



蛇年

LUNAR NEW YEAR

[SHÉ NIÁN]

THE YEAR OF THE SNAKE

The Year of the Snake is the sixth sign in the Chinese zodiac cycle, symbolizing wisdom and intuition. In Chinese culture, snakes are revered for their grace and intelligence, often representing transformation and elegance. Those born in a Snake year are believed to possess charm, resourcefulness, and a natural affinity for beauty and mystery.



LUNAR NEW YEAR

Available Sunday - Friday

COCKTAIL SPECIALS

VENOM & VIRTUE

Hayman's Sloe Gin, Briottet Strawberry, Aperol, Cranberry, Lime.

13.50

VIRTUE NO VENOM *Non - Alcoholic*

Blood orange, strawberry, cranberry juice, cherry foam, London Essence Lemonade.

12.00

IMPERIAL MEATS **38.00 PER PERSON**

AROMATIC ROAST DUCK

LEMON BABY CHICKEN

CARAMEL SOY AGED STEAK

VEGETARIAN SELECTION **35.50 PER PERSON**

MOCK CHICKEN AND BLACK BEAN (V)

MOCK CARAMEL SOY BEEF (V)

WITH FUSION TRIMMINGS

STEAMED PANCAKES (V)

Pickles, crispy shallots and nam jim.

CHINESE GREEN BEANS (V)

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.

SPICY EGG NOODLES (V)

Pak choi, lily bulb and spring onion.

STEAMED PANCAKES (V)

5.00

TENDERSTEM BROCCOLI (V)

8.00

SESAME SALAD (V)

6.00

DESSERT SPECIAL

LUCKY MANDARIN

Mandarin orange, dark chocolate and vanilla.

13.50

Every dessert comes with a 'Red Letter' scratch card, offering the chance to win incredible prizes.

(V) Vegan option available, ask your server

(V) Vegetarian

🔪 Spicy dish

(N) 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.

Taste of Tattu

Sunday, Monday and Tuesday All-day

Wednesday to Friday 12 PM - 5 PM

Saturday 12 PM - 3.45 PM

2 Courses 29.90 | 3 Courses 34.90

Starters

(Choose one)

WILD MUSHROOM AND BLACK
TRUFFLE SPRING ROLLS (V) (H)
Sweet & sour soy.

PAN SEARED PORK DUMPLING
Black pepper pork.

ROYAL KOI FISH GAU
Black cod, yuzu and miso.

Main

Served With Complimentary Steamed Jasmine Rice.

(Choose one)

WOK FIRED ANGRY BIRD (N) (S)
Chicken, roasted chilli pepper,
cashews and sesame honey soy.

BALSAMIC TERIYAKI SALMON
Black pepper, pickled ginger
and cucumber.

KUNG PO TOFU (H) (VG) (S)
Pineapple, green beans and lotus.

*CARMEL SOY AGED BEEF FILLET

*5.00 Upgrade

Dessert

(Choose one)

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

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG)
Cinnamon, vanilla and poached pear.

Extras

CHINESE GREEN BEANS (H) (VG) 6.00
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 6.00
Black sesame and truffle.

SPICY EGG NOODLES (S) (V) (H) 5.00
Pak choi, lily bulb and spring onion.



Modern Sharing



70.00 per person

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime & 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

YUZU LEMON DROP ^(N)

Passion fruit, shiso and almond.

^(N) Contains Nuts

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Tattu Signatures



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

BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

WOK FIRED ANGRY BIRD 🌶️ (N)

Chicken, roasted chilli peppers, 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.

🌶️ Spicy dish (N) Contains nuts

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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 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 SNAKE

Cashew butter fudge, hazelnut and marshmallow.

 Spicy dish  Contains nuts

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Dim Sum



STEAMED

ROYAL KOI FISH GAU	14.00
Black cod, yuzu and miso.	
WAGYU BEEF DUMPLING	16.00
Sriracha, kimchi and spring onions.	
SHIITAKE XIAO LONG BAO ^{VG} ^H	11.00
Porcini, ginger and garlic.	
CHICKEN TRUFFLE SHUMAI	12.00
Freshly shaved truffle and soy.	
MIXED DIM SUM PLATTER	18.00
Wagyu beef, shiitake, Royal koi gau.	

FRIED

LOBSTER AND PRAWN TOAST ^H	14.00
Coconut, lime & chilli foam.	
PAN SEARED PORK DUMPLING	12.00
Black pepper pork.	
SHORT RIB SPRING ROLL	12.00
Nam Jim, carrot and spring onion.	
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS ^V ^H	12.00
Sweet & sour soy.	



Peking Duck Pancakes



Szechuan, cucumber and spring onion.

HALF	34.00	FULL	65.00
(serves 2-3 people)		(serves 4-6 people)	



Small Plates



SPICY SESAME TUNA TARTARE	17.00
Caviar, lotus root and ginger soy.	
SWEET & SOUR VEGETABLE TEMPURA (VG) (H)	11.00
Enoki, courgette, sweet potato and ponzu.	
O.K. SPICED PORK BELLY 🌶️	15.00
Baby leek and smoked crackling.	
STICKY BEEF SHORT RIB	20.00
Crispy shallots, chilli and spring onion.	
CRISPY KATAIFI KING PRAWNS (H)	15.00
Mango and sweet chilli.	
SESAME SALAD (VG) (H)	10.00
Kohlrabi, crispy eddo and pink radish.	
X.O. SCALLOP SKEWERS	16.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	16.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID (H)	13.50
Green chilli, pomegranate and mint.	

(VG) Vegan option available, ask your server (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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Meat



LEMON BABY CHICKEN ^(H)	26.00
Toasted sesame, ginger and soybean sauce.	
WOK FIRED ANGRY BIRD ^(N) ✂	23.00
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
EMPEROR'S DUCK BREAST	30.00
Plum glaze, kumquats and daikon.	
BLACK PEPPER BEEF FILLET	32.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	36.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU ^{120G}	60.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



STEAMED WHOLE BASS	36.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS ^(H) ✂	32.00
Pineapple, green beans and Thai basil.	
SALT & PEPPER MONKFISH ^(H)	32.00
Sweet vinegar, soy and lime.	
SHANGHAI BLACK COD ^(H)	39.00
Hoisin, ginger and lime.	
HALF GREEN PEPPER LOBSTER ^(H)	36.00
Jalapeños and crispy shallots.	
SEA BASS & KING PRAWN CLAYPOT	28.00
Prawn and scallop dumpling, ginger & spring onion broth.	



Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	22.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️	21.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H)	10.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	10.00
Sweet soy and roasted garlic.	



Rice and Noodles



SPICY EGG NOODLES (V) (H)	13.00
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	15.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	12.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	7.00

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