

The image shows the interior of a restaurant, likely TATU in London. The space is filled with large, artificial cherry blossom trees in red pots, creating a warm and romantic atmosphere. The trees are in full bloom with light pink and white flowers. In the background, there is a bar area with a menu board and a kitchen area with various containers on shelves. The foreground shows several tables set with white tablecloths, plates, and glasses, ready for dining. The lighting is soft and warm, highlighting the textures of the blossoms and the wooden elements of the restaurant.

T A T U
L O N D O N

Group Dining and Events



Four Seasons Four Reasons



“Four Seasons, Four Reasons” is our new brand narrative that stands for: continual creation, remarkable vision and a single-minded dedication to the highest standards of sensory dining.

Each quarter our restaurants will be transformed by colour to mark the turn of the season. We offer four unique experiences throughout the year where every encounter embraces innovation.

January to March – A Winter Romance

April to June – Cherry Blossom Season

July to September – Spirit of Summer

October to December – The Great Snow



Cuisine



Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

Diners are encouraged to embrace the customary approach of sharing dishes with their guests, from colourful dim sum and luxurious small plates, to contemporary main course dishes and stunning desserts. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers.

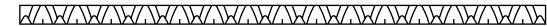
Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience this invites more interaction and engagement between our customers and our team.

Dim Sum is a style of Chinese cuisine prepared as small bite-sized portions of food served in steamer baskets or small plates. They are an art form in themselves and can take be adapted to contain a range of interesting ingredients and shapes. The production of dim sum is highly skilled and specialist which makes it a rare concept outside of very traditional Chinese restaurants. At Tattu we experiment with unusual flavour combinations, colours and shapes to produce unique dishes that can't be found anywhere else.

To ensure our product is unique our menus go through a lengthy creative process, starting with a simple and recognisable flavour profile our team then formulate ways to expand on this profile from a new angle and presentation. Tastings are held weekly and an idea can be refined up to ten times before the final product is created ready for our seasonal updates.



Western Residence



Journey through our flower hung gate and into our Western Residence, inspired by the Koi Carp.

The water like reflective surfaces and pearlescent details are a haven of serenity for you and your guests to enjoy while soaking up the ambience of the Courtyard House.

This space comfortably holds between 20 to 30 guests across a selection of raised booths and large circular tables, in your own semi-private area.

Minimum spend starts from £2,500



Main Residence



Our main Residence is protected by the Tiger, which is a semi-private area.

This space is sumptuously moody yet vibrant and has spectacular views of New Oxford Street. This space can hold between 40-80 guests for a sit-down meal or drinks and canapés reception.

Minimum spend starts from £6,500



Outer Courtyard Terrace Hire



Unwind in our Outer Courtyard Terrace area where your party can take in the unrivalled city views.

Our Courtyard terrace will hold up to 16 guests seated or 30 standing. This space is perfect for an elevated canapé event whilst being protected from the elements, with sliding windows for warmer days and outdoor heaters during the cooler evenings.

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Venue Hire



Hire our entire Courtyard House and each one of its distinct dining spaces for an exclusive event where our residences meet, blending with the true beauty of the outside world.

This space holds up to 160 guests for a seated dining event or up to 250 for a drinks and canapé event.

Our entire team are committed to your every need and event requirements, to provide your group with an exceptional dining experience, selecting one of our specially curated sharing menus or choosing small plates and dim sum from our canapé menu.

Minimum spend starts from £15,000



Select Your Menu



Our Executive Chef has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu London.

Pair this menu with wine or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.

Vegetarian and Vegan menus are available upon request.

Sharing Menus



Example Menu



WAVE ONE

PRAWN AND TRUFFLE CRACKER
Sriracha, sesame and shrimp floss.



WAVE TWO

MIXED DIM SUM BASKET
Wagyu, Shiitake, Black Cod & Prawn and Royal Koi Gau.

GLAZED BEEF BAO BUNS
Nam jim, pickled cucumber and crispy shallots.

SZECHUAN ROCK SHRIMP
Carrot, sancho pepper and pickle.



WAVE THREE

JAPANESE BLACK WAGYU
Himalayan salt block, enoki mushroom and shallot soy.

GREEN PEPPER LOBSTER
Jalapeños and crispy shallots.

WOK FIRED ANGRY BIRD 🌶️
Chicken, roasted chilli peppers and sesame soy.

SESAME & GINGER CHOPPED SALAD
Rainbow vegetable, pumpkin seeds and purple potato crisp.

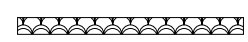
XO MONEY BAG
Char Siu pork, wagyu and shrimp.



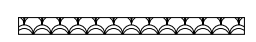
WAVE FOUR

KOI FISH GARDEN
Mango, coconut pannacotta and white chocolate.

YEAR OF THE DRAGON 🐉
Cashew butter fudge, hazelnut and marshmallow.



Canapés



Recommended 8-10 pieces per person.
Available for groups of 20+ only

Example canapés subject to change.

Price available on request.

CHICKEN TRUFFLE SHUMAI
PULLED PORK GYOZA
WAGYU DUMPLING
SHREDDED BEEF ROLL
SEARED TUNA
KING OYSTER MUSHROOM
LOBSTER TOAST
PORK SKEWERS
TUNA BLOSSOM
SESAME SEARED SCALLOPS
SEARED FILLET OF BEEF
WAGYU BEEF

VEGETARIAN CANAPÉS

TEMPURA AUBERGINE
SHITAKE BAO
WILD MUSHROOMS ROLLS

DESSERT CANAPÉS

STICKY TOFFEE PEAR PUDDING
CHERRY BLOSSOM



Hire Charge



WESTERN RESIDENCE DINING AREA FOR 20–30 GUESTS

Sunday–Thursday daytime from £2,500
Reservations bookable between 12pm–5pm.

Sunday–Thursday evening from £3,500
Reservations bookable between 5.15pm–6pm,
later sitting available at 9.30pm.

Friday–Saturday daytime from £3,000
Reservations bookable between 12pm–3pm,
no reservations after 3pm.

TERRACE HIRE

Sunday–Thursday daytime
Reservations bookable between 12pm–5pm.

Sunday–Thursday evening
Reservations bookable between 5.15pm–6pm.

Friday– Saturday daytime
No hire post 5.30pm.

prices available upon request.

*Our Outdoor Terrace area is licensed until 10.30pm only
and all reservations must include dining options.*

FULL VENUE HIRE

Sunday–Thursday daytime 12–4pm. from £15,000

Sunday–Thursday evening 5pm–1am. from £30,000

Friday–Saturday daytime 12–4pm. from £25,000

Thursday–Saturday evening
including bank holidays 5pm–1am. from £50,000

All spends are inclusive of all food and drink ordered
but exclusive of VAT and a discretionary service
charge of 14.5%

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations of up to 30 guests, a deposit
of £50 per person is required upon booking to secure
the reservation.

For full venue hire, a deposit of 50% the minimum spend
is required upon booking to secure the reservation.

*prices may vary seasonally, please contact the team
directly for a confirmed quote.*



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