

T A T T U

L E E D S



Group Dining & Events

圣诞节

THE GREAT SNOW

AT
TATTU

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.

White Rose Terrace



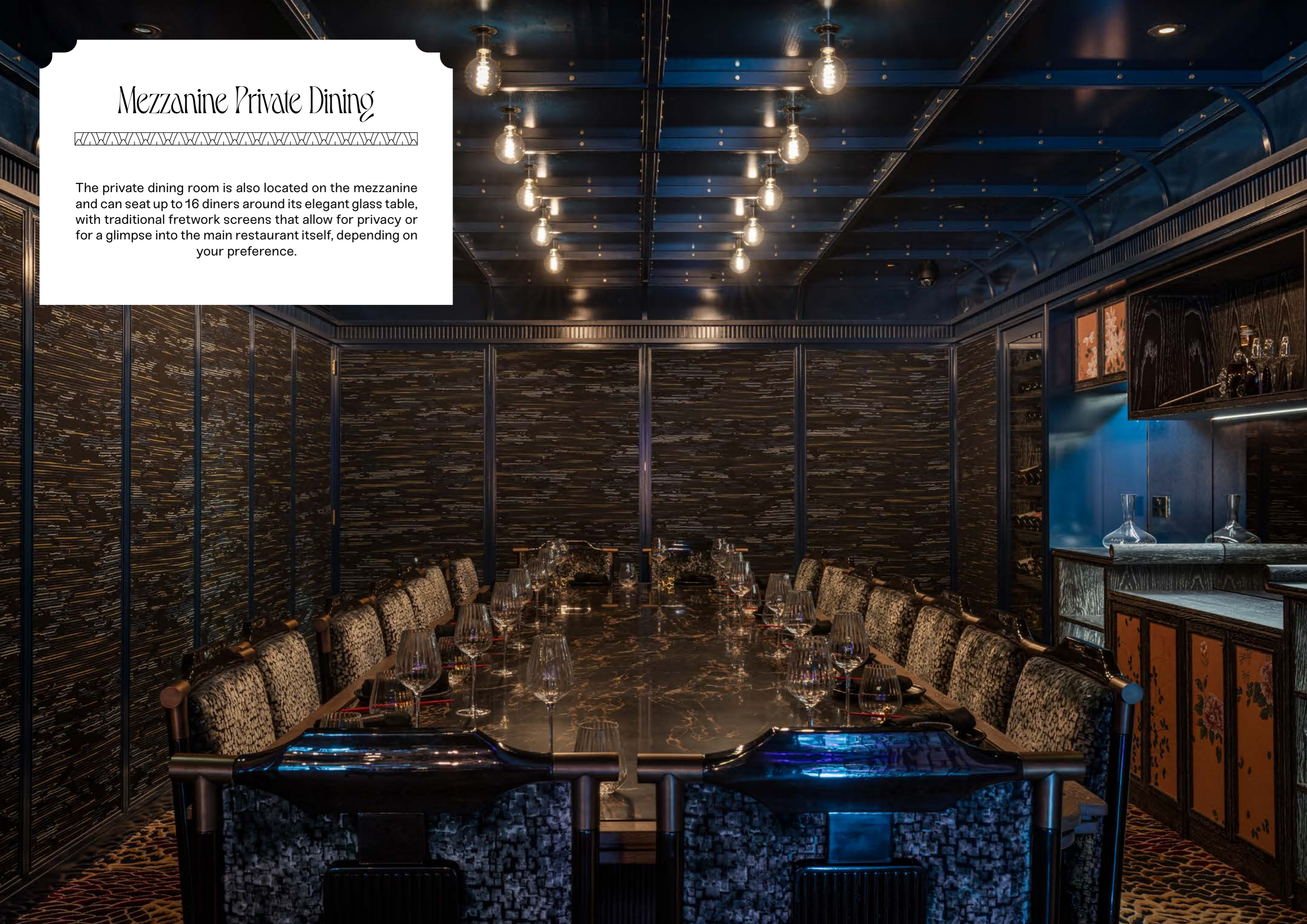
The White Rose Terrace is an exquisite private dining space designed to provide an unforgettable dining experience, this stunning terrace offers an intimate and exclusive setting for up to 20 guests. Soft lighting, comfortable seating, and refined furnishings create a welcoming atmosphere that sets the stage for a memorable dining event whilst you dine amongst a canopy of white roses.



Mezzanine Private Dining



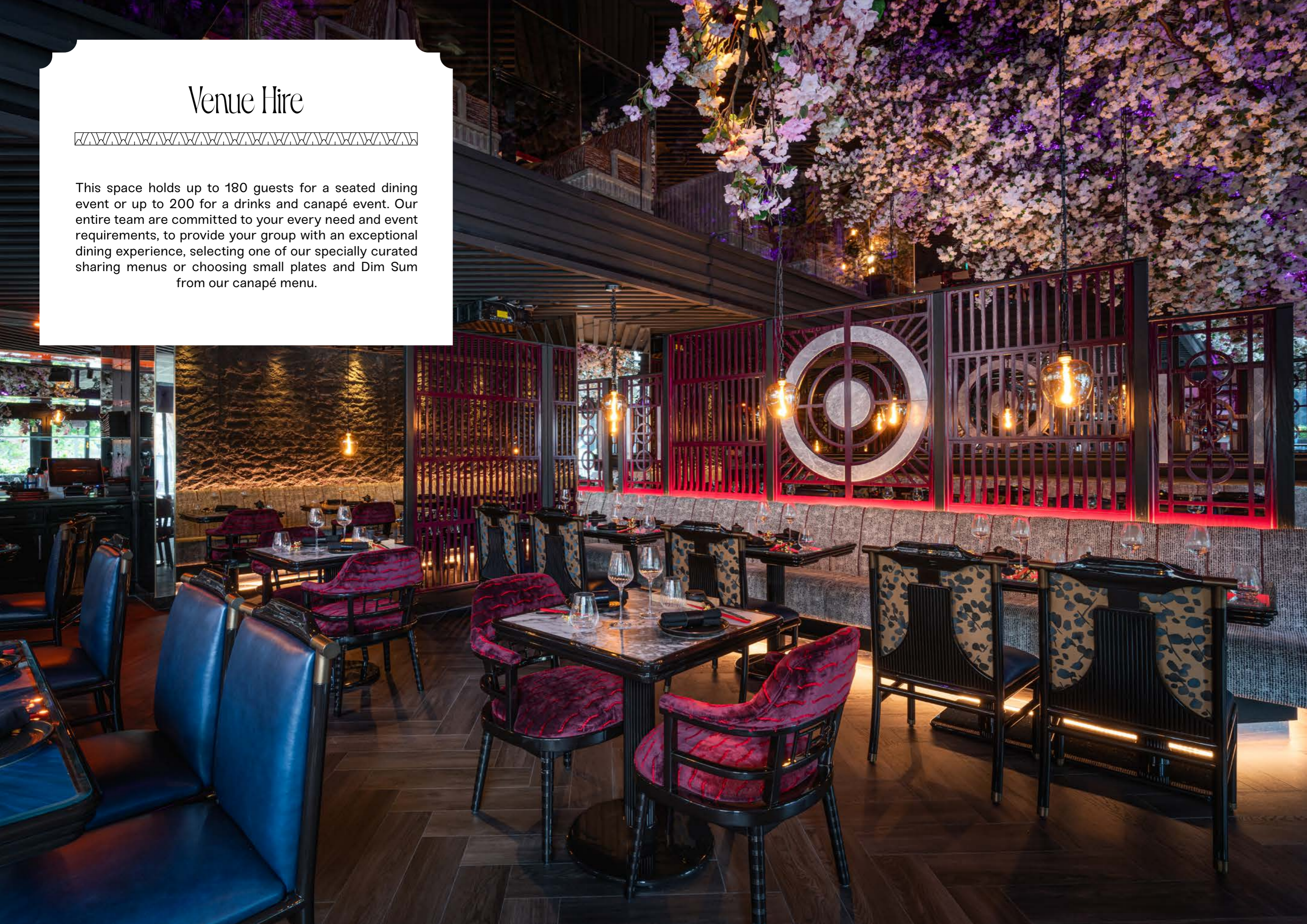
The private dining room is also located on the mezzanine and can seat up to 16 diners around its elegant glass table, with traditional fretwork screens that allow for privacy or for a glimpse into the main restaurant itself, depending on your preference.



Venue Hire



This space holds up to 180 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



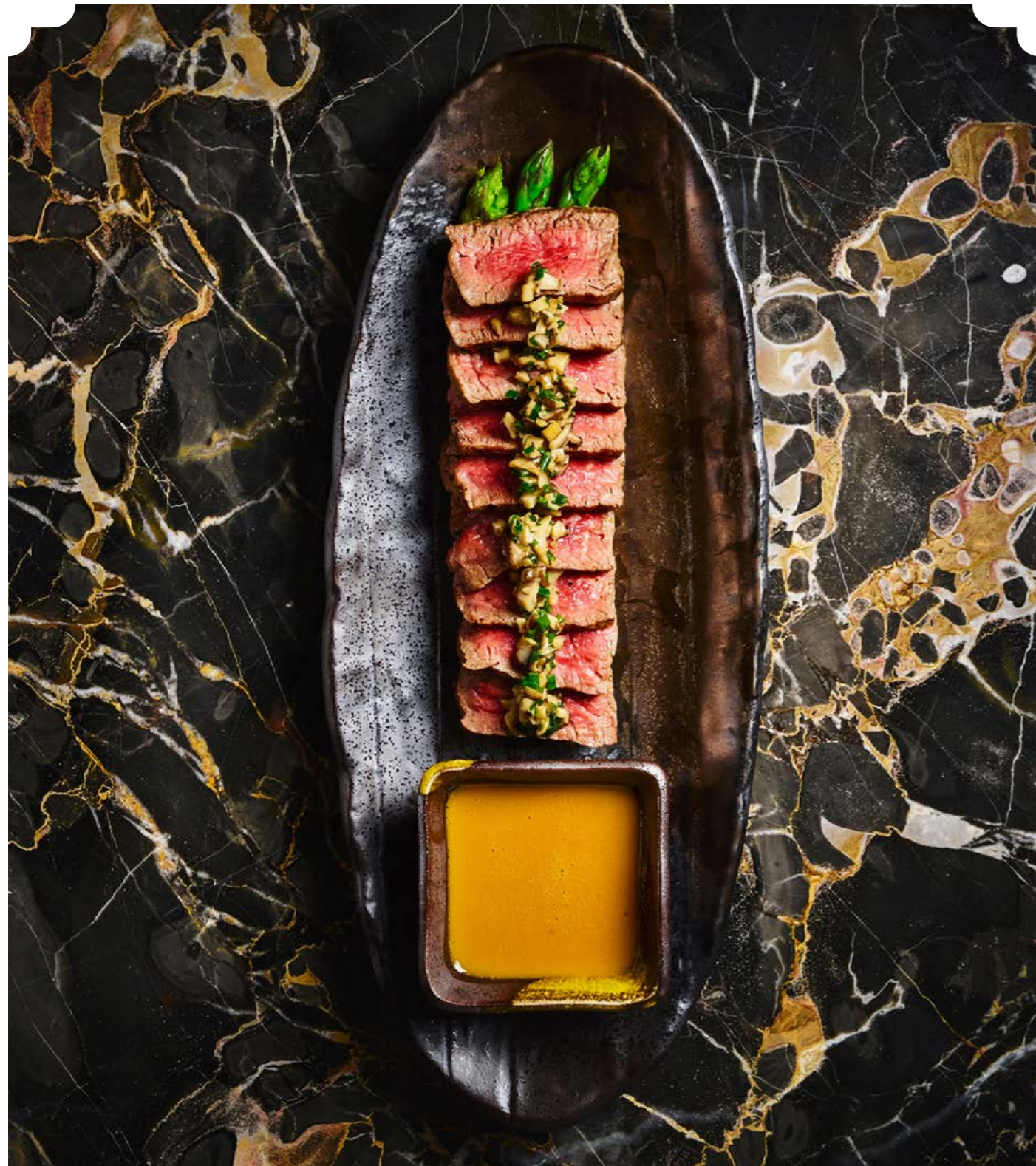
Our Executive Chef has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu Leeds.

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.

Sample Festive Menus



Taste of Tattu

65.00 per person

Menus are subject to change.

WAVE ONE

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.

WAVE TWO

SATAY RIBEYE BEEF

Papaya, som tum & peanuts.

SEA BASS TOM YUM 🌶️

Lemongrass, kaffir lime and pak choi.

BEANSPROUT NOODLES 🌱

JASMINE STEAMED RICE 🌱

WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING 🌱

Cinnamon, vanilla and almond.

WHITE CHOCOLATE DRAGON EGG 🌱

Coconut, passion fruit and mango.



Modern Sharing



80.00 per person

Menus are subject to change.

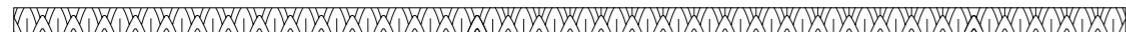
WAVE ONE

SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

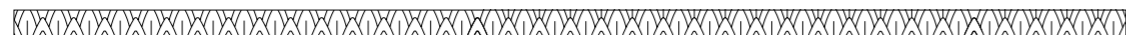
KUNG PO KING PRAWNS

Pineapple, green beans and Thai basil

DUCK EGG AND SAUSAGE FRIED RICE

TENDERSTEM BROCCOLI

Black sesame and truffle.



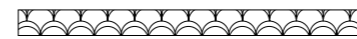
WAVE THREE

WHITE CHOCOLATE DRAGON EGG

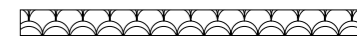
Coconut, passionfruit and mango.

WINTER CHERRY BLOSSOM

White chocolate, cherry and candyfloss.



Emperor's Choice



105.00 per person

Menus are subject to change.

WAVE ONE

MIXED DIM SUM BASKET

Wagyu, Shiitake and Royal Koi Gau.

GLAZED BEEF BAO BUNS

Nam jim, pickled cucumber and crispy shallots.



WAVE TWO

JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy

WOK FIRED ANGRY BIRD

Chicken, roasted chilli peppers and sesame honey soy.

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

TENDERSTEM BROCCOLI

Black sesame and truffle.

DUCK EGG AND SAUSAGE FRIED RICE



WAVE THREE

SNOW LEOPARD

Peanut butter fudge, honeycomb and marshmallow.

WINTER CHERRY BLOSSOM

White chocolate, cherry and candyfloss.



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.

TATTU Leeds

Minerva
29 East Parade
Leeds
LS1 5PS

For more information
please contact our team:
0113 245 1080
Leeds@tattu.co.uk

@TATTURESTAURANT
TATTU.CO.UK

T A T T U
L E E D S