

Minimum 2 people

A
GOLDEN
SUMMER

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

Taste of Tattu

Monday to Thursday 12 PM - 6 PM and 9 PM - close

Friday 12 PM - 6 PM | Sunday All-day

2 Courses 28.50

3 Courses 33.50

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.

Main

Served With Complimentary Jasmine Steamed 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 (H) (VG) (S)
Pineapple, green beans and lotus.

*CARMEL SOY AGED STEAK

*5.00 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

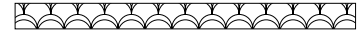
CHINESE GREEN BEANS (H) (VG) 6.00
Sweet soy and roasted garlic.

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

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



Modern Sharing



69.00 per person
Minimum 2 people

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.

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

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 12.5% will be added to your bill, all of which is distributed to the team.



Tattu Signatures



89.00 per person
Minimum 2 people

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 choy.

WOK FIRED ANGRY BIRD 🌶️ (N)

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

CARAMEL SOY AGED BEEF FILLET

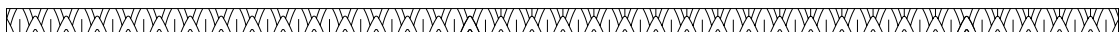
UK premium aged beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

YUZU LEMON DROP (N)

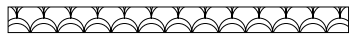
Passion fruit, shiso and almond.

🌶️ Spicy dish (N) Contains nuts

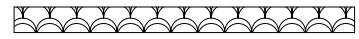
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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 12.5% will be added to your bill, all of which is distributed to the team.



Emperor's Choice



119.00 per person

Minimum 2 people

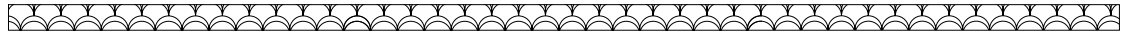
WAVE ONE

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

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.



Dim Sum



STEAMED

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

FRIED

LOBSTER AND PRAWN TOAST (H)	15.00
Coconut, lime & 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 AND BLACK TRUFFLE SPRING ROLLS (H) (V)	12.00
Sweet & sour soy.	



Peking Duck Pancakes

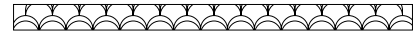


Szechuan, cucumber and spring onion.

HALF	36.00	FULL	69.00
------	-------	------	-------



Small Plates



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

(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 12.5% will be added to your bill, all of which is distributed to the team.



Meat



LEMON BABY CHICKEN ^(H)	28.00
Toasted sesame, ginger and soybean sauce.	
WOK FIRED ANGRY BIRD ^(N) ^(S)	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) ^(S)	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



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



Rice & Noodles



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

(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 12.5% will be added to your bill, all of which is distributed to the team.

