

T A T T U



瑞雪兆丰年

## THE GREAT SNOW

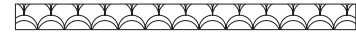
Taking inspiration from the Northernmost provinces in China where snow-capped mountains and bright stars scatter the horizon, Tattu embraces The Great Snow; a celebrated moment in the Chinese Calendar symbolising royalty, dignity, and purity.



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



# Modern Sharing



85.00 per person

*Menus and prices are subject to  
change*

## WAVE ONE

### PRAWN AND SESAME CRACKER

Red chilli and prawn.



## WAVE TWO

### SCALLOP & PRAWN SHUMAI

Wasabi tobiko, Vietnamese cracker and Nam Jim.

### ½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber, and spring onion.



## WAVE THREE

### BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

### SEABASS & KING PRAWN CLAYPOT

Shaoxing rice wine, ginger & spring onion

### CHINESE GREEN BEANS

Sweet soy and roasted garlic

### JASMINE STEAMED RICE



## WAVE FOUR

### ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



# Tattu Signatures



110.00 per person

*Menus and prices are subject to  
change*

## WAVE ONE

### PRAWN AND SESAME CRACKER

Red chilli and prawn.



## WAVE TWO

### LOBSTER & SCALLOP TOAST

Coconut, lime & chilli foam.

### SPICY LAMB WONTON

Coriander, Szechuan and Shanghai sauce.



## WAVE THREE

### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### KUNG PO KING PRAWNS

Pineapple, green beans & Thai basil.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion



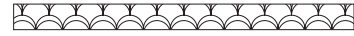
## WAVE FOUR

### ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



# Emperor's Choice



150.00 per person

*Menus and prices are subject to  
change*

## WAVE ONE

### PRAWN AND SESAME CRACKER

Red chilli and prawn.



## WAVE TWO

### MIXED DIM SUM PLATTER

Lobster, wagyu beef, scallop & prawn, royal koi

### EMPERORS WAGYU BEEF PUFF

Black pepper and sesame.



## WAVE THREE

### 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

### CHINESE GREEN BEANS

Sweet soy and roasted garlic

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion



## WAVE FOUR

### ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



# Vegeterian menu



65.00 per person

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change.*

## WAVE ONE

SHIITAKE XIAO LONG BAO (V)

Porcini, garlic and ginger.

SWEET & SOUR VEGETABLE TEMPURA (V)

Enoki, courgette, sweet potato and ponzu



## WAVE TWO

KUNG PO TOFU (V) 🌶️

Pineapple, green beans and lotus.

JASMINE STEAMED RICE



## WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.