




圣诞节

CHRISTMAS

AT  
TATTU





Step into an enchanted winter scene as snowfall dusts the landscape and our iconic cherry blossom trees turn icy blue. With snow-capped desserts, iridescent cocktails, icy surroundings and warming seasonal dishes.

Welcome to Tattu.

## COCKTAILS

### The Great Snow 16.25

Grey Goose Vodka, elderflower, lemon, prosecco

*Refreshing, floral and bright. An effervescent delight which is simply perfect to celebrate winter in style.*

### Zhanshi 15.00

Patrón Tequila, coffee, blackcurrant, oat milk

*A rich and fruity expression. A true pleasure for the tastebuds, simple in design, complex on the palate.*

## DESSERTS

### Snow Leopard 14.25

Honeycomb, white chocolate and meringue

### Frozen Cherry Blossom 12.25

Cherry, spiced apple and chocolate



# The Moon Stand Lunch




Choose 3 dishes for 28.00 pp


Available

Monday – Saturday 12 pm – 3 pm

Maximum of 6 people per booking

## For The Table

**Salted Edamame**  6.00

**Szechuan Edamame**  6.00

**½ Aromatic Crispy Duck Pancakes** 32.00  
Szechuan, cucumber and spring onion.



## Three dishes for 28.00

### Choose Two

**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.

### Choose One

**Sweet and Sour Pork**  
Pineapple and dragon fruit.

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

**Mongolian Mock Beef**  
Sesame, soy and peppers.  


**\*Caramel Soy Steak Bavette** 100g  
UK premium aged beef, shiitake, ginger  
and asparagus.




\*SUPPLEMENT 7.00



## Rice and Noodles

**Steamed Jasmine Rice**  5.00

**Beansprout Noodles**  5.00

 Vegetarian    Vegan option available, ask your server    Spicy dish

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



# Taste of Tattu



70.00 per person

## 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 & cashews.

### 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



90.00 per person

## 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.

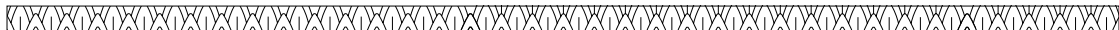
### KUNG PO KING PRAWNS

Pineapple, green beans and Thai basil.

### DUCK EGG AND SAUSAGE FRIED RICE

### TENDERSTEM BROCCOLI

Black sesame and truffle.



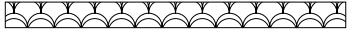
## WAVE THREE

### WHITE CHOCOLATE DRAGON EGG

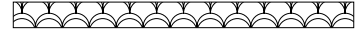
Coconut, passionfruit and mango.

### FROZEN CHERRY BLOSSOM

Cherry, spiced apple and chocolate.



# Emperor's Choice



125.00 per person

## 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 (V)

Black sesame and truffle.

### DUCK EGG AND SAUSAGE FRIED RICE



## WAVE THREE

### SNOW LEOPARD (V)

Honeycomb, white chocolate and meringue.

### FROZEN CHERRY BLOSSOM

Cherry, spiced apple and chocolate.



# Dim Sum



## STEAMED

<b>CHICKEN TRUFFLE SHUMAI</b>	10.90
Freshly shaved truffle and soy.	
<b>WAGYU DUMPLING</b> 🍴	12.25
Kimchi and spring onion.	
<b>SHIITAKE BAO</b> ①	10.00
Porcini, garlic and ginger.	
<b>MIXED DIM SUM</b>	18.00
Wagyu, Shiitake, Royal Koi Fish Gau.	

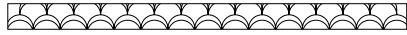
## FRIED

<b>WILD MUSHROOM SPRING ROLLS</b> ①	11.90
Truffle sour cream.	
<b>LOBSTER AND PRAWN TOAST</b>	13.90
Sesame and sweet & sour chilli sauce.	
<b>AROMATIC DUCK SPRING ROLLS</b>	11.90
Spring onion, crispy shallots and cherry hoisin.	
<b>PULLED PORK GYOZA</b>	11.90
Slaw, chilli oil and five-spice black vinegar.	

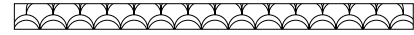
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## Small Plates



TUNA SASHIMI BLOSSOM	15.50
Rose, cucumber and wasabi.	
SUGAR SALT CRISPY SQUID	13.90
Green chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V)	10.50
Garlic, chilli and five-spice.	
RED BELLY PORK (S)	14.50
Baby leek and smoked crackling.	
SZECHUAN ROCK SHRIMP	14.50
Carrot, sancho pepper and pickle.	
½ AROMATIC CRISPY DUCK PANCAKES	32.00
Szechuan, cucumber and spring onion.	
GLAZED BEEF BAO BUNS	20.50
Nam jim, pickled cucumber and crispy shallots.	
STICKY BEEF SHORT RIB	16.90
Soy, chilli and crispy shallots.	
SALT & PEPPER LOIN RIBS	14.90
Five-spice, garlic and shallots.	
SEVEN SPICE SEARED TUNA	14.90
Truffle aioli, caviar and citrus ponzu.	



## Meat



CHINESE BARBEQUE CHICKEN ✂ Chilli, sweet soy and pickled cucumber.	23.40
SATAY BEEF RIBEYE Papaya, som tum & cashews.	34.50
CARAMEL SOY AGED BEEF FILLET 7OZ UK premium aged beef, shiitake, ginger and asparagus.	39.00
JAPANESE BLACK WAGYU 120G Himalayan salt block, enoki mushroom and shallot soy.	65.00



## Seafood



SEA BASS TOM YUM ✂ Lemongrass, kaffir lime and pak choi.	27.50
THAI STYLE MONKFISH Lime, shallots and lemongrass.	32.00
KUNG PO KING PRAWNS ✂ Pineapple, green beans and Thai basil.	32.00
SHANGHAI BLACK COD Hoisin, ginger and lime.	39.70



## From the Wok



MOCK CHICKEN AND BLACK BEAN (V) Asparagus and mangetout.	19.90
MONGOLIAN MOCK BEEF (V) ✂ Sesame, soy and peppers.	23.00
WOK FIRED ANGRY BIRD ✂ Chicken, roasted chilli peppers and sesame honey soy.	23.50
GREEN PEPPER LOBSTER Jalapeños and crispy shallots.	35.00/68.00 HALF/FULL



# Rice, Noodles and Vegetables



TENDERSTEM BROCCOLI (V)	8.00
Black sesame and truffle.	
PAK CHOI (V)	6.50
Crispy shallots and ginger.	
TATTU CANDY RICE (V)	6.90
Orange, candied ginger and beetroot.	
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	6.90
BEANSPROUT NOODLES (V)	6.00



# Desserts



FROZEN CHERRY BLOSSOM (V)	12.25
Cherry, spiced apple and chocolate.	
ASIAN PEAR STICKY TOFFEE PUDDING (V)	10.00
Cinnamon, vanilla and almond.	
WHITE CHOCOLATE DRAGON EGG (V)	10.50
Coconut, passion fruit and mango.	
SNOW LEOPARD (V)	14.25
Honeycomb, white chocolate and meringue.	



£1 from the sale of every Snow Leopard dessert will be donated to the David Shepherd Wildlife Foundation, a registered charity in England and Wales (1108693).

(V) Vegan option available, ask your server

(V) Vegetarian

🔪 Spicy dish



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