

Taste of Tattu

	Monday - Friday 12pm - 6pm — Saturday 12pm - 3pm	
	2 Courses 28.50 3 Courses 33.50	
	Starters — (Choose one)	
WILD MUSHROOM SPRING ROLLS ① Truffle sour cream.	PULLED PORK GYOZA Slaw, chilli oil and five-spice	SUGAR SALT CRISPY SQUID Green sweet chilli,
	black vinegar.	pomegranate and mint.
	- Main –	
Served V	Vith Complimentary Jasmine Stean	ned Rice
	(Choose one)	
WOK FIRED ANGRY BIRD № 🖌	SEA BASS TOM YUM 🖋	MOCK CHICKEN AND BLACK BEAN [©]
Chicken, roasted chilli peppers and sesame honey soy.	Lemongrass, kaffir lime and pak choi.	Asparagus and mangetout.
	*CARAMEL SOY AGED STEAK	
	*5.00 Upgrade	
	Dessert — (Choose one)	
CHERRY BLOSSOM (V) ASIAN PEAR	STICKY TOFFEE PUDDING (©
Cherry, chocolate and cand	yfloss. Cinnai	mon, vanilla and almond.
	– Extras –	
	PAK CHOI @ 5.00	
т	ENDERSTEM BROCCOLI @ 6.00 Black sesame and truffle.	

SOY BEANSPROUT NOODLES © 5.00







65.00 per person

WAVE ONE

SZECHUAN ROCK SHRIMP Carrot, sancho pepper and pickle.

1/2 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.





85.00 per person

WAVE ONE

SALT & PEPPER RIBS

Five-spice, garlic and shallots.

LOBSTER AND PRAWN TOAST

Sesame and sweet & sour chilli sauce.

SHREDDED BEEF SPRING ROLLS

Nam Jim, carrot and spring onion.

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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 /

Pineapple, green beans and Thai basil.

PAK CHOI

Crispy shallots and ginger.

DUCK EGG AND SAUSAGE FRIED RICE

WAVE THREE

YEAR OF THE DRAGON N

Cashew butter fudge, hazelnut and marshmallow.

✓ Spicy dish N Contains nuts

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A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Emperor's Choice



115.00 per person

WAVE ONE

MIX DIM SUM PLATTER Peking Duck, Shiitake, Royal Koi.

RED BELLY PORK 🖋

Baby leek and smoked crackling.

STICKY BEEF SHORT RIB

Soy, chilli and crispy shallots.



WAVE TWO

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 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.

✓ Spicy dish (N) Contains nuts

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STEAMED

PEKING DUCK MONEY BAG Aromatic duck, hoisin and water chestnut.	10.50
SHIITAKE MONEY BAG (16) Ginger and sesame.	10.00
ROYAL KOI GAU (H) Black cod, yuzu and miso.	11.90
WAGYU DUMPLING / Kimchi and spring onion.	11.90
MIXED DIM SUM PLATTER Peking Duck, Shiitake, Royal Koi.	15.90
FRIED	
LOBSTER AND PRAWN TOAST (H) Sesame and sweet & sour chilli sauce.	13.90
SHREDDED BEEF SPRING ROLLS Nam Jim, carrot and spring onion.	11.90
WILD MUSHROOM SPRING ROLLS (V) (H) Truffle sour cream.	11.90

Szechuan, cucumber and spring onion.

 HALF
 34.00
 FULL
 65.00

 (serves 2-3 people)
 (serves 4-6 people)



SUGAR SALT CRISPY SQUID (H) Green chilli, pomegranate and mint.	13.90
SALT & PEPPER AUBERGINE (10) (H) Garlic, chilli and five-spice.	11.00
RED BELLY PORK J Baby leek and smoked crackling.	15.90
SESAME SCALLOPS TRIO (H) Chinese sausage, crushed edamame and mint.	19.90
STICKY BEEF SHORT RIB Soy, chilli and crispy shallots.	17.90
SZECHUAN ROCK SHRIMP (H) Carrot, sancho pepper and pickle.	14.90
SALT & PEPPER RIBS Five-spice, garlic and shallots.	14.90

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⁽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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Meat



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

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

	Vegetables	
MONGOLIAN MOCK BEEF (16) # / Sesame, soy and peppers.		23.00
MOCK CHICKEN AND BLACK BEAN Asparagus and mangetout.	(NO) (H)	21.90
TENDERSTEM BROCCOLI ($^{(i)}$ $^{(i)}$ Black sesame and truffle.		8.50
PAK CHOI (1) Crispy shallots and ginger.		6.50

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Rice and Noodles



TATTU CANDY RICE (10) (H) Orange, candied ginger and beetroot.	7.00
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	7.00
BEANSPROUT NOODLES ® H	6.00
STEAMED JASMINE RICE (18) (H)	5.00



Desserts



CHERRY BLOSSOM (V) (H)

12.00

Cherry, chocolate and candyfloss.

ASIAN PEAR STICKY TOFFEE PUDDING \circledR ข

12.00

Cinnamon, vanilla and almond.

YEAR OF THE DRAGON ${\Bbb N}$ ${\Bbb V}$

12.00

Cashew butter fudge, hazelnut and marshmallow.

Wegan option available, ask your server Vegetarian 🗸 Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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