



BLOSSOM SEASON

at

T A T T U

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 37.80 pp

AVAILABLE 12-3PM MONDAY TO SATURDAY

For The Table

Salted Edamame (V) (H) 7.40

Szechuan Edamame (V) (H) 7.40

½ Aromatic Crispy Duck Pancakes 39.90
Szechuan, cucumber and spring onion.



Three dishes for 37.80

Choose Two

Coconut Chicken Salad

Mint, coriander and shallots. (H)

Red Belly Pork

Baby leek and smoked crackling. (N)

Seven Spiced Seared Tuna

Truffle aioli, caviar and citrus ponzu. (H)

Sweet & Sour Vegetable Tempura

Enoki, courgette, sweet potato and ponzu.

Sugar Salt Crispy Squid

Green sweet chilli, pomegranate and mint.

Wild Mushroom Spring Rolls

Truffle sour cream.

Choose One

Sweet and Sour Pork

Pineapple and dragon fruit.

Wok Fired Angry Bird

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

Kung Po Tofu

Pineapple, green beans and lotus. (V) (H) (N)

Mock Chicken And Black Bean

Mangetout and asparagus. (V) (H)

***Caramel Soy Aged Beef Fillet 100g**

UK premium aged beef, shiitake, ginger
and asparagus.

*SUPPLEMENT 12.60



Rice and Noodles

Steamed Jasmine Rice (V) (H) 8.00

Singapore Shiitake Noodles (V) (H) 15.00

Onion, Pepper and Shiitake.

(V) Vegan option available, ask your server (V) Vegetarian (N) 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 14.5% will be added to your bill, all of which is distributed to the team.



Modern Sharing



94.50 per person

WAVE ONE

PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



WAVE TWO

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

SCALLOP AND PRAWN SHUMAI

Wasabi tobiko, Vietnamese cracker and nam jim.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE THREE

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

STONE BASS CHINESE CURRY

Lemongrass, kaffir lime leaf and pak choi.

PAK CHOI & GINGER

Crispy shallots and ginger.



STEAMED JASMINE RICE



WAVE FOUR

WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango.

 Spicy dish  Contains nuts

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Tattu Signatures



126.00 per person

WAVE ONE

PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



WAVE TWO

LOBSTER & SCALLOP TOAST

Chilli & mango salsa, zisu leaf and sesame.

X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

PAN SEARED IBERICO PORK BAO

Black pepper Iberico pork.



WAVE THREE

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.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE FOUR

YEAR OF THE DRAGON (N)

Cashew butter fudge, hazelnut and marshmallow.

🌶️ Spicy dish (N) Contains nuts

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Emperor's Choice

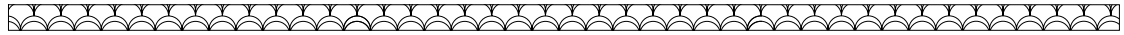


175.00 per person

WAVE ONE

PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



WAVE TWO

MIXED DIM SUM PLATTER

Lobster, Peking Duck, Scallop & Prawn, Royal Koi Fish Gau.

CRISPY KATAIFI LANGOUSTINE

Mango and sweet chilli.

EMPERORS WAGYU BEEF PUFF

Spring onion, sriracha and kimchi.



WAVE THREE

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

CHAR SIU PORK TWO WAYS

Nashi pear and crackling.

PAK CHOI & GINGER

Crispy shallots and ginger.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE FOUR

CHERRY BLOSSOM

Cherry, chocolate and candy floss.



Dim Sum



STEAMED

LOBSTER DUMPLING Lobster bisque puree.	21.00
PEKING DUCK MONEYBAG Aromatic duck, hoisin and water chesnut.	16.00
TRUFFLE SHIITAKE BAO BUN Truffle, kimchi and crispy seaweed.	18.00
ROYAL KOI FISH GAU Black cod, yuzu and miso.	16.00
SCALLOP AND PRAWN SHUMAI (H) Wasabi tobiko, Vietnamese cracker and nam jim.	17.00
MIXED DIM SUM PLATTER Lobster, Peking Duck, Scallop & Prawn, Royal Koi Fish Gau.	39.00

FRIED

LOBSTER AND SCALLOP TOAST Chilli & mango salsa, zisu leaf and sesame.	26.00
EMPEROR'S WAGYU BEEF PUFF Spring onion, sriracha and kimchi.	18.00
PAN SEARED IBERICO PORK BAO Black pepper Iberico pork.	16.00
WILD MUSHROOM SPRING ROLLS (V) (H) Truffle sour cream.	15.50



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF	42.00	FULL	80.00
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Small Plates



SUGAR SALT CRISPY SQUID (H)	19.00
Green chilli, pomegranate and mint.	
SWEET & SOUR VEGETABLE TEMPURA (V)	16.00
Enoki, courgette, sweet potato and ponzu.	
IBERICO RED BELLY PORK (S)	21.00
Baby leek and smoked crackling.	
X.O. SCALLOP SKEWERS	19.00
Pancetta, chilli and pork floss.	
STICKY BEEF SHORT RIB	26.00
Soy, chilli and crispy shallots.	
CRISPY KATAIFI LANGOUSTINE	26.00
Mango and sweet chilli.	
SEVEN SPICED SEARED TUNA	19.00
Truffle aioli, caviar and citrus ponzu.	

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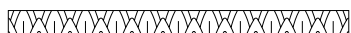
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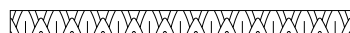
Meat



MISO GLAZED CHICKEN (H)	31.50
Sesame, lime and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) ✂	32.50
Chicken, roasted chilli peppers and sesame soy.	
CHAR SIU PORK TWO WAYS	39.00
Nashi pear and crackling.	
BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 200g	110.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



STONE BASS CHINESE CURRY	38.00
Lemongrass, kaffir lime leaf and pak choi.	
SHANGHAI BLACK COD (H)	48.00
Hoisin, ginger and lime.	
HONEY ROASTED CHILEAN SEA BASS (H)	52.00
Enoki mushroom fritter and miso.	
SALT & PEPPER MONKFISH (H)	42.00
Sweet vinegar, soy and lime.	
KUNG PO KING PRAWNS (H) ✂	42.00
Pineapple, green beans and Thai basil.	
GREEN PEPPER LOBSTER (H)	82.00
Jalapeños and crispy shallots.	



Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (V) (H)	26.00
Mangetout and asparagus.	
KUNG PO TOFU (V) (H)	24.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (V) (H)	15.00
Black sesame and truffle.	
PAK CHOI & GINGER (V) (H)	12.00
Crispy shallots and ginger.	
KING OYSTER CHINESE CURRY (V) (H)	24.00
Crispy leeks and pak choi.	



Rice and Noodles



X.O. MONEY BAG	20.50
Char siu, wagyu and shrimp.	
SHREDDED DUCK FRIED RICE	18.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	14.00
Carrot, courgette and spring onion.	
SINGAPORE SHIITAKE NOODLES (V) (H)	15.00
Onion, pepper and shiitake.	
STEAMED JASMINE RICE (V) (H)	10.00

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