

T A T T U



瑞雪兆丰年

THE GREAT SNOW

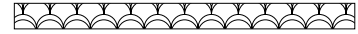
Taking inspiration from the Northernmost provinces in China where snow-capped mountains and bright stars scatter the horizon, Tattu embraces The Great Snow; a celebrated moment in the Chinese Calendar symbolising royalty, dignity, and purity.



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



Taste of Tattu



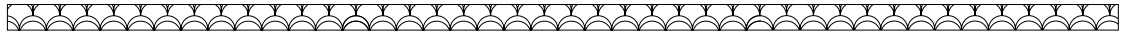
90.00 per person

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

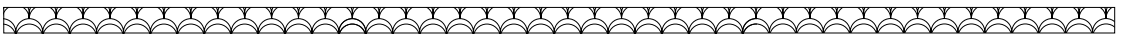
Papaya, som tum and peanuts.

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 (V)

Tofu, crispy shallots and pomegranate.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE FOUR

WINTER CHERRY BLOSSOM (V)

White Chocolate, cherry and candyfloss.

WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passionfruit and mango.

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.



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 (V)

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 (V)

Peanut butter fudge, honeycomb and marshmallow.