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WINTER

AT TATFU

Immerse yourself in the dark decadence of
The Tempest of the Azure Dragon.

This mythical creature, a symbol of transformation
and strength, guides us through winter into a season
of new beginnings.

Welcome to a time of sanctuary, celebration,
and pure indulgence.

Modern Sharing

70.00 per person
Minimum 2 people

WAVE ONE

LOBSTER AND PRAWN TOAST
Coconut, lime & chilli foam.

SHORT RIB SPRING ROLLS
Nam Jim, carrot 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

ICE DRAGON ^(N)
Cashew butter fudge, chocolate and marshmallow.

Tattu Signatures

90.00 per person
Minimum 2 people

WAVE ONE

CRISPY KATAIFI KING PRAWNS
Mango and sweet chilli.

PEKING DUCK PANCAKES
Szechuan, cucumber and spring onion.

WILD MUSHROOM AND BLACK TRUFFLE
SPRING ROLLS
Sweet and sour soy.

WAVE TWO

SEA BASS & KING PRAWN CLAYPOT ^(N)
Ginger & spring onion broth.

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

ICE DRAGON ^(N)
Cashew butter fudge, chocolate and marshmallow.

Emperor's Choice

120.00 per person
Minimum 2 people

WAVE ONE

X.O. SCALLOP SKEWERS
Pancetta, chilli and pork floss.

WAGYU BEEF GYOZA
Edamame and teriyaki.

O.K. SPICED PORK BELLY ^(N)
Baby leek and smoked crackling.

WAVE TWO

EMPEROR'S DUCK BREAST
Plum glaze, kumquats and daikon.

SALT GRILLED JAPANESE BLACK WAGYU
Himalayan salt block, enoki mushroom and
shallot soy.

STEAMED WHOLE BASS
Ginger oil, chilli and aromatic soy.

SPICY EGG NOODLES ^(N)
Pak choi, lily bulb and spring onion.

CHINESE GREEN BEANS
Sweet soy and roasted garlic.

WAVE THREE

WINTER BLOSSOM
Cherry, chocolate and candy floss.

Peking Duck Pancakes

Szechuan, cucumber and spring onion.

HALF (Serves 2-3 people)

34.00

FULL (Serves 4-6 people)

65.00

Dim Sum

LOBSTER AND PRAWN TOAST ^(H)
Coconut, lime & chilli foam.

14.00

PAN SEARED PORK DUMPLING
Black pepper pork.

14.00

SHORT RIB SPRING ROLL
Nam Jim, carrot and spring onion.

12.00

WAGYU BEEF GYOZA
Edamame and teriyaki.

14.00

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS ^(V) ^(H)
Sweet & sour soy.

12.00

Small Plates

SWEET & SOUR VEGETABLE TEMPURA ^(V) ^(H)
Enoki, courgette, sweet potato and ponzu.

11.00

STICKY BEEF SHORT RIB
Crispy shallots, chilli and spring onion.

20.00

SESAME SALAD ^(V) ^(H)
Kohlrabi, crispy eddo and pink radish.

10.00

SUGAR SALT CRISPY SQUID ^(H)
Green sweet chilli, pomegranate and mint.

13.50

O.K. SPICED PORK BELLY ^(N)
Baby leek and smoked crackling.

15.00

CRISPY KATAIFI KING PRAWNS ^(H)
Mango and sweet chilli.

15.00

X.O. SCALLOP SKEWERS
Pancetta, chilli and pork floss.

16.00



Meat



LEMON BABY CHICKEN ^(H)	26.00
Toasted sesame, ginger and soybean sauce.	
WOK FIRED ANGRY BIRD ^(N) ^(S)	23.00
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
EMPEROR'S DUCK BREAST	30.00
Plum glaze, kumquats and daikon.	
BLACK PEPPER BEEF FILLET	32.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	36.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU ^{120G}	60.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



STEAMED WHOLE BASS	36.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS ^(H) ^(S)	32.00
Pineapple, green beans and Thai basil.	
SALT & PEPPER MONKFISH ^(H)	32.00
Sweet vinegar, soy and lime.	
SHANGHAI BLACK COD ^(H)	39.00
Hoisin, ginger and lime.	
HALF GREEN PEPPER LOBSTER ^(H)	36.00
Jalapeños and crispy shallots.	
SEA BASS & KING PRAWN CLAYPOT ^(S)	28.00
Ginger & spring onion broth.	



Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN ^(V) ^(H)	22.00
Asparagus and mangetout.	
KUNG PO TOFU ^(V) ^(H) ^(S)	21.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI ^(V) ^(H)	10.00
Black sesame and truffle.	
CHINESE GREEN BEANS ^(V) ^(H)	10.00
Sweet soy and roasted garlic.	



Rice and Noodles



SPICY EGG NOODLES ^(V) ^(H) ^(S)	13.00
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	15.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE ^(V) ^(H)	12.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE ^(V) ^(H)	7.00

WINTER COCKTAIL SPECIALS

ICED SKULL CANDY

Crystal Head Vodka,
candy, lemon.

15.00

AZURE

Grey Goose Vodka, Briottet Peach,
winter melon, lemon juice.

15.00

WINTER PLUM BLOSSOM

Patrón Silver Tequila, Yuzu Sake, lavender,
lemon juice, London Essence Peach & Jasmine.

14.00

CELESTIAL DRAGON

Serves 2 people

Barcardi Carta Blanca, Muyu Jasmine,
lavender, jasmine tea, lemon.

50.00

WINTER DESSERT SPECIALS

ICE DRAGON ^(N)

Cashew butter fudge,
chocolate and marshmallow.

12.50

FROZEN BLOSSOM

Cherry, chocolate and candy floss.

12.50

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.

^(V) Vegan option available, ask your server ^(V) Vegetarian ^(N) Contains nuts ^(S) Spicy dish ^(H) Halal option available, ask your server

