圣诞节 CHRISTMAS 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



# For The Table

### Salted Edamame 🐨 6.00

Szechuan Edamame 📧 6.00

1/2 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. v

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



vg Vegan option available, ask your server 💋 🖌 Spicy dish

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.

Rice and Noodles

Steamed Jasmine Rice 🕫 5.00

Beansprout Noodles (19) 5.00



# Taste of Tattu



70.00 per person

#### WAVE ONE

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

1/2 AROMATIC CRISPY DUCK PANCAKES Szechuan, cucumber and spring onion.

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#### WAVE TWO

SATAY RIBEYE BEEF Papaya, som tum & cashews.

SEA BASS TOM YUM 🖌 Lemongrass, kaffir lime and pak choi.

BEANSPROUT NOODLES 10

JASMINE STEAMED RICE

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#### WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING  $\textcircled{\sc w}$  Cinnamon, vanilla and almond.

WHITE CHOCOLATE DRAGON EGG (V) Coconut, passion fruit and mango.

# Modern Sharing

85.00 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 (16) Black sesame and truffle.

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## WAVE THREE

WHITE CHOCOLATE DRAGON EGG (V) Coconut, passionfruit and mango.

FROZEN CHERRY BLOSSOM  $\bigcirc$ Cherry, spiced apple and chocolate.

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Emperor's Choice

125.00 per person

#### WAVE ONE

CHILLI SESAME ROASTED SCALLOPS Mint, lap cheong and edamame.

GLAZED BEEF BAO BUNS Nam jim, pickled cucumber and crispy shallots.

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## 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

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#### WAVE THREE

SNOW LEOPARD V Honeycomb, white chocolate and meringue.

FROZEN CHERRY BLOSSOM Cherry, spiced apple and chocolate.

LOBSTER AND PRAWN TOAST Sesame and sweet & sour chilli sauce.	13.90
WILD MUSHROOM SPRING ROLLS 🕐 Truffle sour cream.	11.90
CHICKEN TRUFFLE SHUMAI Freshly shaved truffle and soy.	10.90
PULLED PORK DUMPLING Slaw, chilli oil and five-spice black vinegar.	11.90
AROMATIC DUCK SPRING ROLLS Spring onion, crispy shallots and cherry hoisin.	11.90
DATE AND WATER CHESTNUT GYOZA 🔞	10.90

Figs, spinach and red vinegar.

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TUNA SASHIMI BLOSSOM Rose, cucumber and wasabi.	15.50
SUGAR SALT CRISPY SQUID Green chilli, pomegranate and mint.	13.90
SALT & PEPPER AUBERGINE 📧 Garlic, chilli and five-spice.	10.50
RED BELLY PORK 🖌 Baby leek and smoked crackling.	14.50
SZECHUAN ROCK SHRIMP Carrot, sancho pepper and pickle.	14.50
1/2 AROMATIC CRISPY DUCK PANCAKES Szechuan, cucumber and spring onion.	32.00
GLAZED BEEF BAO BUNS Nam jim, pickled cucumber and crispy shallots.	20.50
STICKY BEEF SHORT RIB Soy, chilli and crispy shallots.	16.90
SALT & PEPPER LOIN RIBS Five-spice, garlic and shallots.	14.90
SEVEN SPICE SEARED TUNA Truffle aioli, caviar and citrus ponzu.	14.90
SESAME ROASTED SCALLOPS Chinese sausage, crushed edamame and mint.	19.50

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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 70Z UK premium aged beef, shiitake, ginger and asparagus.	39.00
JAPANESE BLACK WAGYU 120G Himalayan salt block, enoki mushroom and shallot soy.	65.00

Meat

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

From the Wok	

MOCK CHICKEN AND BLACK BEAN 🛞 Asparagus and mangetout.	19.90
MONGOLIAN MOCK BEEF 🛞 🖌 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

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

	Desserts	
FROZEN CHERRY BLOSSOM (V) Cherry, spiced apple and chocolate.		12.25
ASIAN PEAR STICKY TOFFEE PUDD Cinnamon, vanilla and almond.	ING 🐨	10.00
WHITE CHOCOLATE DRAGON EGG Coconut, passion fruit and mango.	ý	10.50
SNOW LEOPARD 🕅 Honeycomb, white chocolate and meringu	Je.	14.25



£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).

(VC)	Vegan option available, ask your server	V	Vegetarian	,	6	Spicy dish
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