

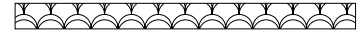


WINTER

AT TATFU



# Modern Sharing



70.00 per person

## 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.

### STEAMED JASMINE RICE



## WAVE THREE

### ICE DRAGON <sup>(N)</sup>

Cashew butter fudge, chocolate and marshmallow.



90.00 per person

## WAVE ONE

### CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.

### WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS

Sweet & sour soy.



## WAVE TWO

### SEA BASS AND KING PRAWN CLAYPOT

Prawn and scallop dumpling, ginger and spring onion broth.

### WOK FIRED ANGRY BIRD

Chicken, roasted chilli peppers 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

Cashew butter fudge, chocolate and marshmallow.

 Spicy dish

 Contains Nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



# Emperor's Choice



120.00 per person

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu, Shiitake and Royal koi gau.

### SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

### O.K SPICED PORK BELLY

Baby leek and smoked crackling.



## 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

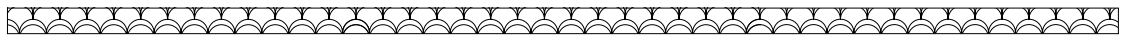
Ginger oil, chilli and aromatic soy.

### 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.



# Vegetarian menu



60.00 per person

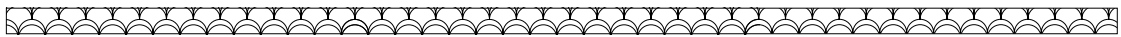
## WAVE ONE

SHIITAKE XIAO LONG BAO (V)

Porcini, garlic and ginger.

SWEET & SOUR VEGETABLE TEMPURA (V)

Enoki, courgette, sweet potato and ponzu.



## WAVE TWO

KUNG PO TOFU (V) /

Pineapple, green beans and lotus.

JASMINE STEAMED RICE



## WAVE THREE

ICE DRAGON (N)

Cashew butter fudge, chocolate and marshmallow.