



A
GOLDEN
SUMMER

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

Taste of Tattu

Monday to Thursday 12 PM until 6 PM and 9 PM until close
Friday 12 PM until 6 PM | Saturday 12 PM until 3 PM | Sunday All-day

2 Courses 28.50

3 Courses 33.50

Starters

(Choose one)

WILD MUSHROOM & BLACK TRUFFLE
SPRING ROLLS (V) (H)
Sweet & sour soy.

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

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

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

*CARAMEL 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) (N)
Cinnamon, vanilla and almond.

Extras

CHINESE GREEN BEANS (H) (VG) 6.00
Sweet soy & roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 6.00
Black sesame and truffle.

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

Please note: Taste of Tattu times may vary on bank holidays.

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



Modern Sharing



65.00 per person

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi & spring onions.

SESAME SALAD

Kohlrabi, crispy eddo & 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.


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 🌶️ (N)

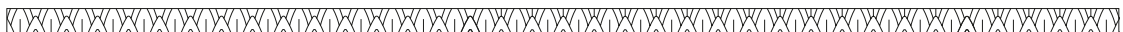
Chicken, roasted chilli pepper, cashews and sesame honey soy.

CHINESE GREEN BEANS

Sweet soy & roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

YEAR OF THE DRAGON (N)

Cashew butter fudge, hazelnut and marshmallow.

🌶️ Spicy dish (N) Contains nuts

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Emperor's Choice



115.00 per person

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu beef, 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.

CHINESE GREEN BEANS

Sweet soy & roasted garlic.

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

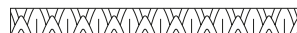
WAGYU BEEF DUMPLING	16.00
Sriracha, kimchi & spring onions.	
SHIITAKE XIAO LONG BAO (VG) (H)	11.00
Porcini, ginger & garlic.	
ROYAL KOI GAU (H)	14.00
Black cod, yuzu and miso.	
MIXED DIM SUM PLATTER	18.00
Wagyu beef, shiitake, royal koi gau.	

FRIED

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



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF
(serves 2–3 people)

34.00

FULL
(serves 4–6 people)

65.00



Small Plates



SWEET & SOUR VEGETABLE TEMPURA (VG)

11.00

Enoki, courgette, sweet potato and ponzu.

X.O. SCALLOP SKEWERS

16.00

Pancetta, chilli and pork floss.

CRISPY KATAIFI KING PRAWNS (H)

15.00

Mango and sweet chilli.

SUGAR SALT CRISPY SQUID (H)

13.50

Green chilli, pomegranate and mint.

RED BELLY PORK 🍴

14.00

Baby leek and smoked crackling.

STICKY BEEF SHORT RIB

20.00

Crispy shallots, chilli and spring onion.

SESAME SALAD (VG)

10.00

Kohlrabi, crispy eddo & pink radish.

(VG) Vegan option available, ask your server (V) Vegetarian 🍴 Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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Meat



LEMON BABY CHICKEN (H)	26.00
Toasted sesame, ginger & soybean 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.	



Seafood



SHANGHAI BLACK COD (H)	39.00
Hoisin, ginger and lime.	
HALF 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 (VG) (H)	22.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶	21.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H)	10.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	10.00
Sweet soy and roasted garlic.	



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 (VG) (H)	13.00
Onion, pepper and shiitake.	
STEAMED JASMINE RICE (VG) (H)	7.00

(VG) Vegan option available, ask your server (V) Vegetarian 🌶 Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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