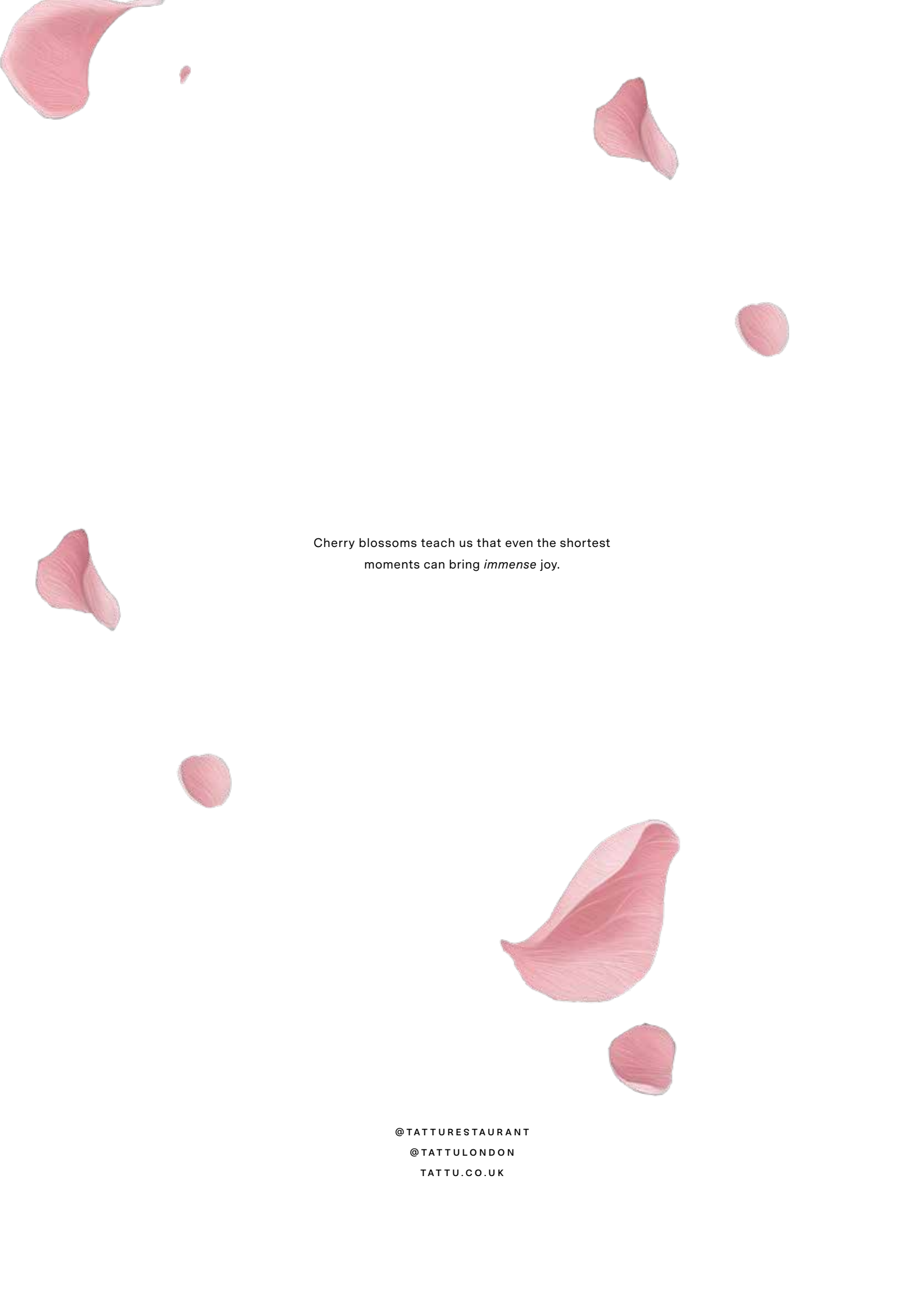




BLOSSOM SEASON

at
TATTU

Experience the beauty of
Blossom Season this spring.



Cherry blossoms teach us that even the shortest
moments can bring *immense* joy.

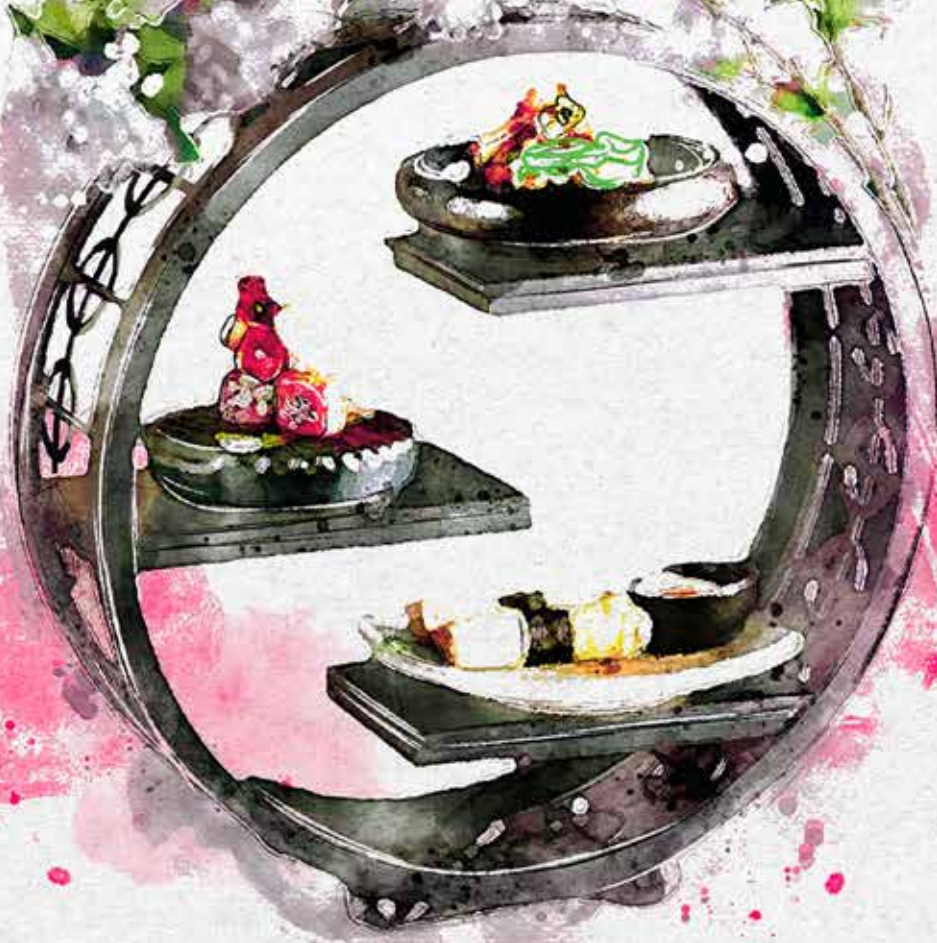
@TATTURESTAURANT

@TATTULONDON

TATTU.CO.UK



Moonstand
Lunch



Choose 3 dishes

for 30.50 pp



For The Table

Salted Edamame (V) (H) 6.00

Szechuan Edamame (V) (H) 6.00

½ Aromatic Crispy Duck Pancakes 33.00
Szechuan, cucumber and spring onion.



Three dishes for 30.50

Choose Two

Coconut Chicken Salad (H)

Mint, coriander and shallots.

Red Belly Pork (H)

Baby leek and smoked crackling.

Wild Mushroom Spring Rolls (V) (H)

Truffle sour cream.

Sugar Snap and Broccoli Salad (V) (H)

Sesame, soy and chilli.

Shredded Beef Spring Roll

Nam jim and carrot and spring onion.

Seven Spiced Seared Tuna (H)

Truffle aioli, caviar and citrus ponzu.

Choose One

Sweet and Sour Pork

Pineapple and dragon fruit.

Wok Fired Angry Bird (N)

Chicken, roasted chilli peppers
cashews and sesame honey soy.

Mongolian Mock Beef (V) (H) (H)

Sesame, soy and peppers.

***Caramel Soy Steak Bavette** 100g

UK premium aged beef, shiitake,
ginger and asparagus.

*Supplement 7.00



Rice and Noodles

Steamed Jasmine Rice (V) (H) 5.00


Beansprout Noodles (V) (H) 5.00

(V) Vegan option available, ask your server (V) Vegetarian (H) 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.





Modern Sharing



69.00 per person

WAVE ONE

SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.

PEKING DUCK MONEY BAG

Aromatic duck, hoisin and water chestnut.



WAVE TWO

SATAY RIBEYE BEEF (N)

Papaya, som tum and cashews.

SEA BASS TOM YUM ✂

Lemongrass, kaffir lime and pak choi.

WOK FIRED ANGRY BIRD (N) ✂

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

PAK CHOI

Crispy shallots and ginger.

JASMINE STEAMED RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING (N)

Cinnamon, vanilla and almond.

✂ Spicy dish (N) Contains nuts

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89.00 per person

WAVE ONE

WAGYU DUMPLING 🍴

Kimchi and spring onion.

SEVEN SPICE SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

RED BELLY PORK 🍴

Baby leek and smoked crackling.



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.

TENDERSTEM BROCCOLI

Black sesame and truffle.

DUCK EGG AND SAUSAGE FRIED RICE



WAVE THREE

WHITE CHOCOLATE DRAGON EGG

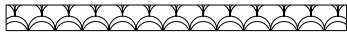
Coconut, passionfruit and mango.

🍴 Spicy dish (N) Contains nuts

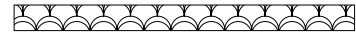
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Emperor's Choice



119 per person

WAVE ONE

MIXED DIM SUM PLATTER

Peking Duck, Scallops & Prawns, Shiitake, Royal Koi.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



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

YEAR OF THE DRAGON ^(N)

Cashew butter fudge, hazelnut and marshmallow.

🌶️ Spicy dish ^(N) Contains nuts

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Dim Sum

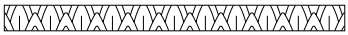


STEAMED

ROYAL KOI FISH GAU	14.00
Black cod, yuzu and miso.	
WAGYU DUMPLING 🍴	13.00
Kimchi and spring onion.	
PEKING DUCK MONEY BAG	12.00
Aromatic duck, hoisin and water chestnut.	
SHIITAKE MONEY BAG (V)	11.00
Ginger and sesame.	
SCALLOP AND PRAWN SHUMAI (H)	17.00
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM PLATTER	26.00
Peking Duck, Scallops & Prawns, Shiitake, Royal koi.	

FRIED

WILD MUSHROOM SPRING ROLLS (V) (H)	12.00
Truffle sour cream.	
PULLED PORK GYOZA	13.00
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND PRAWN TOAST (H)	15.00
Sesame and sweet & sour chilli sauce.	
SHREDDED BEEF SPRING ROLLS	13.00
Nam jim and carrot and spring onion.	



Peking Duck Pancakes



Szechuan, cucumber and spring onion.

HALF	38.00	FULL	69.00
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Small Plates



SUGAR SALT CRISPY SQUID (H)	14.90
Green chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V) (H)	11.00
Garlic, chilli and five-spice.	
TUNA SASHIMI BLOSSOM (H)	16.00
Rose, cucumber and wasabi.	
RED BELLY PORK (S)	16.90
Baby leek and smoked crackling.	
SZECHUAN ROCK SHRIMP (H)	16.90
Carrot, sancho pepper and pickle.	
GLAZED BEEF BAO BUNS (SERVES TWO)	26.50
Nam jim, pickled cucumber and crispy shallots.	
STICKY BEEF SHORT RIB	19.90
Soy, chilli and crispy shallots.	
SALT & PEPPER RIBS	16.00
Five-spice, garlic and shallots.	
SEVEN SPICE SEARED TUNA (H)	15.90
Truffle aioli, caviar and citrus ponzu.	

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

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Meat



WOK FIRED ANGRY BIRD (N) ✂	24.90
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
CHINESE BARBEQUE CHICKEN (H) ✂	24.90
Chilli, sweet soy and pickled cucumber.	
SATAY BEEF RIBEYE (N)	37.00
Papaya, som tum & cashews.	
CARAMEL SOY AGED BEEF FILLET 7OZ	39.90
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) ✂	27.50
Lemongrass, kaffir lime and pak choi.	
KUNG PO KING PRAWNS (H) ✂	29.50
Pineapple, green beans and Thai basil.	
THAI STYLE MONKFISH (H)	36.00
Lime, shallots and lemongrass.	
SHANGHAI BLACK COD (H)	42.00
Hoisin, ginger and lime.	
GREEN PEPPER LOBSTER (H)	37.00/74.00
Jalapeños and crispy shallots.	
	HALF/FULL



Vegetables



MOCK CHICKEN AND BLACK BEAN (V) (H)	22.90
Asparagus and mangetout.	
MONGOLIAN MOCK BEEF (V) (H) ✂	24.90
Sesame, soy and peppers.	
TENDERSTEM BROCCOLI (V) (H)	9.50
Black sesame and truffle.	
PAK CHOI (V)	7.00
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)	6.00

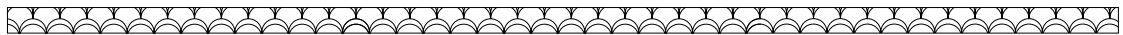


Desserts



CHERRY BLOSSOM (V) (H)	12.00
Cherry, chocolate and candyfloss.	
ASIAN PEAR STICKY TOFFEE PUDDING (V) (H) (N)	12.00
Cinnamon, vanilla and almond.	
WHITE CHOCOLATE DRAGON EGG (V)	12.00
Coconut, passion fruit and mango.	
YEAR OF THE DRAGON (N) (V)	14.00
Cashew butter fudge, hazelnut and marshmallow.	

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



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