

T A T T U



瑞雪兆丰年

THE GREAT SNOW

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



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



Taste of Tattu



70.00 per person

Menus are subject to change.

WAVE ONE

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

SATAY RIBEYE BEEF

Papaya, som tum & peanuts.

SEA BASS TOM YUM 🌶️

Lemongrass, kaffir lime and pak choi.

BEANSPROUT NOODLES (V)

JASMINE STEAMED RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.

WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passion fruit and mango.



Modern Sharing



85.00 per person

Menus are subject to change.

WAVE ONE

SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

KUNG PO KING PRAWNS 🍷

Pineapple, green beans and Thai basil

DUCK EGG AND SAUSAGE FRIED RICE

TENDERSTEM BROCCOLI (V)

Black sesame and truffle.



WAVE THREE

WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passionfruit and mango.

WINTER CHERRY BLOSSOM (V)

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.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Emperor's Choice



125.00 per person

Menus are subject to change.

WAVE ONE

MIXED DIM SUM BASKET

Wagyu, Shiitake and Royal Koi Gau.

GLAZED BEEF BAO BUNS

Nam jim, pickled cucumber and crispy shallots.



WAVE TWO

JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy

WOK FIRED ANGRY BIRD

Chicken, roasted chilli peppers and sesame honey soy.

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

TENDERSTEM BROCCOLI

Black sesame and truffle.

DUCK EGG AND SAUSAGE FRIED RICE



WAVE THREE

SNOW LEOPARD

Peanut butter fudge, honeycomb and marshmallow.

WINTER CHERRY BLOSSOM

White chocolate, cherry and candyfloss.



Vegeterian menu



55.00 per person

Menus are subject to change.

WAVE ONE

SHIITAKE BAO (V)

Porcini, garlic and ginger.

SALT & PEPPER AUBERGINE (V)

Garlic, chilli and five-spice.



WAVE TWO

MONGOLIAN MOCK BEEF (V) 🌶️

Sesame, soy and peppers.

TATTU CANDY RICE (V)

Orange, candied ginger and beetroot.



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.