERS
DUCK ROLLS

4.50

TUNA BLOSSOM
SCALLOP & PRAWN SHUMAI
DUCK PANCAKES

10.00

SALT & PEPPER LOBSTER
SESAME SEARED SCALLOPS
SEARED FILLET OF BEEF

15.00

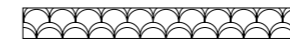
WAGYU BEEF

VEGETARIAN CANAPÉS 4.00

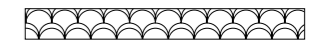
TEMPURA AUBERGINE
SHITAKE BAO
WILD MUSHROOMS ROLLS
KING OYSTER MUSHROOM SCALLOPS

DESSERT CANAPÉS 5.00

STICKY TOFFEE PEAR PUDDING
CHERRY BLOSSOM
DRAGON EGG



Business Drinks packages



KOI PACKAGE

45PP

JADE FLOWER OR BOTTLE OF ASAHI
ONCE SEATED

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(RAVENTOS PANSA BLANCA 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 – £70 per guest

PHOENIX PACKAGE

60PP

GLASS OF LAURENT PERRIER CHAMPAGNE
ONCE SEATED.

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(COOPERS CREEK SAUVIGNON BLANC OR
NORTH COAST PINOT NOIR)

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 – £70 per guest



Celebration Drinks packages



TIGER PACKAGE

60PP

JADE FLOWER OR BOTTLE OF ASAHI
ONCE SEATED

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(RAVENTOS PANSA BLANCA 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

ONE GLASS OF LAURENT-PERRIER

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(COOPERS CREEK SAUVIGNON BLANC OR
NORTH COAST PINOT NOIR))

1X 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



WESTERN RESIDENCE DINING AREA FOR 20–30 GUESTS

Sunday–Wednesday daytime from £2,500
Reservations bookable between 12pm–5pm.

Sunday–Wednesday evening from £3,500
Reservations bookable between 5.15pm–6pm,
later sitting available at 9.30pm.

Thursday–Saturday daytime from £3,000
Reservations bookable between 12pm–3pm,
no reservations after 3pm.

TERRACE HIRE

Sunday–Wednesday daytime
Reservations bookable between 12pm–5pm.

Sunday–Wednesday evening
Reservations bookable between 5.15pm–6pm.

Thursday– Saturday daytime
No hire post 5.30pm.

prices available upon request.

*Our Outdoor Terrace area is licensed until 10.30pm only
and all reservations must include dining options.*

FULL VENUE HIRE

Sunday–Wednesday daytime 12–4pm. from £15,000

Sunday–Wednesday evening 5pm–1am. from £30,000

Thursday–Saturday daytime 12–4pm. from £25,000

Thursday–Saturday evening
including bank holidays 5pm–1am. from £50,000

All spends are inclusive of all food and drink ordered
but exclusive of VAT and a discretionary service
charge of 14.5%

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations of up to 30 guests, a deposit
of £50 per person is required upon booking to secure
the reservation.

For full venue hire, a deposit of 50% the minimum spend
is required upon booking to secure the reservation.

*prices may vary seasonally, please contact the team
directly for a confirmed quote.*



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
Tattu.co.uk

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