



A
GOLDEN
SUMMER

Join us for the start of summer, as we honour
our spirit animal, the majestic dragon.

Modern Sharing	
65.00 per person	
WAVE ONE	
LOBSTER AND PRAWN TOAST	
Coconut, lime and chilli foam.	
SHORT RIB SPRING ROLLS	
Nam Jim, carrot and spring onion.	
SESAME SALAD	
Kohlrabi, crispy eddo and pink radish.	
WAVE TWO	
BLACK PEPPER BEEF FILLET	
Wok fired peppers and shallots	
SHANGHAI BLACK COD	
Hoisin, ginger and lime.	
TENDERSTEM BROCCOLI	
Black sesame and truffle.	
JASMINE STEAMED RICE	
WAVE THREE	
ASIAN PEAR STICKY TOFFEE PUDDING ^(N)	
Cinnamon, vanilla and almond.	

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 ^(N) ^(V)	
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
CHINESE GREEN BEANS	
Sweet soy and roasted garlic.	
SHREDDED DUCK FRIED RICE	
Carrot, courgette and spring onion.	
WAVE THREE	
CHERRY BLOSSOM	
Cherry, chocolate and candy floss.	

Emperor's Choice	
115.00 per person	
WAVE ONE	
X.O. SCALLOP SKEWERS	
Pancetta, chilli and pork floss.	
RED BELLY PORK SKEWERS ^(V) ^(H)	
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.	
CHINESE GREEN BEANS	
Sweet soy and roasted garlic.	
SINGAPORE SHIITAKE NOODLES	
Onion, pepper and shiitake.	
WAVE THREE	
YEAR OF THE DRAGON ^(N)	
Cashew butter fudge, hazelnut and marshmallow.	

Peking Duck Pancakes		
Szechuan, cucumber and spring onion.		
HALF ^(Serves 2-3 people)		FULL ^(Serves 4-6 people)
34.00		65.00



Dim Sum



LOBSTER AND PRAWN TOAST ^(H)	14.00	WILD MUSHROOM & BLACK TRUFFLE SPRING ROLLS ^(V) ^(H)	12.00
Coconut, lime and chilli foam.		Sweet & sour soy.	
SHORT RIB SPRING ROLLS	12.00	WAGYU BEEF GYOZA	14.00
Nam Jim, carrot and spring onion.		Edamame and teriyaki.	
PAN SEARED PORK DUMPLING	14.00		
Black pepper pork.			



Small Plates



SUGAR SALT CRISPY SQUID ^(H)	13.50	STICKY BEEF SHORT RIB	20.00
Green sweet chilli, pomegranate and mint.		Crispy shallots, chilli and spring onion.	
SWEET & SOUR VEGETABLE TEMPURA ^(V)	11.00	CRISPY KATAIFI KING PRAWNS ^(H)	15.00
Enoki, courgette, sweet potato and ponzu.		Mango and sweet chilli.	
RED BELLY PORK SKEWERS ^(V) ^(H)	14.00	SESAME SALAD ^(V)	10.00
Baby leek and smoked crackling.		Kohlrabi, crispy eddo and pink radish.	
X.O. SCALLOP SKEWERS	16.00		
Pancetta, chilli and pork floss.			



Meat



LEMON BABY CHICKEN ^H	26.00
Toasted sesame, ginger and soy bean sauce.	
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.	



Vegetables and Tofu



KUNG PO TOFU ^V ^H	21.00
Pineapple, green beans and lotus.	
MOCK CHICKEN AND BLACK BEAN ^V ^H	22.00
Asparagus and mangetout.	
TENDERSTEM BROCCOLI ^V ^H	10.00
Black sesame and truffle.	
CHINESE GREEN BEANS ^V ^H	10.00
Sweet soy and roasted garlic.	



Seafood



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



Rice and Noodles



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



Desserts



CHERRY BLOSSOM ^V	12.00	YUZU LEMON DROP ^N	12.00
Cherry, chocolate and candy floss.		Passion fruit, shiso & almond	
ASIAN PEAR STICKY TOFFEE PUDDING ^V ^H ^N	12.00	YEAR OF THE DRAGON ^N	12.00
Cinnamon, vanilla and almond.		Cashew butter fudge, hazelnut and marshmallow.	



Apothecary Cabinet Cocktails



CHINA ROSE	17.25	ZANG FU AVIATION	13.75
King's Hill raspberry gin, sweet soy, LP Champagne.		Haku Vodka, toasted coconut, violet.	
CHAMOMILE FLOW	14.25	ZANG FU PUNCH	13.25
Roku Gin, chamomile Brandy, jasmine.		Bacardi Cuatro, Irn Bru, pineapple aperitif.	
C&B OLD FASHIONED	15.25	MERIDIAN	14.25
Maker's Mark, Banana Bruichladdich, Cacao.		Odd Mezcal, Akashi Tai Umeshu, apricot, orgeat.	



Scan QR code for
Tattu's allergens

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.

^V Vegan option available, ask your server

^V Vegetarian

^N Contains nuts

Spicy dish

^H Halal option available, ask your server