

## Modern Sharing

70.00 per person Minimum 2 people

#### **WAVE ONE**

LOBSTER AND PRAWN TOAST Coconut, lime & chilli foam.

SHORT RIB SPRING ROLLS Nam Jim, carrot 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

YUZU LEMON DROP (N) Passion fruit, shisho and almond.

# 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.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS
Sweet and sour soy.

#### **WAVE TWO**

BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

WOK FIRED ANGRY BIRD N

Chicken, roasted chilli pepper, cashews 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

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

## Emperor's Choice

120.00 per person Minimum 2 people

#### WAVE ONE

X.O. SCALLOP SKEWERS
Pancetta, chilli and pork floss.

WAGYU BEEF GYOZA Edamame and teriyaki.

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.

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

YEAR OF THE DRAGON (N)

Cashew butter fudge, hazelnut and marshmallow.

# Peking Duck Pancakes

Szechuan, cucumber and spring onion.

HALF (Serves 2-3 people)

34.00

FULL (Serves 4-6 people)

65.00

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## Dim Sum

LOBSTER AND PRAWN TOAST (H) Coconut, lime & chilli foam.	14.00	WAGYU BEEF GYOZA Edamame and teriyaki.	14.00
PAN SEARED PORK DUMPLING Black pepper pork.	14.00	WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS ${(V)}$ ${(H)}$ Sweet & sour soy.	12.00
SHORT RIB SPRING ROLL	12.00		

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Nam Jim, carrot and spring onion.

Green sweet chilli, pomegranate and mint.

## Small Plates

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SWEET & SOUR VEGETABLE TEMPURA (10) (H) Enoki, courgette, sweet potato and ponzu.	11.00	O.K. SPICED PORK BELLY 🖋 Baby leek and smoked crackling.	15.00
STICKY BEEF SHORT RIB Crispy shallots, chilli and spring onion.	20.00	CRISPY KATAIFI KING PRAWNS $\oplus$ Mango and sweet chilli.	15.00
SESAME SALAD (16) (H) Kohlrabi, crispy eddo and pink radish.	10.00	X.O. SCALLOP SKEWERS Pancetta, chilli and pork floss.	16.00
SUGAR SALT CRISPY SQUID (H)	13.50		

maximizia Meat maximizia	kixixixixixix Seafood kixixixixixixixi
LEMON BABY CHICKEN (H) 26.00  Toasted sesame, ginger and soybean sauce.	STEAMED WHOLE BASS 36.00 Ginger oil, chilli and aromatic soy.
WOK FIRED ANGRY BIRD (N) / 23.00 Chicken, roasted chilli pepper, cashews and sesame honey soy.	KUNG PO KING PRAWNS (H) / 32.00 Pineapple, green beans and Thai basil.
EMPEROR'S DUCK BREAST 30.00 Plum glaze, kumquats and daikon.	SALT & PEPPER MONKFISH $\oplus$ 32.00 Sweet vinegar, soy and lime.
BLACK PEPPER BEEF FILLET 32.00 Wok fired peppers and shallots.	SHANGHAI BLACK COD $\oplus$ 39.00 Hoisin, ginger and lime.
CARAMEL SOY AGED BEEF FILLET 36.00  UK premium aged beef, shiitake, ginger and asparagus.	HALF GREEN PEPPER LOBSTER (H) 36.00  Jalapeños and crispy shallots.
SALT GRILLED JAPANESE BLACK WAGYU 120G 60.00 Himalayan salt block, enoki mushroom and shallot soy.	SEA BASS & KING PRAWN CLAYPOT 28.00 Ginger & spring onion broth.
wxxxxxx Vegetables and Tofu wxxxxxx	Rice and Noodles www.xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx
MOCK CHICKEN AND BLACK BEAN ® # 22.00 Asparagus and mangetout.	SPICY EGG NOODLES (V) (H) 🗸 13.00 Pak choi, lily bulb and spring onion.
KUNG PO TOFU <sup>®</sup> <sup>⊕</sup> ✓ 21.00 Pineapple, green beans and lotus.	SHREDDED DUCK FRIED RICE 15.00 Carrot, courgette and spring onion.
TENDERSTEM BROCCOLI (10) (11)  Black sesame and truffle.	VEGETABLE FRIED RICE $\textcircled{v}$ $\textcircled{H}$ 12.00 Carrot, courgette and spring onion.
CHINESE GREEN BEANS (10) (H) 10.00 Sweet soy and roasted garlic.	STEAMED JASMINE RICE ® H 7.00

(	Des	serts		KixixiXiXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX	_
YUZU LEMON DROP N H Passion fruit, shiso and almond.	12.00		<sup>'</sup> BLOSSOM ℚ ℍ hocolate and candy floss.	12.00	
ASIAN PEAR STICKY TOFFEE PUDDING (®) (H) Cinnamon, vanilla and poached pear.	12.00		F THE DRAGON (N) (V) (H) putter fudge, hazelnut and marshmallow.	12.00	

	Apothecary Cal	binet Cocktails	KIXIXIXIXIXIXIXIXIXIXIXIXIXIXIXIXIXIXIX	
CHINA ROSE King's Hill raspberry gin, sweet soy, prosecco.	17.25	ZANG FU AVIATION Haku Vodka, toasted coco	13.75 nut, violet.	
CHAMOMILE FLOW  Roku Gin, chamomile brandy, jasmine.	14.25	ZANG FU PUNCH Bacardi Cuatro, Irn Bru, pi	13.25 neapple.	
C&B OLD FASHIONED Maker's Mark, Banana Bruichladdich, cacao.	15.25	MERIDIAN Odd Mezcal, Akashi Tai Un	14.25 neshu, apricot, orgeat.	

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.

(VC) Vegan option available, ask your server (V) Vegetarian (N) Contains nuts (H) Halal option available, ask your server