



# Taste of Tattu



94.50 per person

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



## WAVE TWO

### SHREDDED BEEF SPRING ROLLS

Nam Jim, carrot and spring onion.

### SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

### ½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.



## WAVE THREE

### SATAY BEEF RIBEYE (N)

Papaya, som tum and cashews.

### STONE BASS TOM YUM (S)

Lemongrass, kaffir lime and pak choi.

### SOY BEANSPROUT NOODLES

### JASMINE STEAMED RICE



## WAVE FOUR

### WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango.

### ASIAN PEAR STICKY TOFFEE PUDDING (N)

Cinnamon, vanilla and almond.

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



126.00 per person

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



## WAVE TWO

### LOBSTER & SCALLOP TOAST

Sesame, zisu leaf and mango salsa.

### SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.

### TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.



## WAVE THREE

### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### KUNG PO KING PRAWNS 🍴

Pineapple, green beans & Thai basil.

### COCONUT CREAMED SPINACH

Tofu, crispy shallots and pomegranate.

### DUCK EGG AND CHINESE SAUSAGE FRIED RICE



## WAVE FOUR

### CHERRY BLOSSOM

Cherry, chocolate and candyfloss.

### WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango.

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A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.



# Emperor's Choice



178.50 per person

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



## WAVE TWO

### MIXED DIM SUM BASKET

Wagyu, Shiitake, Black Cod & Prawn and Royal Koi Gau.

### GLAZED BEEF BAO BUNS

Nam jim, pickled cucumber and crispy shallots.

### SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.



## WAVE THREE

### JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### WOK FIRED ANGRY BIRD 🌶️ (N)

Chicken, roasted chilli peppers and sesame soy.

### SESAME & GINGER CHOPPED SALAD

Rainbow vegetable, pumpkin seeds and purple potato crisp.

### XO MONEY BAG

Char Siu pork, wagyu and shrimp.



## WAVE FOUR

### KOI FISH GARDEN

Mango, coconut pannacotta and white chocolate.

### PHOENIX NEST (N)

Cashew butter fudge, honeycomb and marshmallow.