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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.

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

DESSERT SPECIALS

ICE DRAGON (N)

Cashew butter fudge,
chocolate and marshmallow.

15.00

WINTER BLOSSOM

Cherry, chocolate and candy floss.

14.00



Taste of Tattu

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

2 Courses 29.90

3 Courses 34.90

Starters

(Choose one)

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

PAN SEARED PORK DUMPLING
Black pepper pork.

ROYAL KOI FISH GAU
Black cod, yuzu and miso.

Main

Served With Complimentary Jasmine Steamed 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 (H) (VG) (S)
Pineapple, green beans and lotus.

*CARMEL SOY AGED STEAK

*5.00 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) 6.00
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (H) (VG) 6.00
Black sesame and truffle.

SPICY EGG NOODLES (S) (V) (H) 5.00
Pak choi, lily bulb and spring onion.



Imperial Sunday Roast

34.50 PER PERSON

Minimum of two people

TATTU DRINK RECOMMENDATIONS

	(M)	(L)	(Btl)	WHITE	(M)	(L)	(Btl)
MALBEC	14.00	19.50	53.00	RIOJA BLANCO			60.00
Winemaker's Reserve, Bodega Norton, Mendoza, Argentina.				Finca Alto Cantabria, Conde Valdemar, Rioja, Spain.			
MONTEPULCIANO D'ABRUZZO	11.50	16.00	44.00	ALBARIÑO SOBRE LÍAS	13.00	18.50	51.00
Umani Ronchi, Abruzzo, Italy.				Casal Caeiro, Rias Baixas, Spain.			

IMPERIAL MEATS

AROMATIC ROAST DUCK

LEMON BABY CHICKEN

CHAR SIU PORK

CARAMEL SOY STEAK 10.00 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 BEENS (V)

Sweet soy and roasted garlic.

SALT & PEPPER ROAST POTATOES (V)

Garlic, chilli and five-spice.

STEAMED PANCAKES (V)

5.00

TENDERSTEM BROCCOLI (V)

8.00

STEAMED BAO BUNS (V)

5.00

SHREDDED DUCK FRIED RICE

6.00

DESSERTS

ASIAN PEAR STICKY TOFFEE PUDDING (V)

10.50

Cinnamon, vanilla and poached pear.

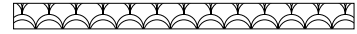
YUZU LEMON DROP (N)

10.50

Passion fruit, shiso and almond.



Modern Sharing



74.00 per person

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi 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)

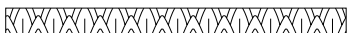
Cashew butter fudge, chocolate and marshmallow.

^(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 12.5% will be added to your bill, all of which is distributed to the team.



Tattu Signatures



94.00 per person

WAVE ONE

CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

SEA BASS AND KING PRAWN CLAYPOT 🌶️

Prawn and scallop dumpling, ginger and 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.

🌶️ Spicy dish (N) Contains nuts

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Emperor's Choice



124.00 per person

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu beef, Shiitake, Scallop and prawn, Royal koi gau.

X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.



WAVE TWO

EMPEROR'S DUCK BREAST

Plum glaze, kumquats & 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

Pak choi, lily bulb and spring onion.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.



WAVE THREE

FROZEN BLOSSOM

Cherry, chocolate and candy floss.

 Spicy dish

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Dim Sum



STEAMED

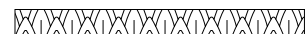
ROYAL KOI FISH GAU	14.00
Black cod, yuzu and miso.	
WAGYU BEEF DUMPLING	16.00
Sriracha, kimchi and spring onions.	
SHIITAKE XIAO LONG BAO (H) (VG)	11.00
Porcini, ginger and garlic.	
CHICKEN TRUFFLE SHUMAI	14.00
Freshly shaved truffle and soy.	
MIXED DIM SUM PLATTER	26.00
Wagyu beef, Shiitake, Truffle chicken, Royal koi gau.	

FRIED

LOBSTER AND PRAWN TOAST (H)	15.00
Coconut, lime & chilli foam.	
PAN SEARED PORK DUMPLING	14.00
Black pepper pork.	
SHORT RIB SPRING ROLL	13.00
Nam Jim, carrot and spring onion.	
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (H) (V)	12.00
Sweet & sour soy.	



Peking Duck Pancakes



Szechuan, cucumber and spring onion.

HALF	36.00	FULL	69.00
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Small Plates



SPICY SESAME TUNA TARTARE	17.50
Caviar, lotus root and ginger soy.	
SWEET & SOUR VEGETABLE TEMPURA (VG) (H)	13.00
Enoki, courgette, sweet potato and ponzu.	
O.K. SPICED PORK BELLY 🌶	16.00
Baby leek and smoked crackling.	
STICKY BEEF SHORT RIB	23.00
Crispy shallots, chilli and spring onion.	
CRISPY KATAIFI KING PRAWNS (H)	17.00
Mango and sweet chilli.	
SESAME SALAD (VG) (H)	12.00
Kohlrabi, crispy eddo and pink radish.	
X.O. SCALLOP SKEWERS	17.00
Pancetta, chilli and pork floss.	
SEVEN SPICE SEARED TUNA (H)	16.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID (H)	14.50
Green sweet chilli, pomegranate and mint.	

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

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Meat



LEMON BABY CHICKEN (H)	28.00
Toasted sesame, ginger and soybean sauce.	
WOK FIRED ANGRY BIRD (N) 🍴	26.00
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
EMPEROR'S DUCK BREAST	32.00
Plum glaze, kumquats & daikon.	
BLACK PEPPER BEEF FILLET	36.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	38.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



STEAMED WHOLE BASS	38.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS (H) 🍴	32.00
Pineapple, green beans and Thai basil.	
SALT & PEPPER MONKFISH (H)	36.00
Sweet vinegar, soy and lime.	
SHANGHAI BLACK COD (H)	39.00
Hoisin, ginger and lime.	
GREEN PEPPER LOBSTER (H)	65.00
Jalapeños and crispy shallots.	
SEA BASS & KING PRAWN HOTPOT (H) 🍴	31.00
Prawn and scallop dumpling, ginger & spring onion broth.	



Vegetables & Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	23.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️	22.00
Pineapple, green beans and lotus.	
KING OYSTER CHINESE CURRY (VG) (H)	22.00
Crispy leeks and pak choi.	
TENDERSTEM BROCCOLI (VG) (H)	12.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	12.00
Sweet soy and roasted garlic.	



Rice & Noodles



SPICY EGG NOODLES (V) (H) 🌶️	14.00
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	16.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	13.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	8.00

(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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