



A  
GOLDEN  
SUMMER

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

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# Taste of Tattu

Monday to Friday 12 PM until 6 PM  
Saturday 12 PM until 3 PM | Sunday All-day

2 Courses 33.50

3 Courses 37.50

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## Starters

(Choose one)

WAGYU BEEF DUMPLING  
Sriracha, kimchi & spring onions.

SUGAR SALT CRISPY SQUID (H)  
Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN  
Truffle, kimchi and crispy seaweed.

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## Main

Served With Complimentary Jasmine Steamed Rice.

(Choose one)

WOK FIRED ANGRY BIRD (N) (S)  
Chicken, roasted chilli pepper,  
cashews and sesame honey soy.

STONEBASS CHINESE CURRY (H)  
Daikon, Thai basil and pak choi.

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

\*CARMEL SOY AGED BEEF FILLET

\*10.00 Upgrade

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## Dessert

(Choose one)

CHERRY BLOSSOM (H) (V)  
Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG) (N)  
Cinnamon, vanilla and almond.

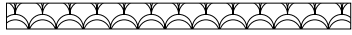
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## Extras

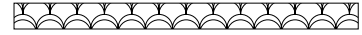
CHINESE GREEN BEANS (H) (VG) 7.50  
Sweet soy & roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 7.50  
Black sesame and truffle.

SINGAPORE SHIITAKE NOODLES (V) 6.00  
Onion, pepper & shiitake.



# Modern Sharing



94.50 per person

## WAVE ONE

### PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



## WAVE TWO

### SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

### SCALLOP AND 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.

### STONE BASS CHINESE CURRY

Daikon, Thai basil and pak choi..

### CHINESE GREEN BEANS

Sweet soy & roasted garlic.

### STEAMED JASMINE RICE



## WAVE FOUR

### ASIAN PEAR STICKY TOFFEE PUDDING <sup>(N)</sup>

Cinnamon, vanilla and almond.

🔪 Spicy dish <sup>(N)</sup> Contains nuts



Scan the QR code  
for Tattu's allergens

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 14.5% will be added to your bill, all of which is distributed to the team.



# Tattu Signatures



126.00 per person

## WAVE ONE

### PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



## WAVE TWO

### LOBSTER & SCALLOP TOAST

Coconut, lime & chilli foam.

### X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

### PAN SEARED IBERICO PORK BAO

Black pepper Iberico pork.



## 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 and Thai basil.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE FOUR

### YEAR OF THE DRAGON 🍊

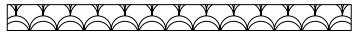
Cashew butter fudge, hazelnut and marshmallow.

🌶️ Spicy dish   🍊 Contains nuts

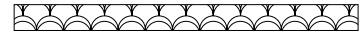
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# Emperor's Choice



175.00 per person

## WAVE ONE

### PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



## WAVE TWO

### MIXED DIM SUM PLATTER

Lobster, wagyu beef, scallop & prawn, royal koi fish gau.

### CRISPY SOFT-SHELL CRAB

XO Chilli sauce, nori seasoning, garlic & coriander.

### EMPERORS WAGYU BEEF PUFF

Black pepper & sesame.



## WAVE THREE

### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### CHAR SIU PORK TWO WAYS

Nashi pear and crackling.

### CHINESE GREEN BEANS

Sweet soy & roasted garlic.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE FOUR

### CHERRY BLOSSOM

Cherry, chocolate and candy floss.

# Dim Sum

## STEAMED

<b>LOBSTER DUMPLING</b>	<b>21.00</b>
Lobster bisque puree.	
<b>WAGYU BEEF DUMPLING</b>	<b>18.00</b>
Sriracha, kimchi & spring onions.	
<b>TRUFFLE SHIITAKE BAO BUN (H)</b>	<b>18.00</b>
Truffle, kimchi and crispy seaweed.	
<b>ROYAL KOI FISH GAU</b>	<b>16.00</b>
Black cod, yuzu and miso.	
<b>SCALLOP AND PRAWN SHUMAI (H)</b>	<b>17.00</b>
Wasabi tobiko, Vietnamese cracker and nam jim.	
<b>MIXED DIM SUM PLATTER</b>	<b>39.00</b>
Lobster, wagyu beef, scallop & prawn, royal koi fish gau.	

## FRIED

<b>LOBSTER AND SCALLOP TOAST</b>	<b>26.00</b>
Coconut, lime & chilli foam.	
<b>EMPEROR'S WAGYU BEEF PUFF</b>	<b>21.00</b>
Black pepper & sesame.	
<b>PAN SEARED IBERICO PORK BAO</b>	<b>16.00</b>
Black pepper Iberico pork.	
<b>WILD MUSHROOM &amp; BLACK TRUFFLE SPRING ROLLS (V) (H)</b>	<b>15.50</b>
Sweet & sour soy.	



# Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF	42.00	FULL	80.00
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## Small Plates



SPICY SESAME TUNA TARTARE Caviar, lotus root & ginger soy.	21.00
SESAME SALAD (VG) (H) Kohlrabi, crispy eddo & pink radish.	14.00
SUGAR SALT CRISPY SQUID (H) Green chilli, pomegranate and mint.	19.00
SWEET & SOUR VEGETABLE TEMPURA (VG) (H) Enoki, courgette, sweet potato and ponzu.	16.00
IBERICO RED BELLY PORK 🍴 Baby leek and smoked crackling.	26.00
X.O. SCALLOP SKEWERS Pancetta, chilli and pork floss.	19.00
STICKY BEEF SHORT RIB Soy, chilli and crispy shallots.	26.00
CRISPY SOFT-SHELL CRAB (H) XO Chilli sauce, nori seasoning, garlic & coriander.	26.00
SEVEN SPICED SEARED TUNA (H) Truffle aioli, caviar and citrus ponzu.	19.00

(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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## Meat



LEMON BABY CHICKEN (H)	33.50
Toasted sesame, ginger & soybean sauce.	
WOK FIRED ANGRY BIRD (N) ✂	32.50
Chicken, roasted chilli peppers, cashews and sesame soy.	
CHAR SIU PORK TWO WAYS	39.00
Nashi pear and crackling.	
BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 200G	110.00
Himalayan salt block, enoki mushroom and shallot soy.	



## Seafood



STEAMED WHOLE BASS	46.00
Ginger oil, chilli & aromatic soy.	
STONE BASS CHINESE CURRY (H)	38.00
Daikon, Thai basil and pak choi.	
SHANGHAI BLACK COD (H)	48.00
Hoisin, ginger and lime.	
SALT & PEPPER MONKFISH (H)	42.00
Sweet vinegar, soy and lime.	
KUNG PO KING PRAWNS (H) ✂	42.00
Pineapple, green beans and Thai basil.	
GREEN PEPPER LOBSTER (H)	82.00
Jalapeños and crispy shallots.	





# Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	26.00
Mangetout and asparagus.	
KUNG PO TOFU (VG) (H)	24.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H)	15.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	14.00
Sweet soy & roasted garlic.	
KING OYSTER CHINESE CURRY (VG) (H)	24.00
Crispy leeks and pak choi.	



# Rice and Noodles



WAGYU FRIED RICE	28.00
Baby onion & soy cured yolk.	
SHREDDED DUCK FRIED RICE	18.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	14.00
Carrot, courgette and spring onion.	
SINGAPORE SHIITAKE NOODLES (V) (H)	15.00
Onion, pepper and shiitake.	
STEAMED JASMINE RICE (VG) (H)	10.00

(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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