



# Taste of Tattu



73.50 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 (N)

Papaya, som tum & cashews.

### SEA BASS TOM YUM 🌶️

Lemongrass, kaffir lime and pak choi.

### BEANSPROUT NOODLES

### JASMINE STEAMED RICE



## WAVE THREE

### ASIAN PEAR STICKY TOFFEE PUDDING (N)

Cinnamon, vanilla and almond.

### WHITE CHOCOLATE DRAGON EGG

Coconut, passion fruit and mango.

(V) Vegan option available, ask your server (V) 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



94.50 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.

### DUCK EGG AND SAUSAGE FRIED RICE

### TENDERSTEM BROCCOLI

Black sesame and truffle.



## WAVE THREE

### WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango.

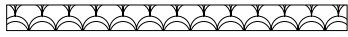
### CHERRY BLOSSOM

Cherry, chocolate and candyfloss.

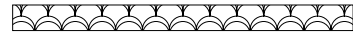
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A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



# Emperor's Choice



132.00 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 <sup>(N)</sup>

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

### PHOENIX NEST <sup>(N)</sup>

Cashew butter fudge, honeycomb and marshmallow.

### CHERRY BLOSSOM

Cherry, chocolate and candyfloss.