



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.

### SEA BASS AND KING PRAWN CLAYPOT 🌶️

Prawn & scallop dumpling, ginger and spring onion broth.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### STEAMED JASMINE RICE



## WAVE THREE

### YUZU LEMON DROP (N)

Passion fruit, shisho and almond.

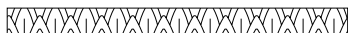
🌶️ Spicy dish

(N) Contains nuts

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.



# 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 🍴

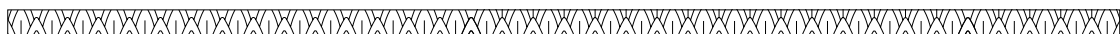
Pineapple, green beans and Thai basil.

### 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 (N) 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.

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