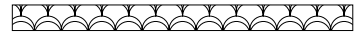


# Modern Sharing



99.50 per person  
Minimum 2 people

## WAVE ONE

### CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



## WAVE TWO

### BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

### SEA BASS & KING PRAWN CLAYPOT

Prawn and scallop dumpling, ginger & spring onion broth.

### TENDERSTEM BROCCOLI

Black sesame and truffle.



### STEAMED JASMINE RICE



## WAVE THREE

### ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

 Spicy dish  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

Minimum 2 people

## WAVE ONE

### LOBSTER AND SCALLOP TOAST

Coconut, lime & chilli foam.

### PAN SEARED IBERICO PORK BAO

Black pepper Iberico pork.



## 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.

### SHREDDED DUCK FRIED RICE



Carrot, courgette and spring onion.



## WAVE THREE

### YUZU LEMON DROP

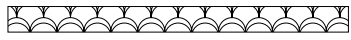
Passion fruit, shiso and almond.

 Spicy dish  Contains nuts

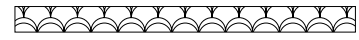
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# Emperor's Choice



180.00 per person

Minimum 2 people

## WAVE ONE

### MIXED DIM SUM PLATTER

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

### EMPEROR'S WAGYU BEEF PUFF

Spring onion, sirracha and kimchi.



## WAVE TWO

### STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### EMPEROR'S DUCK BREAST

Plum glaze, kumquats and daikon.

### CHINESE GREEN BEANS

Sweet soy and roasted garlic.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE THREE

### CHERRY BLOSSOM

Cherry, chocolate and candy floss.