



# BLOSSOM SEASON

at  
T A T T U

Experience the beauty of  
Blossom Season this spring.

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# Taste of Tattu

Monday - Friday 12pm - 6pm

Saturday 12pm - 3pm

2 Courses 28.50

3 Courses 33.50

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## Starters

(Choose one)

WILD MUSHROOM SPRING ROLLS (V)

Truffle sour cream.

PULLED PORK GYOZA

Slaw, chilli oil and five-spice  
black vinegar.

SUGAR SALT CRISPY SQUID

Green sweet chilli,  
pomegranate and mint.

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## Main

Served With Complimentary Jasmine Steamed Rice

(Choose one)

WOK FIRED ANGRY BIRD (N) (S)

Chicken, roasted chilli peppers  
and sesame honey soy.

SEA BASS TOM YUM (S)

Lemongrass, kaffir lime  
and pak choi.

MOCK CHICKEN AND

BLACK BEAN (V)

Asparagus and mangetout.

\*CARMEL SOY AGED STEAK

\*5.00 Upgrade

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## Dessert

(Choose one)

CHERRY BLOSSOM (V)

Cherry, chocolate and candyfloss.

ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.

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## Extras

PAK CHOI (V) 5.00

TENDERSTEM BROCCOLI (V) 6.00

Black sesame and truffle.

SOY BEANSPROUT NOODLES (V) 5.00



# Modern Sharing



65.00 per person

## WAVE ONE

### SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

### ½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.

### SHISHITO PEPPERS



## WAVE TWO

### CHINESE BARBEQUE CHICKEN 🍴

Chilli, sweet soy and pickled cucumber.

### KUNG PO KING PRAWNS 🍴

Pineapple, green beans and Thai basil.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### JASMINE STEAMED RICE



## WAVE THREE

### ASIAN PEAR STICKY TOFFEE PUDDING (N)

Cinnamon, vanilla and almond.

🍴 Spicy dish (N) Contains nuts

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.



# Tattu Signatures



85.00 per person

## WAVE ONE

### SALT & PEPPER RIBS

Five-spice, garlic and shallots.

### LOBSTER AND PRAWN TOAST <sup>(H)</sup>

Sesame and sweet & sour chilli sauce.

### SHREDDED BEEF SPRING ROLLS

Nam Jim, carrot and spring onion.



## WAVE TWO

### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### KUNG PO KING PRAWNS <sup>(S)</sup>

Pineapple, green beans and Thai basil.

### PAK CHOI

Crispy shallots and ginger.

### DUCK EGG AND SAUSAGE FRIED RICE



## WAVE THREE

### YEAR OF THE DRAGON <sup>(N)</sup>

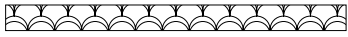
Cashew butter fudge, hazelnut and marshmallow.

<sup>(S)</sup> Spicy dish    <sup>(N)</sup> Contains nuts

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# Emperor's Choice



115.00 per person

## WAVE ONE

### SESAME SEARED SCALLOPS

Chinese sausage, crushed edamame and mint.

### SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

### PULLED PORK GYOZA

Slaw, chilli oil and five-spice black vinegar.



## WAVE TWO

### JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>🌶️</sup>

Chicken, roasted chilli pepper, cashews and sesame honey soy.

### PAK CHOI

Crispy shallots and ginger.

### DUCK EGG AND SAUSAGE FRIED RICE



## WAVE THREE

### CHERRY BLOSSOM

Cherry, chocolate and candyfloss.

<sup>🌶️</sup> Spicy dish   <sup>(N)</sup> Contains nuts

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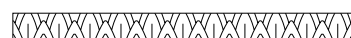
## Dim Sum



DATE AND WATER CHESTNUT GYOZA <sup>(V)</sup>	10.90
Figs, spinach and red vinegar.	
PULLED PORK GYOZA	12.50
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND PRAWN TOAST <sup>(H)</sup>	13.90
Sesame and sweet & sour chilli sauce.	
SHREDDED BEEF SPRING ROLLS	11.90
Nam Jim, carrot and spring onion.	
WILD MUSHROOM SPRING ROLLS <sup>(V)</sup> <sup>(H)</sup>	11.90
Truffle sour cream.	



## Peking Duck Pancakes

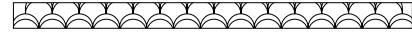


Szechuan, cucumber and spring onion.

HALF	34.00	FULL	65.00
(serves 2-3 people)		(serves 4-6 people)	



## Small Plates



SUGAR SALT CRISPY SQUID (H)	13.90
Green sweet chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V) (H)	11.00
Garlic, chilli and five-spice.	
RED BELLY PORK (S)	15.90
Baby leek and smoked crackling.	
SESAME SCALLOPS TRIO (H)	19.90
Chinese sausage, crushed edamame and mint.	
STICKY BEEF SHORT RIB	17.90
Soy, chilli and crispy shallots.	
SZECHUAN ROCK SHRIMP (H)	14.90
Carrot, sancho pepper and pickle.	
SALT & PEPPER RIBS	14.90
Five-spice, garlic and shallots.	

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

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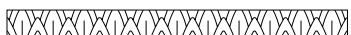
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## Meat



WOK FIRED ANGRY BIRD (N) ✂	23.90
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
CHINESE BARBEQUE CHICKEN (H) ✂	23.90
Chilli, sweet soy and pickled cucumber.	
CARAMEL SOY AGED BEEF FILLET 7OZ	38.90
UK premium aged beef, shiitake, ginger and asparagus.	
JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	



## Seafood



SEA BASS TOM YUM (H) ✂	26.90
Lemongrass, kaffir lime and pak choi.	
SHANGHAI BLACK COD (H)	39.90
Hoisin, ginger and lime.	
KUNG PO KING PRAWNS (H) ✂	28.90
Pineapple, green beans and Thai basil.	
GREEN PEPPER LOBSTER (H)	36.00/70.00
Jalapeños and crispy shallots.	
	HALF/FULL



## Vegetables



MONGOLIAN MOCK BEEF (V) (H) ✂	23.00
Sesame, soy and peppers.	
MOCK CHICKEN AND BLACK BEAN (V) (H)	21.90
Asparagus and mangetout.	
TENDERSTEM BROCCOLI (V) (H)	8.50
Black sesame and truffle.	
PAK CHOI (V)	6.50
Crispy shallots and ginger.	





# Rice and Noodles



TATTU CANDY RICE (V) (H)	7.00
Orange, candied ginger and beetroot.	
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	7.00
BEANSPROUT NOODLES (V) (H)	6.00
STEAMED JASMINE RICE (V) (H)	5.00



# Desserts



CHERRY BLOSSOM (V) (H)	12.00
Cherry, chocolate and candyfloss.	
ASIAN PEAR STICKY TOFFEE PUDDING (N) (V) (H)	12.00
Cinnamon, vanilla and almond.	
YEAR OF THE DRAGON (N) (V)	12.00
Cashew butter fudge, hazelnut and marshmallow.	

(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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