

T A T F U

B I R M I N G H A M

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

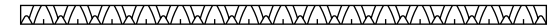
April to June – Cherry Blossom Season

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.



Yang Private Dining



Yang is the light element linked with masculinity, growth and fire. This new design is featured in our ground floor bar and dining areas. Utilising light natural materials and imported stone, the space represents the growth of our family business into new realms offering a new take on the traditional Tattu design.

Polished brass reflects light to create a warm glow throughout; the perfect environment to relax with one of our signature cocktails.

Hire our semi-private dining area located in the Yang space for between 10 – 16 guests.



Large Party Yin Area



Our traditional wooden fretwork and carefully styled lighting casts shadows and create the effect of waterfalls down our granite walls.

Our exclusive semi private dining area in the Yin section comfortable seats up to 24 guests, providing an ideal setting for an intimate gathering.

Additionally we offer the option of reserving the entire space catering for up to 80 guests.



Venue Hire



This space holds up to 150 guests for a seated dining event or, up to 200 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.



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 Birmingham.

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



Please scan QR code to view our current menus

Sample Menu

Prices start from 70.00pp

WAVE ONE

SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.

SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shitake, ginger and asparagus.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

KUNG PO KING PRAWNS [🔪]

Pineapple, green beans and Thai basil.

PAK CHOI

Crispy shallots and ginger.

WAVE THREE

YEAR OF THE DRAGON [🐉]

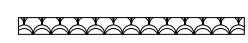
Cashew butter fudge, hazelnut and marshmallow.

[🔪] Spicy dish [🐉] 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.



Sample Canapés



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

*Example canapés subject to change.
Price available on request.*

Meat

PULLED PORK GYOZA
WAGYU DUMPLING
SHREDDED BEEF ROLL
SEARED FILLET OF BEEF
WAGYU BEEF

Seafood

LOBSTER TOAST
SESAME SEARED SCALLOPS

Vegetarian

TEMPURA AUBERGINE
WILD MUSHROOMS ROLLS
SHIITAKE MONEY BAG

Dessert

STICKY TOFFEE PEAR PUDDING
CHERRY BLOSSOM



Hire Charge



Minimum spend is dependant on date & time of the booking and the specific booking requirements. Please reach out to the team directly for a quotation.

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations, a deposit of £20 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.

Please note: prices may vary seasonally, please contact the team directly for a confirmed quote.

To view events brochures for
our other locations please scan
the QR code below.



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