



BLOSSOM SEASON

at
TATFU

Experience the beauty of
Blossom Season this Spring.

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 (N) (H) 🌶️
Chicken, roasted chilli peppers
and sesame honey soy.

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

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

*CARMEL SOY AGED STEAK

*5.00 Upgrade

Dessert

(Choose one)

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

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

Extras

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

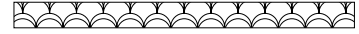
TENDERSTEM BROCCOLI (VG) 6.00
Black sesame and truffle.

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

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



Modern Sharing



65.00 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 ^(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.

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



Tattu Signatures



85.00 per person

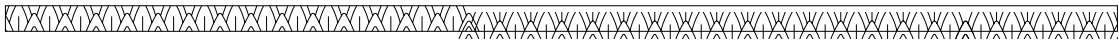
WAVE ONE

CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

SEA BASS CHINESE CURRY

Lemongrass, kaffir lime leaf and pak choi.

WOK FIRED ANGRY BIRD

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

PAK CHOI & GINGER

Crispy shallots and ginger.

SHREDDED DUCK FRIED RICE


Carrot, courgette & spring onion.



WAVE THREE

YEAR OF THE DRAGON [Ⓝ]

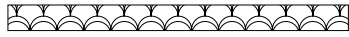
Cashew butter fudge, hazelnut and marshmallow.

 Spicy dish [Ⓝ] Contains nuts

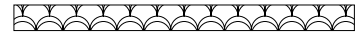
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Emperor's Choice



115.00 per person

WAVE ONE

MIXED DIM SUM PLATTER

Peking Duck, Shiitake, 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.

PAK CHOI & GINGER

Crispy shallots and ginger.

SINGAPORE SHIITAKE NOODLES

Onion, pepper and shiitake.



WAVE THREE

CHERRY BLOSSOM

Cherry, chocolate and candy floss.

🍴 Spicy dish (N) Contains nuts

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Dim Sum



STEAMED

PEKING DUCK MONEY BAG	12.00
Aromatic duck, hoisin and water chestnut.	
SHIITAKE MONEY BAG (V) (H)	10.50
Ginger and sesame.	
ROYAL KOI GAU (H)	14.00
Black cod, yuzu and miso.	
MIXED DIM SUM PLATTER	18.00
Peking Duck, Shiitake, Royal Koi Gau.	

FRIED

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

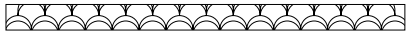


Peking Duck Pancakes

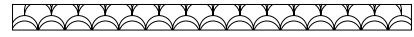


Szechuan, cucumber and spring onion.

HALF	34.00	FULL	65.00
(serves 2-3 people)		(serves 4-6 people)	



Small Plates



SWEET & SOUR VEGETABLE TEMPURA ^(V) Enoki, courgette, sweet potato and ponzu.	11.00
X.O. SCALLOP SKEWERS Pancetta, chilli and pork floss.	16.00
CRISPY KATAIFI KING PRAWNS ^(H) Mango and sweet chilli.	15.00
SUGAR SALT CRISPY SQUID ^(H) Green chilli, pomegranate and mint.	13.50
RED BELLY PORK ^(S) Baby leek and smoked crackling.	14.00
STICKY BEEF SHORT RIB Crispy shallots, chilli and spring onion.	20.00
SALT & PEPPER LOIN RIBS Five-spice, garlic and shallots.	14.00

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

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Meat



CHINESE BARBEQUE CHICKEN (H) 🍴	23.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) 🍴	23.00
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
CHAR SIU PORK TWO WAYS	28.00
Nashi pear and crackling.	
BLACK PEPPER BEEF FILLET	32.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	36.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	60.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



SHANGHAI BLACK COD (H)	39.00
Hoisin, ginger and lime.	
GREEN PEPPER LOBSTER (H)	36.00
Jalapeños and crispy shallots.	
SALT & PEPPER MONKFISH (H)	32.00
Sweet vinegar, soy and lime.	
KUNG PO KING PRAWNS (H) 🍴	32.00
Pineapple, green beans and Thai basil.	
SEA BASS CHINESE CURRY (H) 🍴	26.00
Lemongrass, kaffir lime leaf and pak choi.	



Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (V) (H)	22.00
Asparagus and mangetout.	
KUNG PO TOFU (V) (H) 🌶️	21.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (V) (H)	10.00
Black sesame and truffle.	
PAK CHOI & GINGER (V)	10.00
Crispy shallots and ginger.	



Rice and Noodles



SHREDDED DUCK FRIED RICE	15.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	12.00
Carrot, courgette and spring onion.	
SINGAPORE SHIITAKE NOODLES (V) (H)	13.00
Onion, pepper and shiitake.	
STEAMED JASMINE RICE (V) (H)	7.00
Onion, pepper and shiitake.	

(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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