




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 17.25

Grey Goose Vodka, elderflower, lemon, prosecco

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

### Zhanshi 16.00

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 15.25

Honeycomb, white chocolate and meringue

### Frozen Cherry Blossom 14.90

Cherry, spiced apple and chocolate



# The Moon Stand Lunch



Choose 3 dishes for 36.00 pp

## For The Table

**Salted Edamame** (vg) 7.00

**Szechuan Edamame** (vg) 7.00

**½ Aromatic Crispy Duck Pancakes** 38.00  
Szechuan, cucumber and spring onion.



## Three dishes for 36.00

### Choose Two

**Coconut Chicken Salad**

Mint, coriander and shallots.

**Szechuan Rock Shrimp**

Carrot, sancho pepper and pickle.

**Wild Mushroom Spring Rolls**

Truffle sour cream. (v)

**Red Belly Pork**

Baby leek and smoked crackling. 🍴

**Tuna Sashimi Blossom**

Rose, cucumber and wasabi.

**Sugar Snap and Broccoli Salad**

Sesame, soy and chilli. (vg)

**Duck and Watermelon Salad**

Hoisin, cashew and spring onion.

**Seven Spiced Seared Tuna**

Truffle aioli, caviar and citrus ponzu.

**Salt & Pepper Aubergine**

Garlic, chilli and five-spice. (vg)

**Shredded Beef Spring Rolls**

Nam Jim, carrot and spring onion.

### Choose One

**Sweet and Sour Pork**

Pineapple and dragon fruit.

**Mongolian Mock Beef**

Sesame, soy and peppers. (vg) 🍴

**Wok Fired Angry Bird**

Chicken, roasted chilli peppers and  
sesame honey soy. 🍴

**\*Caramel Soy Aged Beef Fillet** 100g

UK premium aged beef, shiitake, ginger  
and asparagus.

\*SUPPLEMENT 12.00



## Rice and Noodles

**Steamed Jasmine Rice** (vg) 6.50

**Beansprout Noodles** (vg) 6.50

(v) Vegetarian

(vg) Vegan option available, ask your server

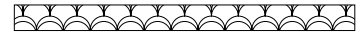
🍴 Spicy dish

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A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.



# Taste of Tattu



90.00 per person

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



## WAVE TWO

### SHREDDED BEEF SPRING ROLLS

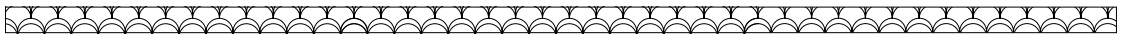
Nam Jim, carrot and spring onion.

### 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 cashews.

### STONE BASS TOM YUM 🌶️

Lemongrass, kaffir lime and pak choi.

### SOY BEANSPROUT NOODLES (V)

### JASMINE STEAMED RICE (V)



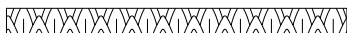
## WAVE FOUR

### WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passionfruit and mango.

### ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.



# Modern Sharing

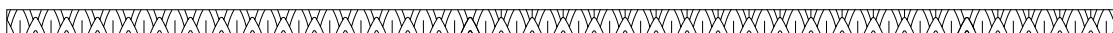


120.00 per person

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



## WAVE TWO

### LOBSTER & SCALLOP TOAST

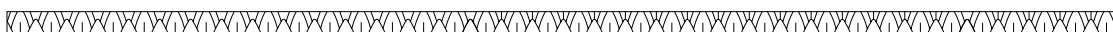
Sesame, zisu leaf and mango salsa.

### 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.

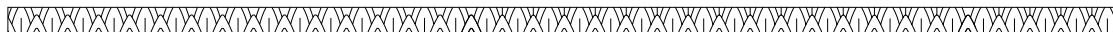
### KUNG PO KING PRAWNS 🍴

Pineapple, green beans & Thai basil.

### COCONUT CREAMED SPINACH (V)

Tofu, crispy shallots and pomegranate.

### DUCK EGG AND CHINESE SAUSAGE FRIED RICE



## WAVE FOUR

### FROZEN CHERRY BLOSSOM (V)

Cherry, spiced apple and chocolate.

### WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passionfruit and mango.

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# Emperor's Choice



170.00 per person

## 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.



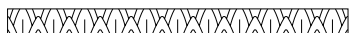
## WAVE FOUR

### KOI FISH GARDEN

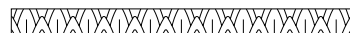
Mango, coconut pannacotta and white chocolate.

### SNOW LEOPARD (V)

Honeycomb, white chocolate and meringue.



# Dim Sum



## STEAMED

CHICKEN TRUFFLE SHUMAI	14.50
Freshly shaved truffle and soy.	
WAGYU DUMPLING 🌶️	17.25
Kimchi and spring onion.	
SHIITAKE BAO (V)	12.50
Porcini, garlic and ginger.	
ROYAL KOI GAU	15.50
Black cod, yuzu and miso.	
SCALLOP AND PRAWN SHUMAI	18.50
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM	33.50
Wagyu, Black Cod & Prawn, Shiitake and Royal Koi Fish Gau.	

## FRIED

WILD MUSHROOM SPRING ROLLS (V)	14.50
Truffle sour cream.	
PULLED PORK GYOZA	14.25
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND SCALLOP TOAST	24.75
Chilli & mango salsa, zisu leaf and sesame.	





## Small Plates



SUGAR SALT CRISPY SQUID	17.00
Green chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V)	14.50
Garlic, chilli and five-spice.	
RED BELLY PORK (V)	17.50
Baby leek and smoked crackling.	
SESAME ROASTED SCALLOPS	26.00
Chinese sausage, crushed edamame and mint.	
½ AROMATIC CRISPY DUCK PANCAKES	39.50
Szechuan, cucumber and spring onion.	
GLAZED BEEF BAO BUNS	23.50
Nam jim, pickled cucumber and crispy shallots.	
STICKY BEEF SHORT RIB	21.00
Soy, chilli and crispy shallots.	
SZECHUAN ROCK SHRIMP	17.90
Carrot, sancho pepper and pickle.	
YELLOW BEAN KING OYSTER MUSHROOM (V)	14.90
Blackened beans and sunflower seed crisps.	
SALT & PEPPER LOIN RIBS	17.90
Five-spice, garlic and shallots.	



## Raw



SEVEN SPICE SEARED TUNA	17.90
Truffle aioli, caviar and citrus ponzu.	
YELLOWTAIL SASHIMI	19.50
Citrus ponzu, garlic and edamame.	
TUNA SASHIMI BLOSSOM	18.50
Rose, cucumber and wasabi.	

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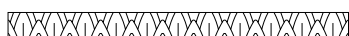
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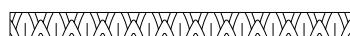
## Meat



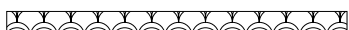
MISO GLAZED CHICKEN	30.00
Sesame, lime and pickled cucumber.	
SATAY BEEF RIBEYE	39.00
Papaya, som tum & cashews.	
CARAMEL SOY AGED BEEF FILLET 7OZ	45.00
UK premium aged beef, shiitake, ginger and asparagus.	
JAPANESE BLACK WAGYU 7OZ	105.00
Himalayan salt block, enoki mushroom and shallot soy.	



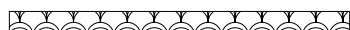
## Seafood



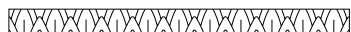
STONE BASS TOM YUM 🍴	34.50
Lemongrass, kaffir lime leaf and pak choi.	
THAI STYLE MONKFISH	37.00
Lime, shallots and lemongrass.	
SHANGHAI BLACK COD	46.00
Hoisin, ginger and lime.	
HONEY ROASTED CHILEAN SEA BASS	49.50
Enoki mushroom fritter and miso.	



## From the Wok



MOCK CHICKEN AND BLACK BEAN (V)	24.50
Mangetout and asparagus.	
MONGOLIAN MOCK BEEF (V) 🍴	27.50
Sesame, soy and peppers.	
WOK FIRED ANGRY BIRD 🍴	29.50
Chicken, roasted chilli peppers and sesame honey soy.	
KUNG PO KING PRAWNS 🍴	41.00
Pineapple, green beans & Thai basil.	
GREEN PEPPER LOBSTER	79.00
Jalapeños and crispy shallots.	



## Vegetables and Rice



TENDERSTEM BROCCOLI (V)	9.90
Black sesame and truffle.	
SESAME AND GINGER CHOPPED SALAD (V)	10.50
Rainbow vegetable, pumpkin seeds and purple potato crisp.	
COCONUT CREAMED SPINACH (V)	9.00
Tofu, crispy shallots and pomegranate.	
XO MONEY BAG	19.50
Char siu pork, wagyu and shrimp.	
TATTU CANDY RICE (V)	9.50
Orange, candied ginger and beetroot.	
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	9.90



## Desserts



FROZEN CHERRY BLOSSOM (V)	14.90
Cherry, spiced apple and chocolate.	
ASIAN PEAR STICKY TOFFEE PUDDING (V)	12.50
Cinnamon, vanilla and almond.	
WHITE CHOCOLATE DRAGON EGG (V)	14.00
Coconut, passion fruit and mango.	
KOI FISH GARDEN	13.90
Mango, coconut pannacotta and white chocolate.	
SNOW LEOPARD (V)	15.25
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).

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