

The EASTERN RESIDENCE Pantry

Within these pages you will find a selection of unique cocktails comprising of exotic, yet fundamental ingredients found in a traditional Chinese pantry.

We have fused these together with cultural influences and a dash of innovation to create elevated and truly unique serves.

Tattu Team



YICHANG RICKEY



Taste

£19.50

ODD Mezcal, Roku Gin, yuzu. A zesty and bright highball with big citrus notes and smoky undertones.



Yuzu

Originating from the Yichang region of China, Yuzu is a uniquely flavoured species of fruit. The fruit itself embodies the flavour profile of lemon, orange and grapefruit to create a deliciously complex flavour.

Our Yichang Rickey pays homage to this iconic fruit and delivers a truly refreshing taste.

Lorem ipsum



TATTU

MERIDIAN



Taste

£17.50

818 Tequila, basil decoction, lime.
A savoury and herbaceous
tequila sour with a big
pop of fresh, green basil.



Meridian

In traditional Chinese medicine, Meridian channels form a network in the body, through which qi (vital energy) flows. The Meridian theory and practice utilises these networks as a roadmap to navigate physical health and wellbeing.

Our Meridian stirs and tantalises the senses - sip, relax and let the qi flow.













Taste

£22.50

Grey Goose vodka, tropical fruit and aged peach. A fluffy, bright and tropical bellini.



Mandopop

Our Mandopop Bellini will ring true to the classic drink, whilst adding the tropical pop. Ripening stone fruits are seasonally iconic, representing hope and prosperity within Chinese culture.

This take on the Bellini will leave you starry-eyed.





OOLONG OLD FASHIONED



Taste

£21.50

Signal Hill Whisky, brown butter Takamaka, Oolong tea. The ultimate sundowner to see youthrough the night. This drink is rich, silky and packs a punch.



Oolong Tea

Oolong tea is a uniquely Chinese product. Translated to "black" and "dragon" this descriptive name perfectly sums up both the look and taste of the leaves, which are hand roasted overnight to provide that instantly recognisable smoky flavour.









JIYANG COLADA



Taste

£17.50

5-Spice Havana 7, coconut and pineapple. This titilating number is guaranteed to transport you to hedonistic times and tastes great all day.



Jiyang Region

Jiyang is a region in southern China famed for its tropical resorts and this drink would happily find it's home there. Picture women adorned with Chinese sun umbrellas strolling along the vibrant coast, searching for a place to kick back with one of these in hand.







BABY CORN MANHATTAN



Taste

£28.50

Johnnie Walker Blue Label, candied corn and Vermouth. This sumptuous number will give you an elevated experience that only the finest whiskies can provide.



Baby Corn

Not something traditionally attributed to Chinese cuisine, corn has existed in China since the 1500's and it's inclusion in many traditional stir fry dishes may just place it as the secret staple of a Southeastern pantry.

Our Baby Corn Manhattan showcases a truly unique use of this understated ingredient.











Taste

£17.50

Toasted sesame Patrón, lemon and maple. The combination of sesame oil and this take on a sour, provides a velvety texture unique to this curation.



Sesame Oil

Sesame oil is well and truly the unsung hero of countless traditional Chinese dishes.

The nuttiness from the sesame provides the backbone for this drink. Our Sesame Sour will redefine your appreciation for this often overlooked Chinese pantry staple.







TATTU

FRUIT MOUNTAIN TEA



Taste

£17.50

Bombay Premier Cru, peach and peony. This silky gin sour has a deliciously peachy profile with toasty tea providing a final flourish.



Fruit Mountain

Fruit Mountain is named after WW in China, a fictional location from the novel 'Journey to the West', where a traveller passed from the Zhejiang region, through to the Gansu region. These two locations are famous for their production of stone fruit and teas respectively. The drink represents what could have been explored and discovered throughout the journey.







The SIGNATURE Collection



CELESTIAL DRAGON

€60

The guardian of the dwelling of the gods, our
Celestial Dragon serve is a symbol of power.
Designed for two, this smoking concoction combines
Peddler's Gin with almond, hojicha tea, and citrus to
provide a balanced regal drinking experience.



SKULL CANDY

£18.50

This infamous serve has been our largest selling cocktail since our inception in 2015.

Crystal Head Vodka is combined with a homemade bubble-gum syrup to create a drink that emulates liquid candy. Perfect for those with the sweetest tooth.



HIDDEN DRAGON

£20.50

Concealed in a shroud of smoke, that which lies within must be set free. This luscious rift on the Espresso Martini combines notes of Bacardi Coconut, ODD Café and almond. The wholesome nutty profile will leave you energised.



CHERRY BLOSSOM NECRONI

£17.50

Inspired by our iconic blossom installations, the core of our concept. This solid twist on the classic aperitif leads with Botanist Gin, a sweet blossom Vermouth and cut with the acidity of cherry.



JADE FLOWER §16.50

An offering to the Jade emperor who became the ruler of all deities and creator of humankind. Providing an eclectic and refreshing combination of Grey Goose Vodka, cucumber and mint. Both light and delicate on the palette.



PLUM BLOSSOM SOUR

expressions of plum, hibiscus and violet.

An invigorating twist on a Gin Sour.

A vibrant and floral concoction with differing

£16.50

TATTU L O N D O N





SHANGHAI CLIPPER

81²

For the spirited sippers, our tribute to Shanghai, the global powerhouse. Macallan 12yr Double Cask and Oloroso Sherry blend into a beautiful Manhattan with nutty and citrussy notes.

SWEET SKULLDUGERY Kiwi, blueberry, lychee.	9.50	MOUNTAIN SPRITZ Everleaf Mountain, lavender, bubbles.		10.50
LILY BULB Mint, ginger, agave.	10.50	GREEN PEAR COLLINS Everleaf Mountain, roasted Asian pear, yuzu.		9.50 zu.
RUBY ROSE FIZZ Everleaf Mountain, red berries, bubbles.	9.50	TROPIC Everleaf	SOUR Mountain, tropical lychee, lime.	9.50
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STEAMED				
CHICKEN TRUFFLE SHUMAI \oplus Freshly shaved truffle and soy.				15.30
WAGYU RIBEYE DUMPLING 🖋 Kimchi and spring onion.				18.20
SHIITAKE BAO (15) (#) Porcini, garlic and ginger.				13.20
ROYAL KOI FISH GAO Chilean Seabass, yuzu and miso.				16.40
FRIED				
WILD MUSHROOM SPRING ROLL	. (H) (V)			15.30
PULLED PORK GYOZA Slaw, chilli oil and five-spice black vineg	gar.			15.00
LOBSTER AND SCALLOP TOAST Chilli and mango salsa, zisu leaf and ses	same.			26.00

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.

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

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