

T A T T U



瑞雪兆丰年

THE GREAT SNOW

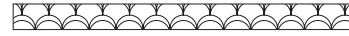
Taking inspiration from the Northernmost provinces in China where snow-capped mountains and bright stars scatter the horizon, Tattu embraces The Great Snow; a celebrated moment in the Chinese Calendar symbolising royalty, dignity, and purity.



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



Modern Sharing



65.00 per person

Menus 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

Black sesame and truffle.

JASMINE STEAMED RICE



WAVE THREE

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



Tattu Signatures



80.00 per person

Menus 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 (V)

Sweet soy and roasted garlic



WAVE THREE

ICE DRAGON

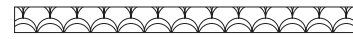
White chocolate fudge, hazelnut and marshmallow

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



105.00 per person

Menus 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 choy, red chilli and spring onion

CHINESE GREEN BEANS

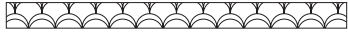
Sweet soy and roasted garlic



WAVE THREE

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



Vegeterian menu



55.00 per person

Menus are subject to change.

WAVE ONE

SHIITAKE XIAO LONG BAO 

Porcini, garlic and ginger.

SWEET & SOUR VEGETABLE TEMPURA 

Enoki, courgette, sweet potato and ponzu



WAVE TWO

KUNG PO TOFU  

Pineapple, green beans and lotus.

JASMINE STEAMED RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING 

Cinnamon, vanilla and almond.