



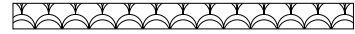
WINTER

AT TATFU





# Modern Sharing



99.50 per person

## WAVE ONE

### CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



## WAVE TWO

### BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

### SEA BASS & KING PRAWN CLAYPOT

Prawn & scallop dumpling, ginger & spring onion broth.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### STEAMED JASMINE RICE



## WAVE THREE

### ICE DRAGON

Chashew butter fudge, dragon fruit and marshmallow.



 Spicy dish     Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

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



131.00 per person

## WAVE ONE

### LOBSTER AND SCALLOP TOAST

Coconut, lime & chilli foam.

### PAN SEARED IBERICO PORK BAO

Black pepper Iberico pork.



## WAVE TWO

### 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 THREE

### ICE DRAGON (N)

Cashew butter fudge, dragon fruit and marshmallow.

🌶️ Spicy dish

(N) Contains nuts



# Emperor's Choice



180.00 per person

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu beef, Lobster, Scallop & prawn, Royal koi fish gau.

### EMPEROR'S WAGYU BEEF PUFF

Spring onion, sirracha and kimchi.



## WAVE TWO

### STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### EMPEROR'S DUCK BREAST

Plum glaze, kumquats & daikon.

### CHINESE GREEN BEANS

Sweet soy and roasted garlic.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE THREE

### WINTER BLOSSOM

Cherry, chocolate and candy floss.



# Vegeterian menu



80.00 per person

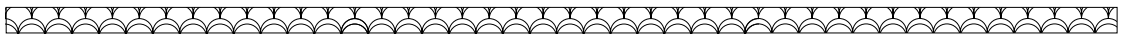
## WAVE ONE

### TRUFFLE SHIITAKE BAO BUN

Truffle, kimchi and crispy seaweed.

### SWEET & SOUR VEGETABLE TEMPURA

Enoki, courgette, sweet potato and ponzu.



## WAVE TWO

### KUNG PO TOFU

Pineapple, green beans and lotus.

### JASMINE STEAMED RICE



## WAVE THREE

### ICE DRAGON

Cashew butter fudge, dragon fruit and marshmallow.

