



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 drink specials. 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

CELESTIAL DRAGON

— Serves 2 people —

Barcardi Carta Blanca, Muyu Jasmine,
lavender, jasmine tea, lemon.

50.00





Cocktails



EASTERN RESIDENCE PANTRY

OOLONG OLD FASHIONED	23.00	JIYANG COLADA	18.50
Signal Hill Whisky, brown butter Takamaka, Oolong tea.		5-Spice Havana Club 7, coconut, pineapple.	
YICHANG RICKEY	20.50	FRUIT MOUNTAIN TEA	18.50
ODD Mezcal, yuzu, lime.		Bombay Premier Cru, peach, peony.	
MERIDIAN	19.00	SESAME SOUR	18.50
818 Tequila, basil decoction, lime.		Sesame Patron, lemon, maple.	
DILONG HIGHBALL	18.00	MANDOPOP BELLINI	23.50
Patron Silver, ginger, apple and matcha soda.		Grey Goose vodka, tropical fruit, aged peach.	

For every Mandopop Bellini sold,
£1 will be donated to our charity
partner Only a Pavement Away.



TATTU SIGNATURES

JADE FLOWER	17.50	ICED SKULL CANDY	18.50
Grey Goose Vodka, sour cucumber, lychee.		Crystal Head Vodka, candy, lemon.	
HIDDEN DRAGON	22.00	AGAINST THE CURRENT	18.00
ODD Café, almond, coconut.		Bobby's Gin, ODD Hibiscus, lemongrass, pomegranate.	
CHERRY BLOSSOM NEGRONI	18.50	SHANGHAI CLIPPER	19.00
The Botanist Gin, cherry blossom and Campari.		Macallan 12yr, Double Cask, Oloroso Sherry, Benedictine.	
PLUM BLOSSOM SOUR	17.50	CELESTIAL DRAGON <i>(Serves two)</i>	50.00
Hibiscus Tanqueray Gin, plum, violet.		Barcardi Carta Blanca, Muyu Jasmine, lavender, jasmine tea, lemon.	
LEIGONG'S MACE <i>(Serves two)</i>	35.00		
Brugal 1888, peach, yuzu, pineapple and lemon.			



Non-Alcoholic



SWEET SKULLDUGGERY	10.50	FORBIDDEN FOREST	12.75
Kiwi, blueberry and apple.		Everleaf Forest, orange, passion fruit, ginger ale.	
TROPIC SOUR	10.00	INAUGURATION	14.75
Everleaf Mountain, tropical lychee, lime.		Everleaf Mountain, Wild Idol alcohol free sparkling, cherry.	
MELISSA COBBLER	10.00		
Bax Botanicals verbena, lemon balm and agave.			



Champagne



	125ML			
				
LAURENT-PERRIER, LA CUVÉE NV Brut, Tours-sur-Marne.	19.50	115.00	LAURENT-PERRIER LA CUVÉE NV Brut, Tours-sur-Marne.	265.00 MAGNUM
EPC BRUT Vallée de l'Arce.		105.00	DRAPPIER ROSÉ GRANDE SENDRÉE 2010, Urville.  	265.00
JACQUESSON CUVÉE 746 NV Brut, Châlons-en-Champagne.  		149.00	LAURENT-PERRIER ROSÉ NV Brut, Tours-sur-Marne.	380.00 MAGNUM
LAURENT-PERRIER ROSÉ NV Brut, Tours-sur-Marne.	28.50	165.00	LAURENT-PERRIER GRANDE SIECLE NV, Tours-sur-Marne.	370.00
EPC ROSÉ Vertus.		130.00	DOM PÉRIGNON Brut, Epernay.	540.00
RUINART BLANC DE BLANCS NV Brut, Reims.		220.00		
DRAPPIER GRANDE SENDRÉE 2012, Urville.		235.00		



Sparkling



	125ML			
				
CLASSIC CUVÉE Cottonworth, Hampshire, England.	16.50	97.00	ROSÉ Cottonworth, Hampshire, England.	107.00
WILD IDOL WHITE ALCOHOL FREE Rheinhessen, Germany	11.00	70.00	WILD IDOL ROSÉ ALCOHOL FREE Rheinhessen, Germany	75.00

Please make a member of our team aware of any allergies and intolerances before placing an order for food or drink. Please note that all of our drinks are prepared in an area where cross contamination can occur, therefore we cannot guarantee that allergens will not be present. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.



White Wine



FRESH, DELICATE, ELEGANT

	(M)	(L)	(Btl)		(M)	(L)	(Btl)
GAVI DI GAVI			56.00	GRÜNER VELTLINER, ZÖBINGER GAISBERG			77.00
La Contessa, Piedmont, Italy.				Peter Schweiger, Kamptal, Austria.			
PANSA BLANCA	15.50	21.00	58.00	SANCERRE, LA CROIX DU ROY	19.50	27.00	82.00
Raventós de Alella, Catalunya, Spain.				Lucien Crochet, Loire, France.			
PINOT GRIGIO, PIAN DEL GRISO, BOSSI FEDRIGOTTI			69.00	CHABLIS VIELLES, VIGNES DE SAINTE CLAIRE			88.00
Trentino, Italy.				J.M. Brocard, Burgundy, France.			
PETIT CHABLIS			72.00				
J.M. Brocard, Burgundy, France.							

AROMATIC, JUICY, FLAMBOYANT

	(M)	(L)	(Btl)		(Btl)
GEWURZTRAMINER, ESTATE RESERVE	13.50	18.00	51.00	PINOT GRIS, PIERRES SÈCHES	64.00
Morandé Casablanca, Chile.				Muré, Alsace, France.	
WEINHAUS RESS RIESLING			52.00	SAUVIGNON BLANC	69.00
Ress, Rheingau, Germany.				Babich Family Reserve, Marlborough, New Zealand.	
ALBARIÑO SOBRE LÍAS			61.00	CHENIN BLANC, CHN, BRASH HIGGINS	73.00
Casal Caeiro, Rias Baixas, Spain.				McLaren Vale, Australia.	
SAUVIGNON BLANC, EQ COASTAL	15.50	20.50	62.00	RIESLING, LETHBRIDGE	75.00
Matetic, San Antonio, Chile.				Geelong, Australia.	

- (S) 125ml
- (M) 175ml
- (L) 250ml
- (Btl) Bottle
- (vg) Vegan
- Sustainable Wine
- Biodynamic Wine
- Organic Wine
- Coravin pour

All wines by the glass are served at 175ml measure unless stated, and wines by bottle are served as 750ml unless stated. All prices are inclusive of VAT at 20% but exclusive of an optional 14.5% service charge. Our vintages are subject to availability.



White Wine



ROUNDED, FRUIT-DRIVEN, TEXTURED

	(M)	(L)	(Btl)		(M)	(L)	(Btl)
CHARDONNAY			47.00	ALVARINHO,			
Deakin Estate, Victoria,				GRANITO CRU			84.00
Australia.				Luis Seabra, Minho, Portugal.			
GRILLO			49.00	CHABLIS, 1ER CRU,	▼ 21.50		107.00
Feudo Arancio, Sicilia, Italy.				MONTMAIN			
				J.M. Brocard, Burgundy,			
				France.			
VIOGNIER-MARSANNE,			57.00				
MATHILDA				ALIGOTÉ, BOURGOGNE			360.00
Tournon, Victoria, Australia.				Coche-Dury, Burgundy, France.			
PINOT GRIGIO RISERVA,	14.00	19.00	59.00				
CASTEL FIRMIAN							
Mezzacorona, Trentino, Italy.							

- | | |
|--------------|------------------|
| (S) 125ml | Sustainable Wine |
| (M) 175ml | Biodynamic Wine |
| (L) 250ml | Organic Wine |
| (Btl) Bottle | Coravin pour |
| (vg) Vegan | |

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White Wine



FULL- BODIED, INTENSE, OPULENT

	(M)	(L)	(Btl)		(Btl)
RIOJA BLANCO, FINCA ALTO CANTABRIA Conde Valdemar, Rioja, Spain. 	18.50	25.50	74.00	CERVARO DELLA SALA 2020 Antinori, Umbria, Italy. 	210.00
CHARDONNAY-FIANO, PIETRABIANCA Tormaresca, Puglia, Italy.  			80.00	PULIGNY-MONTRACHET 1ER CRU Xavier Monno, Burgundy, France.	310.00
CHARDONNAY Buena Vista, Carneros, California, USA.	23.50	32.50	95.00	CORTON-CHARLEMAGNE GRAND CRU 2016 Vincent Girardin, Côte de Beaune, France.	375.00
GARNACHA BLANCA Massipa, Scala Dei, Priorat, Spain.			100.00	BATARD-MONTRACHET GRAND CRU Thomas Morey, Côte de Beaune, France.	580.00
CHARDONNAY Pisoni Lucia Soberanes Vineyard, California, USA.			140.00	2018 MEURSAULT, CLOS DES AMBRES Arnaud Ente, Côte de Beaune, France.	1210.00
MEURSAULT Les Buissons Certaut, Bernard Millot, Burgundy, France.			170.00		



Rosé



	(M)	(L)	(Btl)		(M)	(L)	(Btl)
CALAFURIA Tormaresca, Puglia, Italy.	14.00	19.00	57.00	FANTASTIQUE Château Sainte Marguerite, France.	24.50	34.00	99.00
SYMPHONIE Château Sainte Marguerite, France.	17.50	24.50	70.00	MINUTY 281 Château Minuty, Provence, France. 			127.00
ROSÉ ET OR Château Minuty, Provence, France.			87.00	FANTASTIQUE Château Sainte Marguerite, France.			180.00 MAGNUM

-  125ml
-  175ml
-  250ml
-  Bottle
-  Vegan
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Red Wine



FRESH, DELICATE, POISED

	(M)	(L)	(Btl)		(Btl)
CÔTES-DU-RHÔNE, SAMORÉNS ROUGE Ferraton, Rhône Valley, France. Vg	14.00	19.00	54.00	BARBERA D'ALBA, PIAN ROMUALDO Prunotto, Piedmont, Italy. Vg	79.00
MENCIA O MOURO Ribeira Sacra, Spain. Vg			59.00	CHASSAGNE ROUG LES CHÊNES Philippe Colin, Burgundy, France.	98.00
ZWEIGELT Peter Schweiger, Kamptal, Austria.			65.00	PINOT NOIR, LUCIA Pisoni, Santa Lucia, California, USA. Vg	147.00
PINOT NOIR, NORTH COAST Buena Vista, California, USA.	19.50	26.50	77.00		

FRUIT-LED, SILKY, ROUNDED

	(M)	(L)	(Btl)		(Btl)
CABERNET SAUVIGNON Deakin Estate, Victoria, Australia. Vg			47.00	CHATEAU MONTAIGUILLON Montagne de St Emilion, Bordeaux, France.	70.00
MERLOT, CASTEL FIRMIAN Mezzacorona, Trentino, Italy. Vg	13.00	18.00	52.00	LES GENOUX Domaine of the Bee, Corbières, France. Vg	142.00
MONTEPULCIANO, D'ABRUZZO, MONTIPAGANO Umani Ronchi, Abruzzo, Italy. Vg			57.00	VOSNE-ROMANÉE Domaine Perrot-Minot, Côte de Nuits, France. Vg	FROM 295.00
CHIANTI SUPERIORE Santa Cristina, Tuscany, Italy. Vg			64.00	MONTHELIE Coche-Dury, Côte de Beaune, France.	FROM 310.00
MALBEC WINEMAKER'S RESERVE Bodega Norton, Mendoza, Argentina. Vg	17.00	23.50	69.00		

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- (Btl) Bottle
- (vg) Vegan
- Vg Sustainable Wine
- C Biodynamic Wine
- Organic Wine
- Coravin pour



Red Wine



WARMING, FULL-BODIED, SPICY

	(M)	(L)	(Btl)		(M)	(L)	(Btl)
SHIRAZ/MOURVÈDRE, VIOGNIER Front Row, Swartland, South Africa.			49.00				82.00
				GRENACHE MATARO GR/M Brash Higgins, McLaren Vale, Australia.			
CABERNET SAUVIGNON, HUSSONET Haras de Pirque, Maipo, Chile.			67.00	SYRAH, EQ COOL CLIMATE Matetic, San Antonio, Chile.	22.00	30.00	85.00
RIOJA RESERVA Conde Valdemar, Rioja, Spain.	17.00	23.50	69.00	MALBEC, X GRAN Pulenta Estate, Mendoza, Argentina.			104.00
CROZES-HERMITAGE, LA MATINIÈRE Ferraton, N. Rhone, France.			72.00	CHIANTI CLASSICO, GRAN SELEZIONE, BADIA A PASSIGNANO Antinori, Tuscany, Italy.			133.00
VALPOLICELLA CLASSICO SUPERIORE, TOAR Masi, Veneto, Italy.	19.00	26.00	75.00	GEYSERVILLE Ridge Vineyards, Dry Creek Valley, California, USA.			142.00
MALBEC / CABERNET, PRIVADA, FAMILY BLEND Bodega Norton, Mendoza, Argentina.			80.00	GRAN RESERVA 904 LA RIOJA ALTA, Rioja, Spain.			175.00
							FROM

- (S) 125ml
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- (L) 250ml
- (Btl) Bottle
- (vg) Vegan
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Red Wine



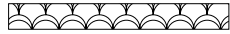
POWERFUL, INTENSE, CONCENTRATED

	(M)	(L)	(Btl)	(Btl)
2017 CHARMES DE KIRWAN, CHÂTEAU KIRWAN, MARGAUX Bordeaux, France.	▼ 25.00		127.00	FROM 360.00
HERMITAGE, LES MIAUX Ferraton, Rhone Valley, France.  			162.00	FROM 460.00
RISERVA COSTASERA ▼ 32.50 AMARONE CLASSICO Masi, Veneto, Italy.  			169.00	FROM 660.00
CHATEAU LAGRANGE Saint-Julien, Bordeaux, France.			172.00	FROM 670.00
NUITS-SAINT-GEORGE 1ER CRU, LA RICHEMONE Lucien le Moine, Burgundy, France. 			272.00	FROM 880.00
TIGNANELLO Antinori, Tuscany, Italy. 			280.00	
CHÂTEAU LYNCH-BAGES, 5ÈME CRU CLASSÉ Pauillac, Bordeaux, France.			FROM 310.00	
VALBUENNA NO5, VEGA SICILIA Ribera del Duero, Spain.				FROM 360.00
CLOS DE LA ROCHE GRAND CRU, LUCIEN LE MOINE Côte de Nuits, France. 				FROM 460.00
SOLAIA Antinori, Tuscany, Italy.				FROM 660.00
UNICO, VEGA SICILIA Ribera del Duero, Spain.				FROM 670.00
SASSICAIA Tenuta San Guido, Bolgheri, Italy				FROM 720.00
CHÂTEAU HAUT-BRION, 1ER CRU CLASSÉ Pessac-Leognan, Bordeaux, France.				FROM 880.00

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Gin



BOMBAY SAPPHIRE	12.50
AGANES ARBER RHUBARB	13.25
PLYMOUTH	13.50
135 EAST	14.50
HAYMAN'S SLOE	14.25
THE BOTANIST	14.25
ROKU	14.25
MARTIN MILLER'S	13.75
UKIYO YUZU GIN	17.50
DRUMSHAMBO GUNPOWDER	16.50
BOMBAY PREMIER CRU	14.50
HENDRICK'S	14.50
TATTU X MANCHESTER GIN	15.25
TANQUERAY 10	16.50
MONKEY 47	17.00
MANLY SPIRIT GIN	19.00
PROCERA GIN	22.00



Vodka



DISCARDED GRAPE SKIN	12.50
BLACK COW	13.25
GREY GOOSE PEACH & ROSEMARY	16.75
BELVEDERE PURE	14.00
KETEL ONE CITRON	13.25
GREY GOOSE	14.50
HAKU	14.25
BOATYARD	14.25
CRYSTAL HEAD ONYX	17.75
CRYSTAL HEAD AURORA	19.00
CRYSTAL HEAD	15.75
MING RIVER BAIJOU	14.50
EMPIRICAL AYUUK	16.25
EMPIRICAL PLUM	16.75
STOLI ELIT	19.50

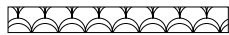
At Tattu we serve 50ml as our standard pouring measure
for spirits. 25ml measures are also available upon request.



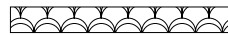
Tequila



CANTINERO BLANCO	12.00
KAH BLANCO	17.75
PATRON SILVER	16.50
818 BLANCO	16.25
818 REPOSADO	19.75
FORTALEZA BLANCO	20.00
PATRON REPOSADO	20.00
PATRON AÑEJO	20.50
DON JULIO 1942	46.00
CLASE AZUL REPOSADO	45.00



Mezcal



MADRE MEZCAL ESPADIN	16.00
ODD COFFEE	14.75
ODD HIBISCUS	14.75
ODD JOVEN	15.75
MADRE MEZCAL ENSAMBLE	22.50
MEZCAL AMORES CUPREATA	22.50



Brandy & Cognac



BARSOL PISCO	13.25
BARON DE SIGONGAC VSOP	14.25
REMY VSOP	14.50
DUPONT CALVADOS	14.25
REMY MARTIN 1738	19.00
REMY MARTIN XO	47.25
REMY MARTIN TERCET	39.50
HENNESSEY PARADISE	215.00

LOUIS XIII

10ML	70.00
20ML	140.00
30ML	210.00
40ML	280.00
50ML	340.00



Rum



TAKAMAKA RUM BLANC	11.00
BACARDI CARTA BLANCA	10.00
TAKAMAKA EXTRA NOIR	12.25
ABELHA CACHACA	11.50
TAKAMAKA ZEPIS KREOL	14.00
GOSLING'S BLACK SEAL	12.00
DISCARDED BANANA PEEL RUM	13.25
MOUNT GAY BLACK BARREL	13.25
WRAY & NEPHEW	15.25
EQUIANO LIGHT RUM	15.25
BRUGAL 1888	16.25
EQUIANO ORIGINAL	15.75
MOUNT GAY XO	16.50
EL DORADO 15YR	19.50
DIPLOMATICO RESERVA EXCLUSIVA	16.25
EMINENTE 7YR	19.50
MOUNT GAY 1703	47.25

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



Whisky



WORLD

SIGNAL HILL CANADIAN WHISKY	13.25
JAMESON BLACK BARREL	15.25
SUNTORY TOKI	15.25
HATOZAKI BLENDED	17.25
NIKKA PURE MALT	17.50
NIKKA FROM THE BARREL	17.00
HIBIKI HARMONY	21.00
TOGOUCHI 12YR	32.50
KYRO MALT RYE	17.25
NIKKA YIOCHI 10YR	32.00
YAMAZAKI 12YR	35.00
YAMAZAKI DISTILLER'S RESERVE	21.00
AKASHI SINGLE MALT	25.00
YAMAZAKI 18YR	126.00

AMERICAN

MAKER'S MARK	11.50
FOUR ROSES ORIGINAL	12.00
FOUR ROSES SMALL BATCH	14.25
FOUR ROSES SINGLE BARREL	16.25
MITCHERS STRAIGHT BOURBON	19.00
HUDSON MANHATTAN RYE	15.25
EAGLE RARE	17.25
SAZERAC RYE	16.25
MITCHERS STRAIGHT RYE	17.25
RIP VAN WINKLE 10YR	105.00
PAPPY VAN WINKLE 12YR	120.75
PAPPY VAN WINKLE 15YR	152.25



Whisky



SCOTCH

JOHNNIE WALKER BLACK LABEL	13.00
DEWAR'S 12YR	13.25
TALISKER 10YR	14.25
GLENFIDDICH 15YR	17.00
LAPHROAIG 10YR	17.25
THE CLASSIC LADDIE	16.75
MACALLAN DOUBLE CASK 12YR	25.00
MACALLAN DOUBLE CASK 18YR	60.00
MACALLAN SHERRY OAK 18YR	70.00
PORT CHARLOTTE 10	16.75
BRUCLADDIE BERE BARLEY	26.75
BALVENIE 21YR	52.50
JOHNNIE WALKER BLUE LABEL	45.00



Sake

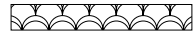


50ML BOTTLE

KANPAI KUMO	8.75	60.00
KANPAI KAZ		63.00
AKASHI-TAI UMESHU	8.50	80.00
AKASHI-TAI YUZUSHU	11.00	94.50
AKASHI TAI HONJOZO GENHSU	12.50	76.00

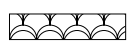


Bottled Beer

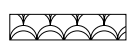


ASAHI 0%	6.25
LUCKY SAINT 0.5%	6.75
KIRIN	7.00
ASAHI	7.50
LUCKY BUDDHA	8.50
HITACHINO WHITE ALE	9.00
HITACHINO YUZU	9.50

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



London Essence Mixers



INDIAN TONIC WATER – NATURALLY LIGHT	4.75
SODA WATER	4.75
GINGER BEER	4.75
GINGER ALE	4.75
LEMONADE	4.75



Water



TAU STILL	5.50
TAU SPARKLING	5.50



Juices & Softs



COCA COLA	4.75
DIET COKE	4.75
ORANGE JUICE	4.25
APPLE JUICE	4.25
PINEAPPLE JUICE	4.25
LYCHEE JUICE	4.25



Non-Alcoholic Spirits



EVERLEAF MOUNTAIN	7.50
BAX BOTANICS VERBENA	7.50



Dim Sum



ROYAL KOI GAU (H)	16.00
Black cod, yuzu and miso.	
WAGYU BEEF DUMPLING	18.00
Sriracha, kimchi and spring onions.	
SHIITAKE XIAO LONG BAO (H) (VG)	18.00
Porcini, ginger and garlic.	



Fried Dim Sum



WILD MUSHROOM & BLACK TRUFFLE SPRING ROLLS (H) (V)	15.50
Sweet and sour soy.	
LOBSTER & PRAWN TOAST (H)	26.00
Coconut, lime and chilli foam.	
PAN SEARED IBERICO PORK BAO	16.00
Black pepper Iberico pork.	

(VG) Vegan option available, ask your server (V) Vegetarian (H) Halal 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 14.5% will be added to your bill, all of which is distributed to the team.