



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





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

YUZU LEMON DROP ^(N)

Passion fruit, shiso and almond.

^(N) Contains Nuts

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.



Tattu Signatures



90.00 per person

WAVE ONE

CRISPY KATAIFI KING PRAWNS

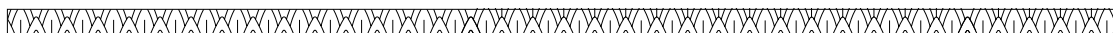
Mango and sweet chilli.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS

Sweet & sour soy.



WAVE TWO

SEA BASS AND KING PRAWN CLAYPOT 🌶

Prawn and scallop dumpling, ginger and spring onion broth.

WOK FIRED ANGRY BIRD 🌶 (N)

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

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 & 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.

🍴 Spicy dish (N) Contains nuts

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