



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

SEA BASS TOM YUM 🍴

Lemongrass, kaffir lime and pak choi.

CHINESE BARBEQUE CHICKEN 🍴

Chilli, sweet soy and pickled cucumber.

TENDERSTEM BROCCOLI

Black sesame and truffle.

JASMINE STEAMED RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING (N)

Cinnamon, vanilla and almond.

CHERRY BLOSSOM

Cherry, chocolate and candyfloss.

🌱 Vegan option available, ask your server 🌿 Vegetarian 🍴 Spicy dish (N) Contains nuts (H) Halal option available, ask your server

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note Our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.



Modern Sharing



87.50 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.

PAK CHOI

Crispy shallots and ginger.

DUCK EGG AND SAUSAGE FRIED RICE



WAVE THREE

Asian pear sticky toffee pudding (N)

Cinnamon, vanilla and almond.

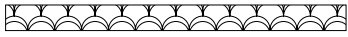
PHOENIX NEST (N)

Cashew butter fudge, honeycomb and marshmallow.

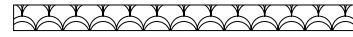
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A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Emperor's Choice



127.50 per person

WAVE ONE

CHILLI SESAME ROASTED SCALLOPS

Chinese sausage, crushed edamame and mint.

RED BELLY PORK 🍴

Baby leek and smoked crackling.



WAVE TWO

JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

WOK FIRED ANGRY BIRD (N) 🍴

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

PHEONIX NEST (N)

Cashew butter fudge, honeycomb and marshmallow.

CHERRY BLOSSOM

Cherry, chocolate and candyfloss.

(V) Vegan option available, ask your server (V) Vegetarian 🍴 Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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