



A
GOLDEN
SUMMER

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



Modern Sharing



94.50 per person

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.

🌶️ 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 14.5% will be added to your bill, all of which is distributed to the team.



Tattu Signatures



126.00 per person

WAVE ONE

PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



WAVE TWO

LOBSTER & 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 DROP ^(N)

Passion fruit, shisho 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 14.5% will be added to your bill, all of which is distributed to the team.



Emperor's Choice



175.00 per person

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

XO Chilli sauce, nori seasoning, garlic and coriander.

EMPEROR'S WAGYU BEEF PUFF

Black pepper and sesame.



WAVE THREE

SALT DRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

GREEN PEPPER LOBSTER

Jalapeños and crispy shllots.

CHAR SIU PORK TWO WAYS

Nashi pear & roasted garlic.

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.

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.