



# Modern Sharing



70.00 per person  
Minimum 2 people

## WAVE ONE

### LOBSTER AND PRAWN TOAST

Coconut, lime and 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.

### JASMINE STEAMED RICE



## WAVE THREE

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



# 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.



## WAVE TWO

### SEA BASS & KING PRAWN CLAYPOT 🌶️

Prawn and scallop dumpling, ginger & spring onion broth.

### WOK FIRED ANGRY BIRD 🌶️ (N)

Chicken, roasted chilli peppers and sesame honey soy.

### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.

### CHINESE GREEN BEANS

Sweet soy and roasted garlic.



## WAVE THREE

### YUZU LEMON DROP (N) (H)

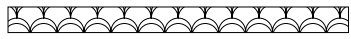
Passion fruit, shiso and almond.

🌶️ Spicy dish (N) Contains nuts

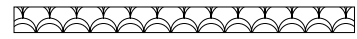
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# Emperor's Choice



120.00 per person  
Minimum 2 people

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu, Shiitake and Royal Koi Gau.

### O.K SPICED PORK BELLY 🍴

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.

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### SPICY EGG NOODLES 🍴

Pak choi, lily bulb and spring onion.

### CHINESE GREEN BEANS

Sweet soy and roasted garlic.



## WAVE THREE

### CHERRY BLOSSOM

Cherry, chocolate and candy floss.

🍴 Spicy dish (N) Contains nuts

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