

T A T T U

B I R M I N G H A M

Group Dining and Events



Four Seasons Four Reasons



“Four Seasons, Four Reasons” is our new brand narrative that stands for: continual creation, remarkable vision and a single-minded dedication to the highest standards of sensory dining.

Each quarter our restaurants will be transformed by colour to mark the turn of the season. We offer four unique experiences throughout the year where every encounter embraces innovation.

January to March – A Winter Romance

April to June – Cherry Blossom Season

July to September – Spirit of Summer

October to December – The Great Snow



Cuisine



Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

Diners are encouraged to embrace the customary approach of sharing dishes with their guests, from colourful dim sum and luxurious small plates, to contemporary main course dishes and stunning desserts. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers.

Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience this invites more interaction and engagement between our customers and our team.

Dim Sum is a style of Chinese cuisine prepared as small bite-sized portions of food served in steamer baskets or small plates. They are an art form in themselves and can take be adapted to contain a range of interesting ingredients and shapes. The production of dim sum is highly skilled and specialist which makes it a rare concept outside of very traditional Chinese restaurants. At Tattu we experiment with unusual flavour combinations, colours and shapes to produce unique dishes that can't be found anywhere else.

To ensure our product is unique our menus go through a lengthy creative process, starting with a simple and recognisable flavour profile our team then formulate ways to expand on this profile from a new angle and presentation. Tastings are held weekly and an idea can be refined up to ten times before the final product is created ready for our seasonal updates.



Large Party Yin Area



Our traditional wooden fretwork and carefully styled lighting casts shadows and create the effect of waterfalls down our granite walls.

Here we have spaces for a variety of group sizes from 8 to 60 guests, in a semi-private area whilst enjoying the ambience of the main restaurant.



Yang Private Dining



Yang is the light element linked with masculinity, growth and fire. This new design is featured in our ground floor bar and dining areas. Utilising light natural materials and imported stone, the space represents the growth of our family business into new realms offering a new take on the traditional Tattu design.

Polished brass reflects light to create a warm glow throughout; the perfect environment to relax with one of our signature cocktails.

Hire our semi-private dining area located in the Yang space for between 10 – 16 guests.



Venue Hire

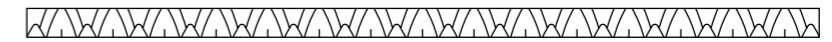


This space holds up to 150 guests for a seated dining event or, up to 200 for a drinks and canapé event.

Our entire team are committed to your every need and event requirements, to provide your group with an exceptional dining experience, selecting one of our specially curated sharing menus or choosing small plates and Dim Sum from our canapé menu.



Select Your Menu



Our Executive Chef has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu Birmingham.

Pair this menu with wine or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.

Vegetarian and Vegan menus are available upon request.

Sharing Menus



Taste of Tattu

70.00 per person
Available for parties of two or more

WAVE ONE

SALTED EDAMAME



WAVE TWO

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

SHREDDED BEEF SPRING ROLLS
Nam Jim, carrot and spring onion.



WAVE THREE

SEA BASS TOM YUM 🍴
Lemongrass, kaffir lime and choy sum.

SATAY BEEF RIBEYE
Papaya, Som Tum & Peanuts.

TENDERSTEM BROCCOLI 🍴
Black sesame and truffle.

DUCK EGG AND SAUSAGE FRIED RICE



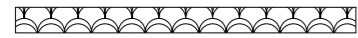
WAVE FOUR

ASIAN PEAR STICKY TOFFEE PUDDING 🍴
Cinnamon, vanilla and almond.

CHERRY BLOSSOM 🍴
White chocolate, cherry and candyfloss.

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.



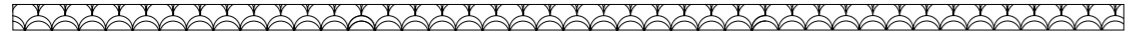
Modern Sharing



79.50 per person
Available for parties of two or more

WAVE ONE

SHISHITO PEPPERS



WAVE TWO

RED BELLY PORK 

Baby leek and smoked crackling.

1/2 AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.




WAVE THREE

THAI STYLE MONKFISH

Lime, shallots and lemongrass.

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

PAK CHOI 

Crispy shallots and ginger.

DUCK EGG AND SAUSAGE FRIED RICE



WAVE FOUR

WHITE CHOCOLATE DRAGON EGG 

Coconut, passionfruit and mango.

PHOENIX NEST 

Peanut butter fudge, honeycomb and marshmallow.



Emperor's Choice



99.50 per person
Available for parties of two or more

WAVE ONE

MIXED DIM SUM

Wagyu, shiitake, royal koi fish gau.



WAVE TWO

SALT & PEPPER LOIN RIBS

Five-spice, garlic and onion.

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.



WAVE THREE


JAPANESE BLACK WAGYU 7OZ

Himalayan salt block, enoki mushroom and shallot soy.

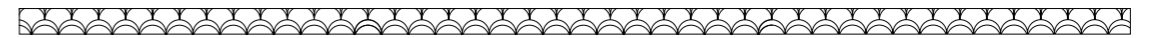
SHANGHAI BLACK COD

Hoisin, ginger and lime.

DUCK EGG AND SAUSAGE FRIED RICE

TENDERSTEM BROCCOLI 

Black sesame and truffle.



WAVE FOUR

WHITE CHOCOLATE DRAGON EGG 

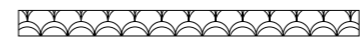
Coconut, passionfruit and mango.

CHERRY BLOSSOM 

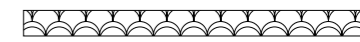
White chocolate, cherry and candyfloss.

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Canapés



Recommended 10–15 pieces per person.
Available for groups of 16+ only

Example canapés

3.00

CHICKEN TRUFFLE SHUMAI
PULLED PORK GYOZA
SHREDDED BEEF ROLLS

3.50

LOBSTER TOAST
WAGYU DUMPLING
SEARED TUNA
PORK BELLY SKEWERS
DUCK ROLLS

4.00

TUNA BLOSSOM
SCALLOP & PRAWN SHUMAI
DUCK PANCAKES

9.00

SALT & PEPPER LOBSTER
SESAME SEARED SCALLOPS
SEARED FILLET OF BEEF

13.00

WAGYU BEEF

VEGETARIAN CANAPÉS 4.00

TEMPURA AUBERGINE
SHITAKE BAO
WILD MUSHROOMS ROLLS
KING OYSTER MUSHROOM SCALLOPS

DESSERT CANAPÉS 4.00

STICKY TOFFEE PEAR PUDDING
CHERRY BLOSSOM
DRAGON EGG

Business Drinks packages

KOI PACKAGE

40PP

GLASS OF PROSECCO OR BOTTLE OF ASAHI
ONCE SEATED

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(SOBRE LIAS ALBARIÑO OR
MONTEPULCIANO D'ABRUZZO)

25ML SERVING OF UMESHU SAKE AFTER DESSERT

Optional finishing touches:

50ml Yamazaki Distillers – £18 per guest

50ml of Macallan Double Cask 12yr – £16 per guest

10ml of Louis XIII – £55 per guest

PHOENIX PACKAGE

60PP

GLASS OF LAURENT PERRIER CHAMPAGNE
ONCE SEATED.

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(SALT & STONE CHARDONNAY OR TOAR VALPOLICELLA)

25ML SERVING OF UMESHU SAKE AFTER DESSERT.

Optional finishing touches:

50ml Yamazaki Distillers – £18 per guest

50ml of Macallan Double Cask 12yr – £16 per guest

10ml of Louis XIII – £55 per guest

Celebration Drinks packages

TIGER PACKAGE

48PP

GLASS OF PROSECCO OR BOTTLE OF ASAHI
ONCE SEATED

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(SOBRE LIAS ALBARIÑO OR
MONTEPULCIANO D'ABRUZZO)

1 X SKULL CANDY COCKTAIL
PER GUEST

Optional finishing touches:

*Post-dessert cocktail – speak to the team regarding
the cocktail of your choice, the total cost of this will be
dependent on the drink chosen.*

DRAGON PACKAGE

70PP

GLASS OF LAURENT-PERRIER

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(SALT & STONE CHARDONNAY OR TOAR VALPOLICELLA)

1X ONE SKULL CANDY COCKTAIL

Optional finishing touches:

*Post-dessert cocktail – speak to the team regarding
the cocktail of your choice, the total cost of this will be
dependent on the drink chosen.*





Hire Charge



Minimum spend is dependant on date & time of the booking and the specific booking requirements. Please reach out to the team directly for a quotation.

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations, a deposit of £20 per person is required upon booking to secure the reservation.

For full venue hire, a deposit of 50% the minimum spend is required upon booking to secure the reservation.

Please note: prices may vary seasonally, please contact the team directly for a confirmed quote.

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