



# 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) (H)  
Truffle sour cream.

PAN SEARED PORK DUMPLING  
Black pepper pork.

ROYAL KOI FISH GAU  
Black cod, yuzu and miso.

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

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

\*CARAMEL SOY AGED STEAK

\*5.00 Upgrade

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## Dessert

(Choose one)

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

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

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## Extras

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

TENDERSTEM BROCCOLI (VG) 6.00  
Black sesame and truffle.

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

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



# Modern Sharing



69.00 per person

## WAVE ONE

### LOBSTER AND PRAWN TOAST

Sesame and sweet & sour chilli sauce.

### PEKING DUCK MONEY BAG

Aromatic duck, hoisin and water chestnut.

### SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.



## WAVE TWO

### BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

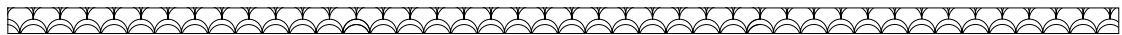
### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### TENDERSTEM BROCCOLI

Black sesame and truffle.


### STEAMED JASMINE RICE



## WAVE THREE

### ASIAN PEAR STICKY TOFFEE PUDDING <sup>(N)</sup>

Cinnamon, vanilla and almond.

 Spicy dish <sup>(N)</sup> 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



89.00 per person

## WAVE ONE

### CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



## WAVE TWO

### SEA BASS CHINESE CURRY

Lemongrass, kaffir lime leaf and pak choi.

### WOK FIRED ANGRY BIRD

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

### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

### PAK CHOI & GINGER

Crispy shallots and ginger.

### SHREDDED DUCK FRIED RICE



Carrot, courgette and spring onion.



## WAVE THREE

### CHERRY BLOSSOM

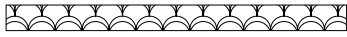
Cherry, chocolate and candy floss.

 Spicy dish  Contains nuts

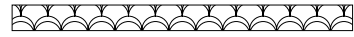
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# Emperor's Choice



119.00 per person

## WAVE ONE

### MIXED DIM SUM PLATTER

Peking Duck, Shiitake, Scallop & Prawn and Royal Koi Gau

### RED BELLY PORK 🌶️

Baby leek and smoked crackling.



## WAVE TWO

### CHAR SIU PORK TWO WAYS

Nashi pear and crackling.

### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### SINGAPORE SHIITAKE NOODLES

Onion, pepper and shiitake.

### PAK CHOI & GINGER

Crispy shallots and ginger.



## 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.	
PEKING DUCK MONEY BAG	12.00
Aromatic duck, hoisin and water chestnut.	
SHIITAKE MONEY BAG (V) (H)	10.50
Ginger and sesame.	
SCALLOP AND PRAWN SHUMAI (H)	15.00
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM PLATTER	26.00
Peking Duck, Shiitake, Scallop & Prawn and Royal Koi Gau	

## FRIED

LOBSTER AND PRAWN TOAST (H)	15.00
Sesame and sweet & sour chilli sauce.	
WAGYU BEEF GYOZA	16.00
Edamame and teryaki.	
PAN SEARED PORK DUMPLING	14.00
Black pepper pork.	
SHORT RIB SPRING ROLL	13.00
Nam jim, carrot and spring onion.	
WILD MUSHROOM SPRING ROLLS (V) (H)	12.00
Truffle sour cream.	



# Peking Duck Pancakes



Szechuan, cucumber and spring onion.

HALF	36.00	FULL	69.00
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## Small Plates



SUGAR SALT CRISPY SQUID <sup>(H)</sup>	14.50
Green chilli, pomegranate and mint.	
SWEET & SOUR VEGETABLE TEMPURA <sup>(V)</sup>	13.00
Enoki, courgette, sweet potato and ponzu.	
RED BELLY PORK <sup>(S)</sup>	15.00
Baby leek and smoked crackling.	
STICKY BEEF SHORT RIB	23.00
Soy, chilli and crispy shallots.	
CRISPY KATAIFI KING PRAWNS <sup>(H)</sup>	17.00
Mango and sweet chilli.	
SALT & PEPPER LOIN RIBS	15.00
Five-spice, garlic and shallots.	
XO SCALLOP SKEWERS	17.00
Pancetta, chilli and pork floss.	
SEVEN SPICE SEARED TUNA <sup>(H)</sup>	16.00
Truffle aioli, caviar and citrus ponzu.	

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

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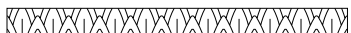
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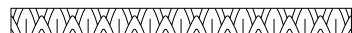
## Meat



CHINESE BARBEQUE CHICKEN (H) ✂	25.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) ✂	26.00
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
CHAR SIU PORK TWO WAYS	32.00
Nashi pear and crackling.	
BLACK PEPPER BEEF FILLET	36.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	38.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	



## Seafood



SEA BASS CHINESE CURRY (H) ✂	30.00
Lemongrass, kaffir lime leaf and pak choi.	
KUNG PO KING PRAWNS (H) ✂	32.00
Pineapple, green beans and Thai basil.	
SALT & PEPPER MONKFISH (H)	36.00
Sweet vinegar, soy and lime.	
SHANGHAI BLACK COD (H)	39.00
Hoisin, ginger and lime.	
GREEN PEPPER LOBSTER (H)	65.00
Jalapeños and crispy shallots.	

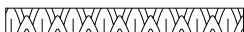




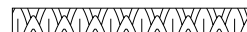
## Vegetables and Tofu



PAK CHOI & GINGER (V) (H)	10.00
Crispy shallots and ginger.	
TENDERSTEM BROCCOLI (V) (H)	12.00
Black sesame and truffle.	
KING OYSTER CHINESE CURRY (V) (H) 🌶️	22.00
Crispy leeks and pak choi.	
KUNG PO TOFU (V) (H) 🌶️	22.00
Pineapple, green beans and lotus.	
MOCK CHICKEN AND BLACK BEAN (V) (H)	23.00
Asparagus and mangetout.	



## Rice and Noodles



STEAMED JASMINE RICE (V) (H)	8.00
VEGETABLE FRIED RICE (V) (H)	13.00
Carrot, courgette and spring onion.	
SINGAPORE SHIITAKE NOODLES (V)	14.00
Onion, pepper and shiitake.	
SHREDDED DUCK FRIED RICE	16.00
Carrot, courgette and spring onion.	

(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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