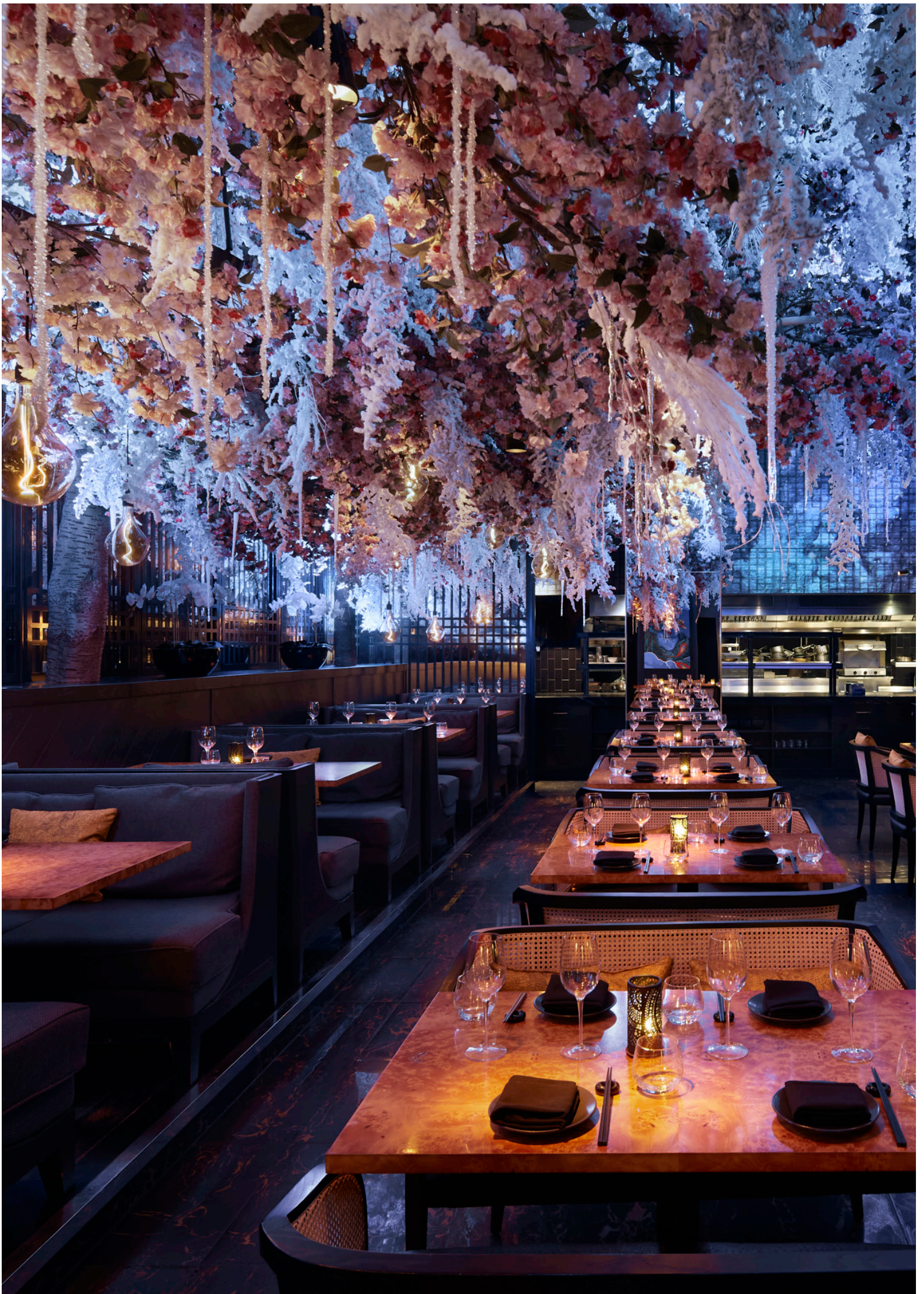




TATFU
BIRMINGHAM

Group Dining and Events



THE GREAT SNOW



The Great Snow

瑞雪兆丰年

A fall of seasonable snow gives promise to a fruitful year.

Step into an enchanted winter scene as snowfall dusts the landscape and our iconic cherry blossom trees turn icy blue, adorned with frost they will shimmer and sparkle as you dine. Be fully immersed by the Northern Lights as you celebrate with loved ones, our wall art comes to life with a dazzling show of The Aurora Borealis.

Taking inspiration from the Northernmost provinces in China where snow-capped mountains and bright stars scatter the horizon, Tattu embraces The Great Snow this winter; a celebrated moment in the Chinese Calendar symbolising royalty, dignity, and purity.

With elevated modern-Chinese dishes, artfully curated limited-edition cocktails and showstopping snow-scaped desserts, we'll make sure that each moment is truly memorable.

This Winter Tattu is designed to entertain all the senses.

Book your perfect party date now.



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.



Large Party Yin Area



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

Here we have spaces for a variety of group sizes from 8 to 60 guests, in a semi-private area whilst enjoying the ambience of the main restaurant.



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.



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 Head of Culinary, Matt Downes, 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.

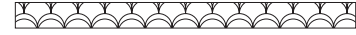
Vegetarian and Vegan menus are available upon request.

Festive Menus





Modern Sharing



67.50 per person

*Menus and prices are subject to
change*

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime and chilli foam.

SPICY LAMB WONTON

Coriander, Szechuan and Shanghai sauce



WAVE TWO

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

TENDERSTEM BROCCOLI ^(V)

Black sesame and truffle.

JASMINE STEAMED RICE



WAVE THREE

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



Tattu Signatures



85.00 per person

Menus and prices are subject to change

WAVE ONE

CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli

PEKING DUCK PANCKES

Szechuan, cucumber and spring onion



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

SEABASS & KING PRAWN CLAYPOT

Shaoxing rice wine, ginger & spring onion

WOK FIRED ANGRY BIRD 🍗

Chicken, roasted chilli peppers and sesame honey soy.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion

CHINESE GREEN BEANS 🍲

Sweet soy and roasted garlic



WAVE THREE

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.



A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Emperor's Choice



110.00 per person

*Menus and prices are subject to
change*

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu, Shiitake and Royal Koi Gau.

CARAMELISED SPICED PORK BELLY

Baby leek and smoked crackling



WAVE TWO

ROAST DUCK

Plum glaze, kumquats and caviar

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy

STEAMED WHOLE SEABASS

Ginger oil, chilli and aromatic soy

SPICY WON TON NOODLES

Pak choi, red chilli and spring onion

CHINESE GREEN BEANS ^(VC)

Sweet soy and roasted garlic



WAVE THREE

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow

New Year's Eve



Celebrate at Tattu



**Make the last day of 2024 one
to remember.**

New Year's Eve at Tattu is a multi-sensory event not
to be missed.

Celebrate the arrival of a brand new year in style with our
exquisite New Year's Eve Dinner Menu. Choose from our
specially curated options to suit your preferences and
elevate your evening to new heights. Our New Year's Eve
Dinner Menu promises an exceptional dining experience that
will create lasting memories.

Reserve your place now and prepare for an unforgettable
celebration.

New Year's Dining Options



NEW YEARS EVE DINNER MENU

Includes Welcome glass of fizz

150.00PP

NEW YEARS EVE DINNER MENU

Includes choice of two signature cocktails

175.00PP

NEW YEARS EVE DINNER MENU

Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier

195.00PP

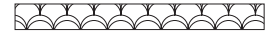
NEW YEARS EVE DINNER MENU

Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier

225.00PP



New Year's Eve Dinner Menu



*Menus and prices are subject to
change*

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu, Shiitake and Royal Koi Gau.

CARAMELISED SPICED PORK BELLY

Baby leek and smoked crackling



WAVE TWO

ROAST DUCK

Plum glaze, kumquats and caviar

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy

STEAMED WHOLE SEABASS

Ginger oil, chilli and aromatic soy

SPICY WON TON NOODLES

Pak choi, red chilli and spring onion

CHINESE GREEN BEANS

Sweet soy and roasted garlic



WAVE THREE

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow





Canapés



Recommended 10–15 pieces per person.
Available for groups of 16+ only

Example canapés

3.50

PULLED PORK GYOZA
SHORT RIB SPRING ROLLS

4.00

LOBSTER TOAST
WAGYU DUMPLING
SEARED TUNA
PORK BELLY SKEWERS

4.50

SCALLOP & PRAWN SHUMAI
DUCK PANCAKES

9.50

SALT & PEPPER LOBSTER
XO SCALLOPS
SEARED FILLET OF BEEF

13.50

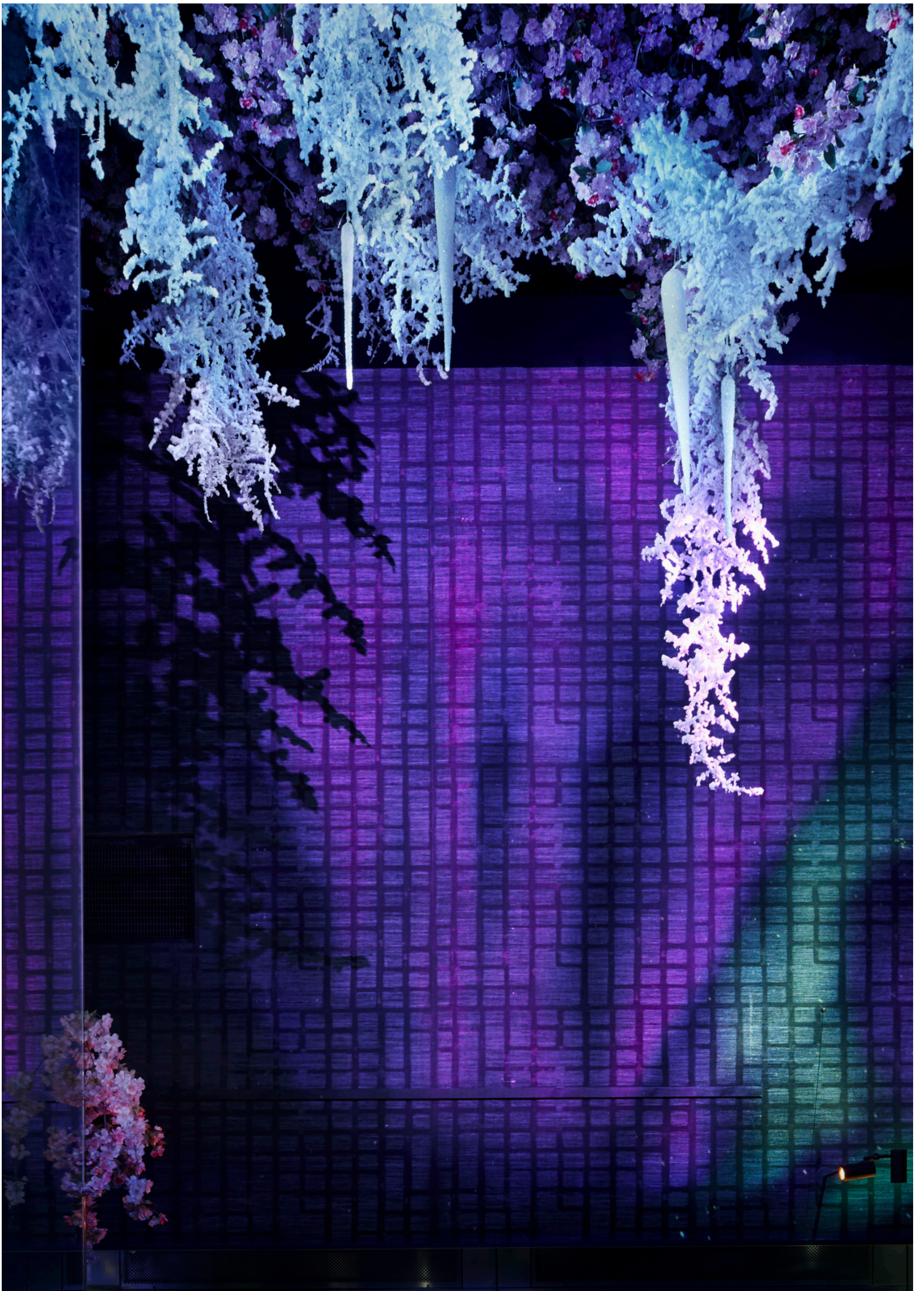
WAGYU BEEF

VEGETARIAN CANAPÉS 4.50

SWEET & SOUR VEG TEMPURA
SHITAKE BAO
MUSHROOM & TRUFFLE ROLLS
KUNG PO TOFU

DESSERT CANAPÉS 4.50

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.

Tattu Birmingham
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For more information
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