



T A T T U
L E E D S



Champagne Cocktails

ORIENTAL LEISURE 14.50

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

MEISSEN PAGODA 12.50

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

FLORAL HARMONY 15.00

Laurent-Perrier La Cuvée, Aperol, umeshu, smoky pineapple.

ROCOCO SPRITZ 15.00

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

	125ml	
	(S)	(Btl)
LAURENT-PERRIER LA CUVÉE	18.50	92.00
NV Brut, Tours-sur-Marne.		
LAURENT-PERRIER CUVÉE ROSÉ	26.50	122.00
NV Brut, Tours-sur-Marne.		
LAURENT-PERRIER, LA CUVÉE MAGNUM		255.00
NV Brut, Tours-sur-Marne.		
LAURENT-PERRIER CUVÉE ROSÉ MAGNUM		355.00
NV Brut, Tours-sur-Marne.		



Dim Sum

Select 3 for 27.00

ROYAL KOI FISH GAU

Black cod, yuzu and miso.

PEKING DUCK MONEY BAG

Aromatic duck, hoisin and water chesnut.

SHIITAKE MONEY BAG (V)

Ginger and sesame.

SHORT RIB SPRING ROLL

Nam Jim, carrot and spring onion.

WAGYU BEEF GYOZA

Edamame and teryaki.



Scan the QR code for Tattu's allergens

🌶️ Spicy dish (H) Halal option available, ask your server

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

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.

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 (V) (H)
Truffle sour cream.

PAN SEARED PORK DUMPLING
Black pepper pork.

ROYAL KOI FISH GAU
Black cod, yuzu and miso.

Main

Served With Complimentary Jasmine Steamed Rice.

(Choose one)

WOK FIRED ANGRY BIRD (V) (H) (S)
Chicken, roasted chilli peppers
and sesame honey soy.

SEA BASS CHINESE CURRY (S) (H)
Lemongrass, kaffir lime leaf
and pak choi.

KUNG PO TOFU (V) (H)
Pineapple, green beans & lotus.

*CAMEL SOY AGED STEAK

*5.00 Upgrade

Dessert

(Choose one)

CHERRY BLOSSOM (H) (V)
Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (V)
Cinnamon, vanilla and almond.

Extras

PAK CHOI & GINGER (V) 5.00
Crispy shallots and ginger.

TENDERSTEM BROCCOLI (V) 6.00
Black sesame and truffle.

SINGAPORE SHIITAKE NOODLES (V) 5.00
Onion, pepper & shiitake.

(S) Spicy (V) Vegetarian (H) Halal