



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.

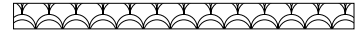
CELEBRATING
10 YEARS OF
INIMITABLE MOMENTS

EST. 2015





Modern Sharing



99.50 per person

WAVE ONE

CHICKEN TRUFFLE SHUMAI

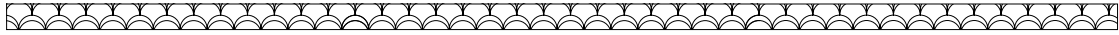
Freshly shaved truffle and soy.

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, shiso and almond.

 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 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 14.5% will be added to your bill, all of which is distributed to the team.



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

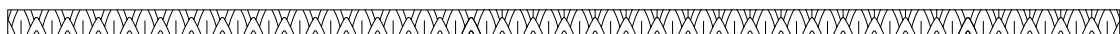
Pineapple, green beans and Thai basil.

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

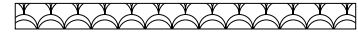
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.
Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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 14.5% will be added to your bill, all of which is distributed to the team.



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

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 14.5% will be added to your bill, all of which is distributed to the team.