

T A T T U

L E E D S



Group Dining & 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.

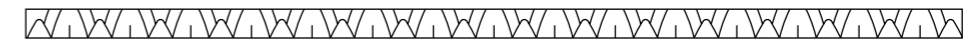
This Winter Tattu is designed to entertain all the senses.

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.

# 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 24 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 18 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.

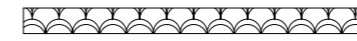
Pair this menu with wine or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.

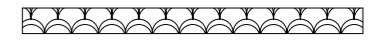
\*Vegetarian and Vegan menus are available upon request.



# Sample Festive Menus



## Modern Sharing



65.00 per person

*Menus are subject to change.*

### WAVE ONE

#### LOBSTER AND PRAWN TOAST

Coconut, lime and chilli foam.

#### SPICY LAMB WONTON

Coriander, Szechuan and Shanghai sauce



### WAVE TWO

#### BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

#### SHANGHAI BLACK COD

Hoisin, ginger and lime.

#### TENDERSTEM BROCCOLI <sup>Ⓥ</sup>

Black sesame and truffle.

#### JASMINE STEAMED RICE



### WAVE THREE

#### ICE DRAGON

White chocolate fudge, hazelnut and marshmallow





# Tattu Signatures



80.00 per person

*Menus are subject to change.*

## WAVE ONE

### CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli

### PEKING DUCK PANCKES

Szechuan, cucumber and spring onion



## WAVE TWO

### CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

### SEABASS & KING PRAWN CLAYPOT

Shaoxing rice wine, ginger & spring onion

### WOK FIRED ANGRY BIRD 🌶️

Chicken, roasted chilli peppers and sesame honey soy.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion

### CHINESE GREEN BEANS 🌱

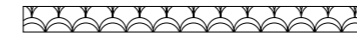
Sweet soy and roasted garlic



## WAVE THREE

### ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



# Emperor's Choice



105.00 per person

*Menus are subject to change.*

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu, Shiitake and Royal Koi Gau.

### CARAMELISED SPICED PORK BELLY

Baby leek and smoked crackling



## WAVE TWO

### 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

### SPICY WON TON NOODLES

Pak choy, red chilli and spring onion

### CHINESE GREEN BEANS 🌱

Sweet soy and roasted garlic



## WAVE THREE

### ICE DRAGON

White chocolate fudge, hazelnut and marshmallow

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.

🌱 Vegan option available, ask your server    🌿 Vegetarian    🌶️ Spicy dish



# 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.

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