



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)

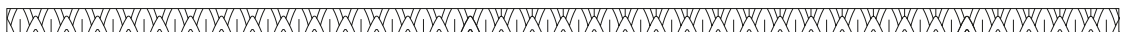
Chicken, roasted chilli pepper, cashews and sesame honey soy.

CHINESE GREEN BEANS

Sweet soy & roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

YEAR OF THE DRAGON (N)

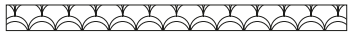
Cashew butter fudge, hazelnut and marshmallow.

🌶️ Spicy dish (N) Contains nuts

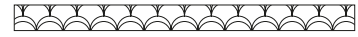
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Emperor's Choice



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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