



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 Thursday 12 PM until 6 PM and 9 PM until close  
Friday 12 PM until 6 PM | Saturday 12 PM until 3 PM | Sunday All-day

2 Courses 28.50

3 Courses 33.50

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## Starters

(Choose one)

WILD MUSHROOM and  
BLACK TRUFFLE SPRING ROLLS (V) (H)  
Sweet and sour soy.

PAN SEARED PORK DUMPLING  
Black pepper pork.

ROYAL KOI FISH GAU  
Black cod, yuzu and miso.

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## Main

Served With Complimentary Jasmine Steamed Rice.

(Choose one)

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

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

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

\*CARAMEL SOY AGED STEAK

\*5.00 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

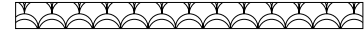
CHINESE GREEN BEANS (VG) (H) 6.00  
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (H) (VG) 6.00  
Black sesame and truffle.

SINGAPORE SHIITAKE NOODLES (V) 5.00  
Onion, pepper and shiitake.



# Modern Sharing



69.00 per person

## WAVE ONE

### LOBSTER & PRAWN TOAST

Coconut, lime and chilli foam.

### WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onions.

### SESAME SALAD

Kohlrabi, crispy eddo and 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 <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 12.5% will be added to your bill, all of which is distributed to the team.



# Tattu Signatures



89.00 per person

## WAVE ONE

### CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



## WAVE TWO

### SEA BASS CHINESE CURRY

Daikon, Thai basil and pak choi.

### WOK FIRED ANGRY BIRD 🌶️ (N)

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

### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

### CHINESE GREEN BEANS

Sweet soy and roasted garlic.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE THREE

### CHERRY BLOSSOM

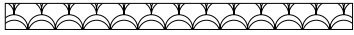
Cherry, chocolate and candy floss.

🌶️ Spicy dish (N) Contains nuts

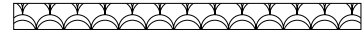
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# Emperor's Choice



119.00 per person

## WAVE ONE

MIXED DIM SUM PLATTER Wagyu beef,  
shiitake, scallop & prawn, 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.

SINGAPORE SHIITAKE NOODLES  
Onion, pepper and shiitake.

CHINESE GREEN BEANS  
Sweet soy and roasted garlic.



## WAVE THREE

CHERRY BLOSSOM  
Cherry, chocolate and candy floss.

🍴 Spicy dish (N) Contains nuts

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# Dim Sum



## STEAMED

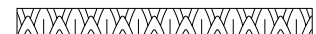
ROYAL KOI GAU <sup>(H)</sup>	14.00
Black cod, yuzu and miso.	
WAGYU BEEF DUMPLING	16.00
Sriracha, kimchi and spring onions.	
SHITAKE XIAO LONG BAO <sup>(H)</sup> <sup>(VG)</sup>	11.00
Porcini, ginger and garlic.	
SCALLOP & PRAWN SHUMAI <sup>(H)</sup>	15.00
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM PLATTER	26.00
Wagyu beef, shiitake, royal koi gau, scallop and prawn.	

## FRIED

LOBSTER & PRAWN TOAST <sup>(H)</sup>	15.00
Coconut, lime and chilli foam.	
PAN SEARED PORK DUMPLING	14.00
Black pepper pork.	
SHORT RIB SPRING ROLL	13.00
Nam Jim, carrot and spring onion.	
WILD MUSHROOM & BLACK TRUFFLE SPRING ROLLS <sup>(H)</sup> <sup>(V)</sup>	12.00
Sweet and sour soy.	



# Peking Duck Pancakes

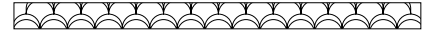


Szechuan, cucumber and spring onion.

HALF	36.00	FULL	69.00
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## Small Plates



SPICY SESAME TUNA TARTARE	17.50
Caviar, lotus root and ginger soy.	
SWEET & SOUR VEGETABLE TEMPURA <sup>VG</sup> <sup>H</sup>	13.00
Enoki, courgette, sweet potato and ponzu.	
RED BELLY PORK <sup>🔪</sup>	15.00
Baby leek and smoked crackling.	
STICKY BEEF SHORT RIB	23.00
Crispy shallots, chilli and spring onion.	
CRISPY KATAIFI KING PRAWNS <sup>H</sup>	17.00
Mango and sweet chilli.	
SESAME SALAD <sup>VG</sup> <sup>H</sup>	12.00
Kohlrabi, crispy eddo and pink radish.	
X.O. SCALLOP SKEWERS	17.00
Pancetta, chilli and pork floss.	
SEVEN SPICE SEARED TUNA <sup>H</sup>	16.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID <sup>H</sup>	14.50
Green chilli, pomegranate and mint.	

<sup>VG</sup> Vegan option available, ask your server <sup>V</sup> Vegetarian <sup>🔪</sup> Spicy dish <sup>N</sup> Contains nuts <sup>H</sup> Halal option available, ask your server



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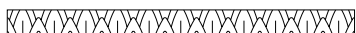
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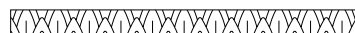
## Meat



LEMON BABY CHICKEN (H)	28.00
Toasted sesame, ginger and soybean sauce.	
WOK FIRED ANGRY BIRD (N) ✂	26.00
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
CHAR SIU PORK TWO WAYS	32.00
Nashi pear and crackling.	
BLACK PEPPER BEEF FILLET	36.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	38.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	



## Seafood



STEAMED WHOLE BASS	38.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS (H) ✂	32.00
Pineapple, green beans and Thai basil.	
SALT & PEPPER MONKFISH (H)	36.00
Sweet vinegar, soy and lime.	
SHANGHAI BLACK COD (H)	39.00
Hoisin, ginger and lime.	
GREEN PEPPER LOBSTER (H)	65.00
Jalapeños and crispy shallots.	
SEA BASS CHINESE CURRY (H)	30.00
Daikon, Thai basil and pak choi.	





# Vegetables & Tofu



CHINESE GREEN BEANS (VG) (H) Sweet soy and roasted garlic.	12.00
TENDERSTEM BROCCOLI (VG) (H) Black sesame and truffle.	12.00
KING OYSTER CHINESE CURRY (VG) (H) Crispy leeks and pak choi.	22.00
KUNG PO TOFU (VG) (H) 🌶️ Pineapple, green beans and lotus.	22.00
MOCK CHICKEN AND BLACK BEAN (VG) (H) Asparagus and mangetout.	23.00



# Rice & Noodles



STEAMED JASMINE RICE (VG) (H)	8.00
VEGETABLE FRIED RICE (V) (H) Carrot, courgette and spring onion.	13.00
SINGAPORE SHIITAKE NOODLES (V) Onion, pepper and shiitake.	14.00
SHREDDED DUCK FRIED RICE Carrot, courgette and spring onion.	16.00

(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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