



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 (S)

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 (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



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.



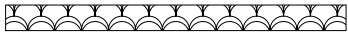
WAVE THREE

WHITE CHOCOLATE DRAGON EGG

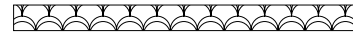
Coconut, passionfruit and mango.

CHERRY BLOSSOM

Cherry, chocolate and candyfloss.



Emperor's Choice



132.00 per person

WAVE ONE

MIXED DIM SUM BASKET

Wagyu, Shiitake, Scallops & prawns 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 ^(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

PHOENIX NESTS ^(N)

Cashew butter fudge, honeycomb and marshmallow.

CHERRY BLOSSOM

Cherry, chocolate and candyfloss.

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

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