

T A T T U
L O N D O N

Group Dining and Events

WINTER

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.

With elevated modern-Chinese dishes, artfully curated limited-edition cocktails and show stopping snow-scaped desserts, we'll make sure that each moment is truly memorable.

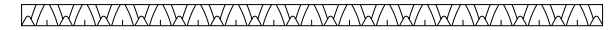
This Winter Tattu is designed to entertain all the senses.

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.

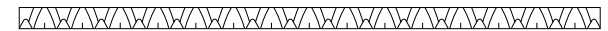
Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience 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.



Western Residence



Journey through our flower hung gate and into our Western Residence, inspired by the Koi Carp.

The water like reflective surfaces and pearlescent details are a haven of serenity for you and your guests to enjoy while soaking up the ambience of the Courtyard House.

This space comfortably holds between 20 to 30 guests across a selection of raised booths and large circular tables, in your own semi-private area.

Minimum spend starts from £2,500



Main Residence



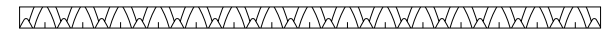
Our main Residence is protected by the Tiger, which is a semi-private area.

This space is sumptuously moody yet vibrant and has spectacular views of New Oxford Street. This space can hold between 40-80 guests for a sit-down meal or drinks and canapés reception.

Minimum spend starts from £6,500



Outer Courtyard Terrace Hire



Unwind in our Outer Courtyard Terrace area where your party can take in the unrivalled city views.

Our Courtyard terrace will hold up to 16 guests seated or 30 standing. This space is perfect for an elevated canapé event whilst being protected from the elements, with a retracting roof for warmer days and outdoor heaters during the cooler evenings.





Venue Hire



Hire our entire Courtyard House and each one of its distinct dining spaces for an exclusive event where our residences meet, blending with the true beauty of the outside world.

This space holds up to 150 guests for a seated dining event or up to 250 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.

Minimum spend starts from £15,000





Select Your Menu



Our Head of Culinary, Matt Downes, 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 London.

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

Modern Sharing

85.00 per person

Dishes are subject to change

WAVE ONE

PRAWN AND SESAME CRACKER

Red chilli and prawn.

WAVE TWO

SCALLOP & PRAWN SHUMAI

Wasabi tobiko, Vietnamese cracker and Nam Jim.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber, and spring onion.

WAVE THREE

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

SEABASS & KING PRAWN CLAYPOT

Shaoxing rice wine, ginger & spring onion

CHINESE GREEN BEANS [Ⓜ]

Sweet soy and roasted garlic

JASMINE STEAMED RICE [Ⓜ]

WAVE FOUR

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow

[Ⓜ] Vegan option available, ask your server [Ⓜ] Vegetarian ^{🌶️} Spicy dish





Tattu Signatures



110.00 per person

Dishes are subject to change

WAVE ONE

PRAWN AND SESAME CRACKER

Red chilli and prawn.



WAVE TWO

LOBSTER & SCALLOP TOAST

Coconut, lime & chilli foam.

SPICY LAMB WONTON

Coriander, Szechuan and Shanghai sauce.



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 & Thai basil.

TENDERSTEM BROCCOLI

Black sesame and truffle.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion



WAVE FOUR

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



Emperor's Choice



150.00 per person

Dishes are subject to change

WAVE ONE

PRAWN AND SESAME CRACKER

Red chilli and prawn.



WAVE TWO

MIXED DIM SUM PLATTER

Lobster, wagyu beef, scallop & prawn, royal koi

EMPERORS WAGYU BEEF PUFF

Black pepper and sesame.



WAVE THREE

ROAST DUCK

Plum glaze, kumquats and caviar

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy

STEAMED WHOLE SEABASS

Ginger oil, chilli and aromatic soy

CHINESE GREEN BEANS

Sweet soy and roasted garlic

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion



WAVE FOUR

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



Canapés



Recommended 6-8 pieces per person.
Available for groups of 16+ only

Example canapés

4.50

PULLED PORK GYOZA
SHORT RIB SPRING ROLLS

5.00

LOBSTER TOAST
WAGYU DUMPLING
SEARED TUNA
PORK BELLY SKEWERS

6.50

SCALLOP & PRAWN SHUMAI
DUCK PANCAKES

10.50

SALT & PEPPER LOBSTER
XO SCALLOPS
SEARED FILLET OF BEEF

14.50

WAGYU BEEF

VEGETARIAN CANAPÉS 5.50

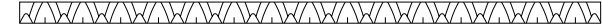
SWEET & SOUR VEG TEMPURA
SHITAKE BAO
MUSHROOM & TRUFFLE ROLLS
KUNG PO TOFU

DESSERT CANAPÉS 5.50

STICKY TOFFEE PEAR PUDDING
CHERRY BLOSSOM



Hire Charge



WESTERN RESIDENCE DINING AREA FOR 20–30 GUESTS

Sunday–Wednesday daytime from £2,500
Reservations bookable between 12pm–5pm.

Sunday–Wednesday evening from £3,500
Reservations bookable between 5.15pm–6pm,
later sitting available at 9.30pm.

Thursday–Saturday daytime from £3,000
Reservations bookable between 12pm–3pm,
no reservations after 3pm.

TERRACE HIRE

Sunday–Wednesday daytime
Reservations bookable between 12pm–5pm.

Sunday–Wednesday evening
Reservations bookable between 5.15pm–6pm.

Thursday– Saturday daytime
No hire post 5.30pm.

prices available upon request.

*Our Outdoor Terrace area is licensed until 10.30pm only
and all reservations must include dining options.*

FULL VENUE HIRE

Sunday–Wednesday daytime 12–4pm. from £15,000

Sunday–Wednesday evening 5pm–1am. from £30,000

Thursday–Saturday daytime 12–4pm. from £25,000

Thursday–Saturday evening
including bank holidays 5pm–1am. from £40,000

All spends are inclusive of all food and drink ordered
but exclusive of VAT and a discretionary service
charge of 14.5%

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations of up to 30 guests, a deposit
of £50 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.

*prices may vary seasonally, please contact the team
directly for a confirmed quote.*



Tattu London
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