



This year marks a monumental milestone as we celebrate 10 years of creating unforgettable moments at Tattu. From the first dish served to the countless memories shared, we are deeply grateful to you, our guests, for being at the heart of our journey.

Here's to the next chapter, together.
Thank you for your continued support.

CELEBRATING
10 YEARS OF
INIMITABLE MOMENTS

EST. 2015



T A T T U

Everleaf 
NON-ALCOHOLIC APERITIFS

Non-Alcoholic Cocktail Specials

MOUNTAIN ICED TEA 10.50

Everleaf Mountain, jasmine tea,
rosehip, clove, lemon.

EVERLEAF GIMLET 10.50

Everleaf Mountain, peach, lime.

REVIVAL 11.50

Everleaf Marine, grapefruit, lavender,
lime, London Essence Peach & Jasmine.

Taste of Tattu

Monday to Friday 12 PM - 5 PM
Saturday 12 PM - 3.45 PM | Sunday All-day

2 Courses 34.90

3 Courses 39.90

Starters

(Choose one)

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onions.

SUGAR SALT CRISPY SQUID (H)

Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN (VG) (H)

Truffle, kimchi and crispy seaweed.

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 (VG) (H) (S)

Pineapple, green beans and lotus.

*CARMEL SOY AGED BEEF FILLET

*10.00 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) 7.50

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 7.50

Black sesame and truffle.

SPICY EGG NOODLES (V) (H) 6.00

Pak choi, lily bulb and spring onion.



Imperial Sunday Roast

41.50 PER PERSON

Minimum of two people

TATTU DRINK RECOMMENDATIONS

RED	(M)	(L)	(Btl)	WHITE	(M)	(L)	(Btl)
MALBEC Winemaker's Reserve, Bodega Norton, Mendoza, Argentina.	17.00	23.50	69.00	RIOJA BLANCO Finca Alto Cantabria, Conde Valdemar, Rioja, Spain.	18.50	25.50	74.00
MONTEPULCIANO D'ABRUZZO Umani Ronchi, Abruzzo, Italy.			57.00	ALBARIÑO SOBRE LÍAS Casal Caeiro, Rias Baixas, Spain.			61.00

IMPERIAL MEATS

AROMATIC ROAST DUCK

LEMON BABY CHICKEN

CHAR SIU PORK

CARAMEL SOY AGED BEEF FILLET 12.60 pp *add on

VEGETARIAN SELECTION

SATAY CAULIFLOWER (V)

MOCK CARAMEL SOY BEEF (V)

FUSION TRIMMINGS

STEAMED BAO BUNS / STEAMED PANCAKES (V)
Pickles, crispy shallots and nam jim.

CHINESE GREEN BEANS (V)
Sweet soy and roasted garlic.

SALT & PEPPER ROAST POTATOES (V)
Garlic, chilli and five-spice.

STEAMED PANCAKES (V)	6.50	TENDERSTEM BROCCOLI (V)	10.50
STEAMED BAO BUNS (V)	6.50	SHREDDED DUCK FRIED RICE	9.90

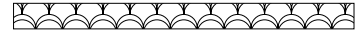
DESSERTS

ASIAN PEAR STICKY TOFFEE PUDDING (V) 11.00
Cinnamon, vanilla and poached pear.

YUZU LEMON DROP (N) 11.00
Passion fruit, shiso and almond.



Modern Sharing



99.50 per person

WAVE ONE

CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

LOBSTER AND SCALLOP TOAST

Coconut, lime & chilli foam.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



WAVE THREE

YUZU LEMON DROP ^(N)

Passion fruit, shisho and almond.

 Spicy dish

^(N) Contains nuts

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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.



Tattu Signatures



131.00 per person

WAVE ONE

SPICY SESAME TUNA TARTARE

Caviar, lotus root and ginger soy.

X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

O.K SPICED IBERICO PORK BELLY

Baby leek and smoked crackling.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

KUNG PO KING PRAWNS

Pineapple, green beans and Thai basil.

TENDERSTEM BROCCOLI

Black sesame and truffle.

WAGYU FRIED RICE



Baby onion and soy cured yolk.



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

 Spicy dish  Contains nuts

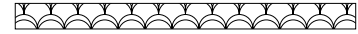
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Emperor's Choice



180.00 per person

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu beef, Lobster, Truffle chicken, Royal koi fish gau.

CRISPY SOFT-SHELL CRAB

X.O. chilli sauce, nori seasoning, garlic and coriander.

EMPEROR'S WAGYU BEEF PUFF

Spring onion, sriracha & kimchi.



WAVE TWO

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

EMPEROR'S DUCK BREAST

Plum glaze, kumquats & daikon.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE


Carrot, courgette and spring onion.



WAVE THREE

YEAR OF THE DRAGON ^(N)

Cashew butter fudge, hazelnut and marshmallow.

 Spicy dish ^(N) Contains nuts

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Dim Sum



STEAMED

LOBSTER DUMPLING Lobster bisque puree.	21.00
WAGYU BEEF DUMPLING Sriracha, kimchi and spring onion.	18.00
TRUFFLE SHIITAKE BAO BUN (VG) (H) Truffle, kimchi and crispy seaweed.	18.00
ROYAL KOI FISH GAU Black cod, yuzu and miso.	16.00
CHICKEN TRUFFLE SHUMAI Freshly shaved truffle and soy.	17.00
MIXED DIM SUM PLATTER Wagyu beef, Lobster, Truffle chicken, Royal koi gau.	39.00

FRIED

LOBSTER AND SCALLOP TOAST Coconut, lime & chilli foam.	26.00
EMPEROR'S WAGYU BEEF PUFF Spring onion, sriracha and kimchi.	21.00
PAN SEARED IBERICO PORK BAO Black pepper Iberico pork.	16.00
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) Sweet & sour soy.	15.50



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF

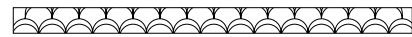
42.00

FULL

80.00



Small Plates



SPICY SESAME TUNA TARTARE	21.00
Caviar, lotus root and ginger soy.	
SWEET & SOUR VEGETABLE TEMPURA (VG) (H)	16.00
Enoki, courgette, sweet potato and ponzu.	
O.K. SPICED IBERICO PORK BELLY (N)	26.00
Baby leek and smoked crackling.	
STICKY BEEF SHORT RIB	26.00
Crispy shallots, chilli and spring onion.	
CRISPY SOFT-SHELL CRAB (H)	26.00
x.o. chilli sauce, nori seasoning, garlic and coriander.	
SESAME SALAD (VG) (H)	14.00
Kohlrabi, crispy eddo & pink radish.	
X.O. SCALLOP SKEWERS	19.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	19.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID (H)	19.00
Green sweet chilli, pomegranate and mint.	

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

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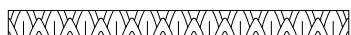
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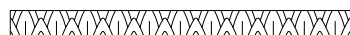
Meat



LEMON BABY CHICKEN (H)	33.50
Toasted sesame, ginger and soybean sauce.	
WOK FIRED ANGRY BIRD (N) ✂	32.50
Chicken, roasted chilli peppers, cashews and sesame soy.	
EMPEROR'S DUCK BREAST	37.50
Plum glaze, kumquats and daikon.	
BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 200g	110.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



STEAMED WHOLE BASS	46.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS (H) ✂	42.00
Pineapple, green beans and Thai basil.	
SALT & PEPPER MONKFISH (H)	42.00
Sweet vinegar, soy and lime.	
SHANGHAI BLACK COD (H)	48.00
Hoisin, ginger and lime.	
GREEN PEPPER LOBSTER (H)	82.00
Jalapeños and crispy shallots.	
SEA BASS & KING PRAWN CLAYPOT ✂	38.00
Prawn and scallop dumpling, ginger & spring onion broth.	



Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	26.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️	24.00
Pineapple, green beans and lotus.	
KING OYSTER CHINESE CURRY (VG) (H)	24.00
Crispy leeks and pak choi.	
TENDERSTEM BROCCOLI (VG) (H)	15.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	14.00
Sweet soy and roasted garlic.	



Rice and Noodles



SPICY EGG NOODLES (V) (H) 🌶️	15.00
Pak choi, lily bulb and spring onion.	
WAGYU FRIED RICE	28.00
Baby onion and soy cured yolk.	
SHREDDED DUCK FRIED RICE (H)	18.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	14.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	10.00

(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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