



TATFÜ  
L O N D O N



## Champagne Cocktails

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### ORIENTAL LEISURE 18.00

Laurent-Perrier La Cuvée Rosé, Bombay Gin, cucumber, thyme, blood orange.

### MEISSEN PAGODA 16.50

Laurent-Perrier La Cuvée Rosé, Bacardi Coconut, lychee, Cointreau.

### FLORAL HARMONY 19.00

Laurent-Perrier La Cuvée Rosé, Aperol, Umeshu, smoky pineapple.

### ROCOCO SPRITZ 19.00

Laurent-Perrier La Cuvée Rosé, Grey Goose, mango, yuzu.

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	125ml	
	(S)	(Btl)
LAURENT-PERRIER LA CUVÉE NV Brut, Tours-sur-Marne.	18.50	107.00
LAURENT-PERRIER CUVÉE ROSÉ NV Brut, Tours-sur-Marne.	25.50	147.00
LAURENT-PERRIER, LA CUVÉE MAGNUM NV Brut, Tours-sur-Marne.		255.00
LAURENT-PERRIER CUVÉE ROSÉ MAGNUM NV Brut, Tours-sur-Marne.		355.00



# Dim Sum

Select 3 for 35.00

## LOBSTER DUMPLING

Lobster bisque puree.

## EMPEROR'S WAGYU BEEF PUFF

Spring onion, sriracha and kimchi.

## TRUFFLE SHIITAKE BAO BUN

Truffle, kimchi and crispy seaweed.

## ROYAL KOI FISH GAU




Chilean sea bass, yuzu and miso.

## SCALLOP AND PRAWN SHUMAI

Wasabi tobiko, vietnamese cracker and nam jim.



Scan the QR code for Tattu's allergens

 Vegan option available, ask your server  Vegetarian  Spicy dish

Please make a member of our team aware of any allergies and intolerances before placing an order for food or drink. Please note that all of our drinks are prepared in an area where cross-contamination can occur, therefore we cannot guarantee that allergens will not be present. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

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# Taste of Tattu

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Monday - Friday 12pm - 6pm

Saturday 12pm - 3pm

2 Courses 33.50

3 Courses 37.50

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## Starters

(Choose one)

PEKING DUCK MONEY BAG

Aromatic duck, hoisin and water chestnut.

SUGAR SALT CRISPY SQUID <sup>(H)</sup>

Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN

Truffle, kimchi and crispy seaweed.

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## Main

Served With Complimentary Jasmine Steamed Rice.

(Choose one)

WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>

Chicken, roasted chilli peppers and sesame honey soy.

STONEBASS CHINESE CURRY <sup>(H)</sup>

Lemongrass, kaffir lime leaf and pak choi.

KUNG PO TOFU <sup>(V)</sup> <sup>(H)</sup>

Pineapple, green beans & lotus.

\*CARAMEL SOY AGED BEEF FILLET

\*10.00 Upgrade

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## Dessert

(Choose one)

CHERRY BLOSSOM <sup>(H)</sup> <sup>(V)</sup>

Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING <sup>(H)</sup> <sup>(V)</sup>

Cinnamon, vanilla and almond.

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## Extras

PAK CHOI & GINGER <sup>(V)</sup> 6.00

Crispy shallots and ginger.

TENDERSTEM BROCCOLI <sup>(V)</sup> 7.50

Black sesame and truffle.

SINGAPORE SHIITAKE NOODLES <sup>(V)</sup> 6.00

Onion, pepper & shiitake.

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<sup>(S)</sup> Spicy <sup>(V)</sup> Vegetarian <sup>(V)</sup> Vegan <sup>(H)</sup> Halal