




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

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.



# 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 (Y)

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 (V)

Black sesame and truffle.



## WAVE THREE

### WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passionfruit and mango.

### FROZEN CHERRY BLOSSOM (V)

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.



## 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 🍃

Honeycomb, white chocolate and meringue.

### FROZEN CHERRY BLOSSOM

Cherry, spiced apple and chocolate.



# Dim Sum



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



## 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 🍖                               | 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.        |       |
| SESAME ROASTED SCALLOPS                        | 19.50 |
| Chinese sausage, crushed edamame and mint.     |       |

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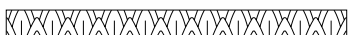
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## Meat



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



## Seafood



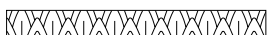
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|--|-------|
| SEA BASS TOM YUM ✂                     | 27.50 |
| Lemongrass, kaffir lime and pak choi.  |       |
| THAI STYLE MONKFISH                    | 32.00 |
| Lime, shallots and lemongrass.         |       |
| SHANGHAI BLACK COD          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



## From the Wok



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