

A Winter Romance

冬天的浪漫



ELIXIR OF LOVE 35.00

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 14.50

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

PEKING DUCK MONEYBAG DIM SUM 12.50

Crispy skin, orange, chilli.

SMOKED MUSHROOM MONEYBAG DIM SUM 11.50

Ginger, chilli, Chinese chives. (V)

YEAR OF THE DRAGON DESSERT 14.50

Cashew butter fudge, honeycomb and marshmallow.

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



The Moon Stand Lunch



Choose 3 dishes for 30.50 pp

For The Table

Salted Edamame (V) (H) 6.30

Szechuan Edamame (V) (H) 6.30

½ Aromatic Crispy Duck Pancakes 35.70
Szechuan, cucumber and spring onion.



Three dishes for 30.50

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. (H)

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. (H) (N)

Mongolian Mock Beef

Sesame, soy and peppers. (V) (H) (N)

***Caramel Soy Steak Bavette** 100g

UK premium aged beef, shiitake, ginger
and asparagus.

*Supplement 7.40



Rice and Noodles

Steamed Jasmine Rice (V) (H) 5.30

Beansprout Noodles (V) (H) 5.30

(V) Vegan option available, ask your server (V) Vegetarian (N) 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 12.5% will be added to your bill, all of which is distributed to the team.



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.

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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.



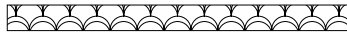
WAVE THREE

WHITE CHOCOLATE DRAGON EGG

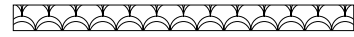
Coconut, passionfruit and mango.

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

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Dim Sum



STEAMED

CHICKEN TRUFFLE SHUMAI (H)	13.60
Freshly shaved truffle and soy.	
ROYAL KOI GAU	14.20
Black cod, yuzu and miso.	
WAGYU DUMPLING ✂	12.90
Kimchi and spring onion.	
SHIITAKE BAO (V) (H)	11.50
Porcini, garlic and ginger.	
SCALLOP AND PRAWN SHUMAI (H)	17.40
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM	26.50
Wagyu, Shiitake, Scallops & prawns and Royal Koi Gau.	

FRIED

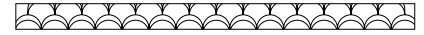
WILD MUSHROOM SPRING ROLLS (V) (H)	12.50
Truffle sour cream.	
PULLED PORK GYOZA	12.50
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND PRAWN TOAST (H)	15.70
Sesame and sweet & sour chilli sauce.	
AROMATIC DUCK SPRING ROLLS	12.50
Spring onion, crispy shallots and cherry hoisin.	

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Small Plates



SUGAR SALT CRISPY SQUID (H)	14.60
Green chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V) (H)	11.30
Garlic, chilli and five-spice.	
TUNA SASHIMI BLOSSOM (H)	16.30
Rose, cucumber and wasabi.	
RED BELLY PORK (S)	15.30
Baby leek and smoked crackling.	
SZECHUAN ROCK SHRIMP (H)	15.70
Carrot, sancho pepper and pickle.	
½ AROMATIC CRISPY DUCK PANCAKES	35.70
Szechuan, cucumber and spring onion.	
GLAZED BEEF BAO BUNS	23.30
Nam jim, pickled cucumber and crispy shallots.	
STICKY BEEF SHORT RIB	19.90
Soy, chilli and crispy shallots.	
SALT & PEPPER LOIN RIBS	15.70
Five-spice, garlic and shallots.	
SEVEN SPICE SEARED TUNA (H)	15.70
Truffle aioli, caviar and citrus ponzu.	



Meat



CHINESE BARBEQUE CHICKEN (H) ✂	24.80
Chilli, sweet soy and pickled cucumber.	
SATAY BEEF RIBEYE (N)	36.50
Papaya, som tum & cashews.	
CARAMEL SOY AGED BEEF FILLET 7OZ	40.90
UK premium aged beef, shiitake, ginger and asparagus.	
JAPANESE BLACK WAGYU 200G	95.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



SEA BASS TOM YUM (H) ✂	28.90
Lemongrass, kaffir lime and pak choi.	
KUNG PO KING PRAWNS (H) ✂	33.80
Pineapple, green beans and Thai basil.	
THAI STYLE MONKFISH (H)	35.80
Lime, shallots and lemongrass.	
SHANGHAI BLACK COD (H)	41.80
Hoisin, ginger and lime.	



From the Wok



MOCK CHICKEN AND BLACK BEAN (V) (H)	20.90
Asparagus and mangetout.	
MONGOLIAN MOCK BEEF (V) (H) ✂	24.20
Sesame, soy and peppers.	
WOK FIRED ANGRY BIRD (N) ✂	24.80
Chicken, roasted chilli peppers and sesame honey soy.	
GREEN PEPPER LOBSTER (H)	36.90/71.50
Jalapeños and crispy shallots.	
	HALF/FULL



Rice, Noodles and Vegetables



TENDERSTEM BROCCOLI (V) (H) Black sesame and truffle.	8.40
PAK CHOI (V) Crispy shallots and ginger.	6.90
TATTU CANDY RICE (V) (H) Orange, candied ginger and beetroot.	7.30
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	7.40
BEANSPROUT NOODLES (V) (H)	6.30



Desserts



CHERRY BLOSSOM (V) (H) Cherry, chocolate and candyfloss.	13.50
ASIAN PEAR STICKY TOFFEE PUDDING (V) (H) (N) Cinnamon, vanilla and almond.	10.80
WHITE CHOCOLATE DRAGON EGG (V) Coconut, passion fruit and mango.	11.50
PHOENIX NEST (V) (H) (N) Cashew butter fudge, honeycomb and marshmallow.	14.50

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