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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.



Desserts



YUZU LEMON DROP (H) (N)	12.50
Passion fruit, shiso and almond.	
ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)	12.50
Cinnamon, vanilla and poached pear.	
FROZEN BLOSSOM (H) (V)	14.00
Cherry, chocolate and candy floss.	
ICE DRAGON (N) (Y) (H)	15.00
Cashew butter fudge, chocolate and marshmallow.	

(N) Contains nuts (H) Halal option available, ask your server

(V) Vegetarian (VG) Vegan option available, ask your server

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. Under new operating procedures Tattu will be unable to accept cash payments.

 After Dinner
Cocktails 

LUCKY NUMBER 8 **15.00**

Signal Hill Whisky, Takamaka, chilli, chocolate.

LADY ROGUE SOUR **17.00**

135 East, Amarone, vanilla, matcha.

OOLONG OLD FASHIONED **18.50**

Bacardi Ocho, Takamaka Extra Noir,
brown butter Sazarac Rye, Oolong tea.

 Louis XIII 

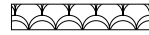
As a Louis XIII fortress, Tattu has been granted exclusive status as an ambassador for the most prestigious spirit in the world. So we would like to invite you to enjoy a range of measures starting from a 10ml tasting.

10ml	65.00
20ml	130.00
30ml	195.00
40ml	260.00
50ml	315.00

Please ask your bartender for any suggestions to suit your taste.



Sake



AKASHI TAI HONJOZO

Crisp, dry and light.

A perfect introduction into sake.

50ml	8.50
300ml	50.00

AKASHI TAI UMESHU

Luxurious. Full of decadent and delicious plum flavours. A great alternative to a dessert wine.

50ml	8.50
500ml	75.00

AKASHI TAI YUZUSHU

Sweet, zesty and light. Infused with citrus and fruit for a crisp and fresh taste.

50ml	10.00
500ml	85.00

AKASHI TAI DAIGINJO GENSHU

Banana and honey with white flower notes and a citrus finish.

300ml	55.00
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AKASHI TAI HONJOZO GENSHU

A creamy rich palate with tropical fruit flavours, a clean and long finish.

300ml	65.00
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AKASHI TAI JUNMAI DAIGINJO GENSHU

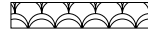
Superbly balanced. Peach and melon notes.

The peak of sake craft.

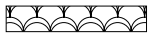
300ml	70.00
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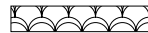
Digestifs



BRUGAL 1888	15.25
Crafted Rum from the Dominican Republic.	
Notes of vanilla, red fruits and toffee intertwined with cocoa and natural oak spice.	
SUNTORY CHITA	16.75
Japanese Single Grain Whisky.	
Subtle notes of mint, honey and wood spice.	
MACALLAN DOUBLE CASK 12YR	20.00
Single Malt Scotch Whisky.	
Notes of candied lemon citrus and smooth fudge.	
HIBIKI HARMONY	20.00
Japanese Blended Whisky.	
Enticing notes of orange peel and white chocolate.	
JOHNNIE WALKER BLUE LABEL	38.00
Blended Scotch Whisky.	
Caramel and dark chocolate, with a warming, slightly smoky finish.	
MOUNT GAY 1703	42.00
Barbadian Rum made since 1703.	
Rich vanilla and banana with a balance of raisins, spice and toast.	



Coffee



AMERICANO	3.00
LATTE	3.50
CAPPUCCINO	3.50
ESPRESSO	2.50
DOUBLE ESPRESSO	3.50

*Soya, oat and almond milk
available upon request.*



Jing Chinese Tea Service



WHITE TEA

Jasmine Silver Needle 4.50

GREEN TEA

Flowering Lily And Jasmine 5.50

OOLONG TEA

Iron Buddha 4.50

BLACK TEA

Red Dragon 4.50

BREAKFAST TEA

Organic Yunnan Breakfast 4.50

HERBAL TEA

Lemongrass And Ginger 4.00

Fresh Mint Tea 4.00