

T A T T U
L O N D O N

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

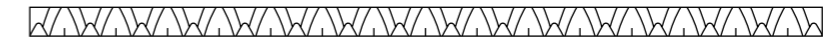
April to June – Cherry Blossom Season

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.



Western Residence



Journey through our flower hung gate and into our Western Residence, inspired by the Koi Carp.

The water like reflective surfaces and pearlescent details are a haven of serenity for you and your guests to enjoy while soaking up the ambience of the Courtyard House.

This space comfortably holds between 20 to 30 guests across a selection of raised booths and large circular tables, in your own semi-private area.

Minimum spend starts from £2,500



Main Residence



Our main Residence is protected by the Tiger, which is a semi-private area.

This space is sumptuously moody yet vibrant and has spectacular views of New Oxford Street. This space can hold between 40-80 guests for a sit-down meal or drinks and canapés reception.

Minimum spend starts from £6,500



Outer Courtyard Terrace Hire



Unwind in our Outer Courtyard Terrace area where your party can take in the unrivalled city views.

Our Courtyard terrace will hold up to 16 guests seated or 30 standing. This space is perfect for an elevated canapé event whilst being protected from the elements, with a retracting roof for warmer days and outdoor heaters during the cooler evenings.

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.



Venue Hire



Hire our entire Courtyard House and each one of its distinct dining spaces for an exclusive event where our residences meet, blending with the true beauty of the outside world.

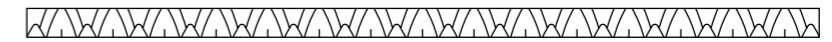
This space holds up to 150 guests for a seated dining event or up to 200 for a drinks and canapé event.

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.

Minimum spend starts from £15,000



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 London.

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

100.00 per person
Available for parties of two or more

WAVE ONE

PRAWN AND TRUFFLE CRACKER
Sriracha, sesame and shrimp floss.

WAVE TWO

CHICKEN TRUFFLE SHUMAI
Freshly shaved truffle and soy.

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

SUGAR SALT CRISPY SQUID
Green chilli, pomegranate and mint.

WAVE THREE

WOK FIRED ANGRY BIRD 🌶️
Chicken, roasted chilli peppers and sesame honey soy.

STONE BASS TOM YUM 🌶️
Lemongrass, kaffir lime and pak choi.

SATAY BEEF RIBEYE
Papaya, som tum & peanuts.

TENDERSTEM BROCCOLI 🌱
Black sesame and truffle.

XO MONEY BAG
Char siu pork, wagyu and shrimp.

WAVE FOUR

WHITE CHOCOLATE DRAGON EGG 🌱
Coconut, passion fruit and mango.

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

🌱 Vegan option available, ask your server 🌱 Vegetarian 🌶️ Spicy dish

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.



Modern Sharing



125.00 per person
Available for parties of two or more

WAVE ONE

PRAWN AND TRUFFLE CRACKER
Sriracha, sesame and shrimp floss.



WAVE TWO

YELLOWTAIL SASHIMI
Citrus ponzu, garlic and edamame.

½ AROMATIC CRISPY DUCK PANCAKES
Szechuan, cucumber and spring onion.


LOBSTER AND SCALLOP TOAST
Chilli & mango salsa, zisu leaf and sesame.





WAVE THREE

SHANGHAI BLACK COD
Hoisin, ginger and lime.

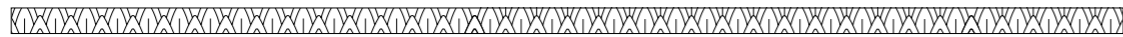
CARAMEL SOY AGED BEEF FILLET 7OZ
UK premium aged beef, shiitake, ginger and asparagus.

KUNG PO KING PRAWNS 
Pineapple, green beans & Thai basil.


COCONUT CREAMED SPINACH 
Tofu, crispy shallots and pomegranate.

SESAME AND GINGER CHOPPED SALAD 
Rainbow vegetable, pumpkin seeds and purple potato crisp.




DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE FOUR

CHERRY BLOSSOM 
White chocolate, cherry and candyfloss.

KOI FISH GARDEN
Mango, coconut pannacotta and white chocolate.

 Vegan option available, ask your server  Vegetarian  Spicy dish

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.



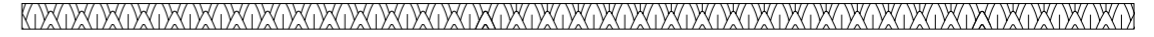
Emperor's Choice



175.00 per person
Available for parties of two or more

WAVE ONE

PRAWN AND TRUFFLE CRACKER
Sriracha, sesame and shrimp floss.



WAVE TWO

TUNA SASHIMI BLOSSOM
Rose, cucumber and wasabi.

SALT & PEPPER LOIN RIBS
Five-spice, garlic and onion.

MIXED DIM SUM
Wagyu, black cod & prawn, shiitake and royal koi fish gau.




WAVE THREE

JAPANESE BLACK WAGYU 7OZ
Himalayan salt block, enoki mushroom and shallot soy.

GREEN PEPPER LOBSTER
Jalapeños and crispy shallots.

HONEY ROASTED CHILEAN SEA BASS
Enoki mushroom fritter and miso.


TENDERSTEM BROCCOLI 
Black sesame and truffle.

BEANSPROUT NOODLES 




DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE FOUR

CHERRY BLOSSOM 
White chocolate, cherry and candyfloss.

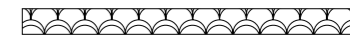
PHOENIX NEST
Peanut butter fudge, honeycomb and marshmallow

 Vegan option available, ask your server  Vegetarian  Spicy dish

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.



Canapés



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

Example canapés subject to change.

3.50

CHICKEN TRUFFLE SHUMAI
PULLED PORK GYOZA
SHREDDED BEEF ROLLS

4.00

LOBSTER TOAST
WAGYU DUMPLING
SEARED TUNA
PORK BELLY SKEWERS
DUCK ROLLS

4.50

TUNA BLOSSOM
SCALLOP & PRAWN SHUMAI
DUCK PANCAKES

10.00

SALT & PEPPER LOBSTER
SESAME SEARED SCALLOPS
SEARED FILLET OF BEEF

15.00

WAGYU BEEF

VEGETARIAN CANAPÉS 4.00

TEMPURA AUBERGINE
SHITAKE BAO
WILD MUSHROOMS ROLLS
KING OYSTER MUSHROOM SCALLOPS

DESSERT CANAPÉS 5.00

STICKY TOFFEE PEAR PUDDING
CHERRY BLOSSOM
DRAGON EGG



Business Drinks packages

KOI PACKAGE

45PP

JADE FLOWER OR BOTTLE OF ASAHI
ONCE SEATED

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(RAVENTOS PANSA BLANCA 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 – £70 per guest

PHOENIX PACKAGE

60PP

GLASS OF LAURENT PERRIER CHAMPAGNE
ONCE SEATED.

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(COOPERS CREEK SAUVIGNON BLANC OR
NORTH COAST PINOT NOIR)

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 – £70 per guest

Celebration Drinks packages

TIGER PACKAGE

60PP

JADE FLOWER OR BOTTLE OF ASAHI
ONCE SEATED

ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(RAVENTOS PANSA BLANCA 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

ONE GLASS OF LAURENT-PERRIER

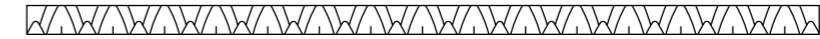
ONE BOTTLE OF WINE BETWEEN TWO GUESTS
(COOPERS CREEK SAUVIGNON BLANC OR
NORTH COAST PINOT NOIR))

1X 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



WESTERN RESIDENCE DINING AREA FOR 20–30 GUESTS

Sunday–Wednesday daytime from £2,500
Reservations bookable between 12pm–5pm.

Sunday–Wednesday evening from £3,500
Reservations bookable between 5.15pm–6pm,
later sitting available at 9.30pm.

Thursday–Saturday daytime from £3,000
Reservations bookable between 12pm–3pm,
no reservations after 3pm.

TERRACE HIRE

Sunday–Wednesday daytime
Reservations bookable between 12pm–5pm.

Sunday–Wednesday evening
Reservations bookable between 5.15pm–6pm.

Thursday– Saturday daytime
No hire post 5.30pm.

prices available upon request.

*Our Outdoor Terrace area is licensed until 10.30pm only
and all reservations must include dining options.*

FULL VENUE HIRE

Sunday–Wednesday daytime 12–4pm. from £15,000

Sunday–Wednesday evening 5pm–1am. from £30,000

Thursday–Saturday daytime 12–4pm. from £25,000

Thursday–Saturday evening
including bank holidays 5pm–1am. from £50,000

All spends are inclusive of all food and drink ordered
but exclusive of VAT and a discretionary service
charge of 14.5%

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations of up to 30 guests, a deposit
of £50 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.

*prices may vary seasonally, please contact the team
directly for a confirmed quote.*

Tattu London
The Now Building Rooftop
Outernet, Denmark Place
WC2H 0LA

For more information,
please contact our team:
020 3778 1985
london@tattu.co.uk
@tattulondon
Tattu.co.uk

©TATTURESTAURANT

TATTU.CO.UK

T A T T U
L O N D O N