



冬之龍

WINTER

AT TATTU

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.

WINTER

AT TATTU



Explore our seasonal food and drink specials. Contemporary Chinese dishes and theatrical cocktails that capture the beauty and power of winter at Tattu.

COCKTAIL SPECIALS

ICED SKULL CANDY

Crystal Head Vodka,
candy, lemon.

18.50

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.

15.00

DESSERT SPECIALS

ICE DRAGON (N)

Cashew butter fudge,
chocolate and marshmallow.

15.40

WINTER BLOSSOM

Cherry, chocolate and candy floss.

16.30



Taste of Tattu

Monday to Friday 12 PM - 5 PM
Saturday 12 PM - 3.45 PM | Sunday All-day

2 Courses 34.90

3 Courses 39.90

Starters

(Choose one)

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onions.

SUGAR SALT CRISPY SQUID (H)

Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN (VG) (H)

Truffle, kimchi and crispy seaweed.

Main

Served With Complimentary Steamed Jasmine Rice.

(Choose one)

WOK FIRED ANGRY BIRD (N) (S)

Chicken, roasted chilli pepper, cashews and sesame honey soy.

BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

KUNG PO TOFU (VG) (H) (S)

Pineapple, green beans and lotus.

*CARMEL SOY AGED BEEF FILLET

*10.00 Upgrade

Dessert

(Choose one)

YUZU LEMON DROP (H) (N)

Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG)

Cinnamon, vanilla and poached pear.

Extras

CHINESE GREEN BEANS (H) (VG) 7.50

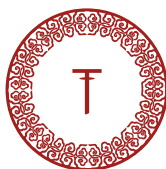
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 7.50

Black sesame and truffle.

SPICY EGG NOODLES (S) (V) (H) 6.00

Pak choi, lily bulb and spring onion.



Imperial Sunday Roast

41.50 PER PERSON

Minimum of two people

TATTU DRINK RECOMMENDATIONS

RED

	M	L	Btl
MALBEC	17.00	23.50	69.00
Winemaker's Reserve, Bodega Norton, Mendoza, Argentina.			

MONTEPULCIANO D'ABRUZZO	57.00
Umani Ronchi, Abruzzo, Italy.	

WHITE

	M	L	Btl
RIOJA BLANCO	18.50	25.50	74.00
Finca Alto Cantabria, Conde Valdemar, Rioja, Spain.			

ALBARIÑO SOBRE LÍAS	61.00
Casal Caeiro, Rias Baixas, Spain.	

IMPERIAL MEATS

AROMATIC ROAST DUCK

LEMON BABY CHICKEN

CHAR SIU PORK

CARAMEL SOY AGED BEEF FILLET 12.60 pp *add on

VEGETARIAN SELECTION

SATAY CAULIFLOWER (V)

MOCK CARAMEL SOY BEEF (V)

FUSION TRIMMINGS

STEAMED BAO BUNS / STEAMED PANCAKES (V)
Pickles, crispy shallots and nam jim.

CHINESE GREEN BEANS (V)
Sweet soy and roasted garlic.

SALT & PEPPER ROAST POTATOES (V)
Garlic, chilli and five-spice.

STEAMED PANCAKES (V)	6.50	TENDERSTEM BROCCOLI (V)	10.50
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STEAMED BAO BUNS (V)	6.50	SHREDDED DUCK FRIED RICE	9.90
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DESSERTS

ASIAN PEAR STICKY TOFFEE PUDDING (V)	11.00
Cinnamon, vanilla and poached pear.	

YUZU LEMON DROP (N)	11.00
Passion fruit, shiso and almond.	



Modern Sharing



99.50 per person

WAVE ONE

CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

LOBSTER AND SCALLOP TOAST

Coconut, lime & chilli foam.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

SEA BASS AND KING PRAWN CLAYPOT 🍲

Prawn & scallop dumpling, ginger and spring onion broth.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



WAVE THREE

ICE DRAGON (N)

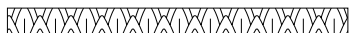
Chashew butter fudge, chocolate and marshmallow.

🍲 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



131.00 per person

WAVE ONE

SPICY SESAME TUNA TARTARE

Caviar, lotus root and ginger soy.

X.O. SCALLOP SKEWERS 🍴

Pancetta, chilli and pork floss.

O.K SPICED IBERICO PORK BELLY 🍴

Baby leek and smoked crackling.



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.

WAGYU FRIED RICE

Baby onion and soy cured yolk.



WAVE THREE

ICE DRAGON (N)

Cashew butter fudge, chocolate and marshmallow.

🍴 Spicy dish (N) Contains nuts

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Emperor's Choice



180.00 per person

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu beef, Lobster, Truffle chicken, Royal koi fish gau.

CRISPY SOFT-SHELL CRAB

X.O. chilli sauce, nori seasoning, garlic and coriander.

EMPEROR'S WAGYU BEEF PUFF

Spring onion, sriracha & kimchi.



WAVE TWO

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

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

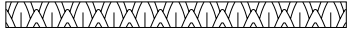
Carrot, courgette and spring onion.



WAVE THREE

FROZEN BLOSSOM

Cherry, chocolate and candy floss.



Dim Sum



STEAMED

LOBSTER DUMPLING	21.00
Lobster bisque puree.	
WAGYU BEEF DUMPLING	18.00
Sriracha, kimchi and spring onion.	
TRUFFLE SHIITAKE BAO BUN (VG) (H)	18.00
Truffle, kimchi and crispy seaweed.	
ROYAL KOI FISH GAU	16.00
Black cod, yuzu and miso.	
CHICKEN TRUFFLE SHUMAI	17.00
Freshly shaved truffle and soy.	
MIXED DIM SUM PLATTER	39.00
Wagyu beef, Lobster, Truffle chicken, Royal koi gau.	

FRIED

LOBSTER AND SCALLOP TOAST	26.00
Coconut, lime & chilli foam.	
EMPEROR'S WAGYU BEEF PUFF	21.00
Spring onion, sriracha and kimchi.	
PAN SEARED IBERICO PORK BAO	16.00
Black pepper Iberico pork.	
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H)	15.50
Sweet & sour soy.	



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF	42.00	FULL	80.00
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Small Plates



SPICY SESAME TUNA TARTARE	21.00
Caviar, lotus root and ginger soy.	
SWEET & SOUR VEGETABLE TEMPURA (VG) (H)	16.00
Enoki, courgette, sweet potato and ponzu.	
O.K. SPICED IBERICO PORK BELLY (S)	26.00
Baby leek and smoked crackling.	
STICKY BEEF SHORT RIB	26.00
Crispy shallots, chilli and spring onion.	
CRISPY SOFT-SHELL CRAB (H)	26.00
x.o. chilli sauce, nori seasoning, garlic and coriander.	
SESAME SALAD (VG) (H)	14.00
Kohlrabi, crispy eddo & pink radish.	
X.O. SCALLOP SKEWERS	19.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	19.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID (H)	19.00
Green sweet chilli, pomegranate and mint.	

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

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Meat



LEMON BABY CHICKEN ^(H)	33.50
Toasted sesame, ginger and soybean sauce.	
WOK FIRED ANGRY BIRD ^(N) ✂	32.50
Chicken, roasted chilli peppers, cashews and sesame soy.	
EMPEROR'S DUCK BREAST	37.50
Plum glaze, kumquats and daikon.	
BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU ^{200G}	110.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



STEAMED WHOLE BASS	46.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS ^(H) ✂	42.00
Pineapple, green beans and Thai basil.	
SALT & PEPPER MONKFISH ^(H)	42.00
Sweet vinegar, soy and lime.	
SHANGHAI BLACK COD ^(H)	48.00
Hoisin, ginger and lime.	
GREEN PEPPER LOBSTER ^(H)	82.00
Jalapeños and crispy shallots.	
SEA BASS & KING PRAWN CLAYPOT ✂	38.00
Prawn and scallop dumpling, ginger & spring onion broth.	



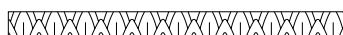
Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	26.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶	24.00
Pineapple, green beans and lotus.	
KING OYSTER CHINESE CURRY (VG) (H)	24.00
Crispy leeks and pak choi.	
TENDERSTEM BROCCOLI (VG) (H)	15.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	14.00
Sweet soy and roasted garlic.	



Rice and Noodles



SPICY EGG NOODLES (V) (H) 🌶	15.00
Pak choi, lily bulb and spring onion.	
WAGYU FRIED RICE	28.00
Baby onion and soy cured yolk.	
SHREDDED DUCK FRIED RICE (H)	18.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	14.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	10.00

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

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