

A Winter Romance

冬天的浪漫



ELIXIR OF LOVE 45.00

Made for two

Laurent-Perrier Rosé Champagne, Bombay Sapphire gin, Amaretto, cherry and chocolate.

Attached to your cocktail is a small red envelope, with the chance to find a golden ticket and win a Tattu dining experience with a bottle of Laurent Perrier Rosé on your next Tattu visit. Let our passionate team serve you this magical season and write your own love story with Tattu.

T A T T U



LUNAR NEW YEAR

The Dragon holds a prestigious position as the fifth animal in the Chinese zodiac.

In Chinese culture, the Dragon symbolizes power, strength, and good fortune. Those born under this sign are believed to possess exceptional qualities and often achieve great success. With their charismatic personalities and boundless energy, Dragons inspire admiration and are seen as natural leaders destined for greatness.

THE YEAR OF THE DRAGON SPECIALS

DRAGON'S BREATH COCKTAIL 15.50

Bobby's Gin, ODD Hibiscus, lemongrass, pomegranate.

PEKING DUCK MONEYBAG DIM SUM 14.50

Crispy skin, orange, chilli.

SMOKED MUSHROOM MONEYBAG DIM SUM 13.50

Ginger, chilli, Chinese chives. (V)

YEAR OF THE DRAGON DESSERT 14.90

Cashew butter fudge, honeycomb and marshmallow.

Wishing you a prosperous New Year, plentiful with good luck and fortune.



T A T T U

The Moon Stand Lunch



Choose 3 dishes for 37.80 pp

For The Table

Salted Edamame (V) (H) 7.40

Szechuan Edamame (V) (H) 7.40

½ Aromatic Crispy Duck Pancakes 39.90
Szechuan, cucumber and spring onion.



Three dishes for 37.80

Choose Two

Coconut Chicken Salad

Mint, coriander and shallots. (H)

Wild Mushroom Spring Rolls

Truffle sour cream. (V) (H)

Tuna Sashimi Blossom

Rose, cucumber and wasabi. (H)

Duck and Watermelon Salad

Hoisin, cashew and spring onion. (N)

Salt & Pepper Aubergine

Garlic, chilli and five-spice. (V) (H)

Szechuan Rock Shrimp

Carrot, sancho pepper and pickle. (H)

Red Belly Pork

Baby leek and smoked crackling. ✂

Sugar Snap and Broccoli Salad

Sesame, soy and chilli. (V) (H)

Seven Spiced Seared Tuna

Truffle aioli, caviar and citrus ponzu. (H)

Shredded Beef Spring Rolls

Nam Jim, carrot and spring onion.

Choose One

Sweet and Sour Pork

Pineapple and dragon fruit.

Wok Fired Angry Bird

Chicken, roasted chilli peppers and sesame honey soy. ✂ (N)

Mongolian Mock Beef

Sesame, soy and peppers. (V) (H) ✂

*Caramel Soy Aged Beef Fillet 100g

UK premium aged beef, shiitake, ginger and asparagus.

*SUPPLEMENT 12.60



Rice and Noodles

Steamed Jasmine Rice (V) (H) 6.90

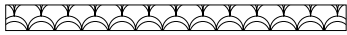
Beansprout Noodles (V) (H) 6.90

(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.

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



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.

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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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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.



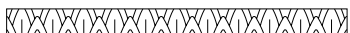
WAVE FOUR

KOI FISH GARDEN

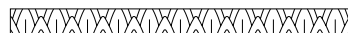
Mango, coconut pannacotta and white chocolate.

PHOENIX NEST (N)

Cashew butter fudge, honeycomb and marshmallow.



Dim Sum



STEAMED

CHICKEN TRUFFLE SHUMAI (H)	15.30
Freshly shaved truffle and soy.	
WAGYU DUMPLING (S)	18.20
Kimchi and spring onion.	
SHIITAKE BAO (V) (H)	13.20
Porcini, garlic and ginger.	
ROYAL KOI FISH GAU	16.40
Black cod, yuzu and miso.	
SCALLOP AND PRAWN SHUMAI (H)	19.50
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM	35.30
Wagyu, Black Cod & Prawn, Shiitake and Royal Koi Fish Gau.	

FRIED

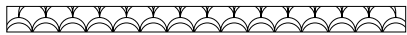
WILD MUSHROOM SPRING ROLLS (V) (H)	15.30
Truffle sour cream.	
PULLED PORK GYOZA	15.00
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND SCALLOP TOAST	26.00
Chilli & mango salsa, zisu leaf and sesame.	



Small Plates



SUGAR SALT CRISPY SQUID (H)	17.90
Green chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V) (H)	15.30
Garlic, chilli and five-spice.	
RED BELLY PORK (S)	18.50
Baby leek and smoked crackling.	
SESAME ROASTED SCALLOPS (H)	27.30
Chinese sausage, crushed edamame and mint.	
½ AROMATIC CRISPY DUCK PANCAKES (H)	41.50
Szechuan, cucumber and spring onion.	
GLAZED BEEF BAO BUNS	24.80
Nam jim, pickled cucumber and crispy shallots.	
STICKY BEEF SHORT RIB	22.30
Soy, chilli and crispy shallots.	
SZECHUAN ROCK SHRIMP (H)	18.90
Carrot, sancho pepper and pickle.	
YELLOW BEAN KING OYSTER MUSHROOM (V)	15.80
Blackened beans and sunflower seed crisps.	
SALT & PEPPER LOIN RIBS	18.90
Five-spice, garlic and shallots.	



Raw



SEVEN SPICE SEARED TUNA (H)	18.90
Truffle aioli, caviar and citrus ponzu.	
YELLOWTAIL SASHIMI (H)	20.50
Citrus ponzu, garlic and edamame.	
TUNA SASHIMI BLOSSOM (H)	19.50
Rose, cucumber and wasabi.	

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Meat



MISO GLAZED CHICKEN (H)	31.50
Sesame, lime and pickled cucumber.	
SATAY BEEF RIBEYE (N)	40.90
Papaya, som tum & cashews.	
CARAMEL SOY AGED BEEF FILLET 7OZ	47.40
UK premium aged beef, shiitake, ginger and asparagus.	
JAPANESE BLACK WAGYU 7OZ	110.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



STONE BASS TOM YUM (H) ✂	36.30
Lemongrass, kaffir lime leaf and pak choi.	
THAI STYLE MONKFISH (H)	38.90
Lime, shallots and lemongrass.	
SHANGHAI BLACK COD (H)	48.30
Hoisin, ginger and lime.	
HONEY ROASTED CHILEAN SEA BASS (H)	51.90
Enoki mushroom fritter and miso.	



From the Wok



MOCK CHICKEN AND BLACK BEAN (V) (H)	25.60
Mangetout and asparagus.	
MONGOLIAN MOCK BEEF (V) (H) ✂	28.90
Sesame, soy and peppers.	
WOK FIRED ANGRY BIRD (N) ✂	30.90
Chicken, roasted chilli peppers and sesame honey soy.	
KUNG PO KING PRAWNS (H) ✂	43.20
Pineapple, green beans & Thai basil.	
GREEN PEPPER LOBSTER (H)	82.90
Jalapeños and crispy shallots.	



Vegetables and Rice



TENDERSTEM BROCCOLI (V) (H)	10.40
Black sesame and truffle.	
SESAME AND GINGER CHOPPED SALAD (V) (H)	11.10
Rainbow vegetable, pumpkin seeds and purple potato crisp.	
COCONUT CREAMED SPINACH (V) (H)	9.50
Tofu, crispy shallots and pomegranate.	
XO MONEY BAG	20.50
Char siu pork, wagyu and shrimp.	
TATTU CANDY RICE (V) (H)	9.90
Orange, candied ginger and beetroot.	
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	9.90
BEANSPROUT NOODLES (H) (V)	6.90



Desserts



CHERRY BLOSSOM (V) (H)	15.80
Cherry, chocolate and candyfloss.	
ASIAN PEAR STICKY TOFFEE PUDDING (V) (N) (H)	13.30
Cinnamon, vanilla and almond.	
WHITE CHOCOLATE DRAGON EGG (V)	15.80
Coconut, passion fruit and mango.	
KOI FISH GARDEN	14.30
Mango, coconut pannacotta and white chocolate.	
PHOENIX NEST (V) (N) (H)	14.90
Cashew butter fudge, honeycomb and marshmallow.	

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