



A
GOLDEN
SUMMER

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

Taste of Tattu

Monday to Friday 12 PM - 6 PM

Sunday All-day

2 Courses 33.50

3 Courses 37.50

Starters

(Choose one)

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onions.

SUGAR SALT CRISPY SQUID ^(H)

Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN ^(VG) ^(H)

Truffle, kimchi and crispy seaweed.

Main

Served With Complimentary Steamed Jasmine Rice.

(Choose one)

WOK FIRED ANGRY BIRD ^(N) ^(S)

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

BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

KUNG PO TOFU ^(VG) ^(H) ^(S)

Pineapple, green beans and lotus.

*CARMEL SOY AGED BEEF FILLET

*10.00 Upgrade

Dessert

(Choose one)

YUZU LEMON DROP ^(H) ^(N)

Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING ^(H) ^(VG)

Cinnamon, vanilla and poached pear.

Extras

CHINESE GREEN BEANS ^(H) ^(VG) 7.50

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI ^(VG) ^(H) 7.50

Black sesame and truffle.

SINGAPORE SHIITAKE NOODLES ^(V) 6.00

Onion, pepper and shiitake.

Please note: Taste of Tattu times may vary on bank holidays. ^(S) Spicy ^(V) Vegetarian ^(VG) Vegan ^(H) Halal ^(N) Contains Nuts



Modern Sharing

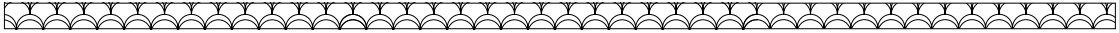


94.50 per person
Minimum 2 people

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.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE THREE

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

STONE BASS CHINESE CURRY

Diakon, Thai basil and pak choi.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



WAVE FOUR

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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

Minimum 2 people

WAVE ONE

PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



WAVE TWO

LOBSTER AND 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

YUZU LEMON DROP

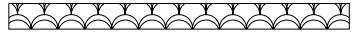
Passion fruit, shiso and almond.

 Spicy dish  Contains nuts

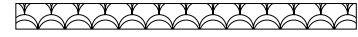
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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.



Emperor's Choice



175.00 per person

Minimum 2 people

WAVE ONE

PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



WAVE TWO

MIXED DIM SUM PLATTER

Wagyu beef, lobster, scallop & prawn, Royal koi fish gau.

CRISPY SOFT-SHELL CRAB

X.O. Chilli sauce, nori seasoning, garlic and coriander.

EMPEROR'S WAGYU BEEF PUFF

Spring onion, sirracha and kimchi.



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 and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE FOUR

CHERRY BLOSSOM

Cherry, chocolate and candy floss.



Dim Sum



STEAMED

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

FRIED

LOBSTER AND SCALLOP TOAST	26.00
Coconut, lime & chilli foam.	
EMPEROR'S WAGYU BEEF PUFF	21.00
Spring onion, sriracha and kimchi.	
PAN SEARED IBERICO PORK BAO	16.00
Black pepper Iberico pork.	
WILD MUSHROOM & BLACK TRUFFLE SPRING ROLLS (V) (H)	15.50
Sweet & sour soy.	



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF

42.00

FULL

80.00



Small Plates



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

(VG) Vegan option available, ask your server (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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.



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

Vegetables and Tofu

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

Rice and Noodles

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

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.

