




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 14.50

Honeycomb, white chocolate and meringue

Frozen Cherry Blossom 12.75

Cherry, spiced apple and chocolate





The Moon Stand Lunch



Choose 3 dishes for 28.00 pp

For The Table

Salted Edamame  6.00

Szechuan Edamame  6.00

½ Aromatic Crispy Duck Pancakes 34.00
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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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 (V)

Coconut, passion fruit and mango.



Modern Sharing



90.00 per person

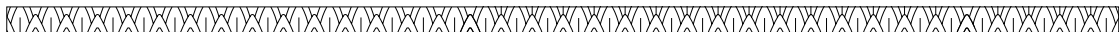
WAVE ONE

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.

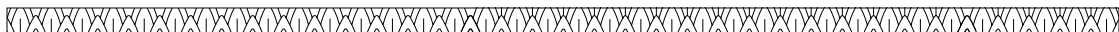
KUNG PO KING PRAWNS 🌶️

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



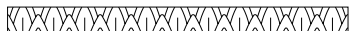
WAVE THREE

SNOW LEOPARD (V)

Honeycomb, white chocolate and meringue.

FROZEN CHERRY BLOSSOM

Cherry, spiced apple and chocolate.



Dim Sum



STEAMED

CHICKEN TRUFFLE SHUMAI	12.90
Freshly shaved truffle and soy.	
ROYAL KOI GAU	13.50
Black cod, yuzu and miso.	
WAGYU DUMPLING 🍴	12.25
Kimchi and spring onion.	
SHIITAKE BAO 🍷	10.90
Porcini, garlic and ginger.	
SCALLOP AND PRAWN SHUMAI	16.50
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM	24.50
Wagyu, Shiitake, Black Cod & Prawn and Royal Koi Gau.	

FRIED

WILD MUSHROOM SPRING ROLLS 🍷	11.90
Truffle sour cream.	
PULLED PORK GYOZA	11.90
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND PRAWN TOAST	14.90
Sesame and sweet & sour chilli sauce.	
AROMATIC DUCK SPRING ROLLS	11.90
Spring onion, crispy shallots and cherry hoisin.	



Small Plates



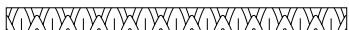
SUGAR SALT CRISPY SQUID	13.90
Green chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V)	10.50
Garlic, chilli and five-spice.	
TUNA SASHIMI BLOSSOM	15.50
Rose, cucumber and wasabi.	
RED BELLY PORK 🌶️	14.50
Baby leek and smoked crackling.	
SZECHUAN ROCK SHRIMP	14.90
Carrot, sancho pepper and pickle.	
½ AROMATIC CRISPY DUCK PANCAKES	34.00
Szechuan, cucumber and spring onion.	
GLAZED BEEF BAO BUNS	22.00
Nam jim, pickled cucumber and crispy shallots.	
STICKY BEEF SHORT RIB	18.90
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.	



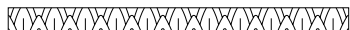
Meat



CHINESE BARBEQUE CHICKEN ✂	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	65.00/90.00
Himalayan salt block, enoki mushroom and shallot soy.	
	120G/200G



Seafood



SEA BASS TOM YUM ✂	27.50
Lemongrass, kaffir lime and pak choi.	
KUNG PO KING PRAWNS ✂	32.00
Pineapple, green beans and Thai basil.	
THAI STYLE MONKFISH	34.00
Lime, shallots and lemongrass.	
SHANGHAI BLACK COD	39.70
Hoisin, ginger and lime.	



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)	12.75
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)	14.50
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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