



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.





## COCKTAIL SPECIALS



### VENOM & VIRTUE

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

**15.00**

### VIRTUE NO VENOM *Non - Alcoholic*

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

**13.50**





# Cocktails



## EASTERN RESIDENCE PANTRY

OOLONG OLD FASHIONED Signal Hill Whisky, brown butter Takamaka, Oolong tea.	23.00	JIYANG COLADA 5-Spice Havana Club 7, coconut, pineapple.	18.50
YICHANG RICKEY ODD Mezcal, yuzu, lime.	20.50	FRUIT MOUNTAIN TEA Bombay Premier Cru, peach, peony.	18.50
MERIDIAN 818 Tequila, basil decoction, lime.	19.00	SESAME SOUR Sesame Patron, lemon, maple.	18.50
DILONG HIGHBALL Patron Silver, ginger, apple and matcha soda.	18.00	MANDOPOP BELLINI Grey Goose vodka, tropical fruit, aged peach.	23.50

For every Mandopop Bellini sold,  
£1 will be donated to our charity  
partner Only a Pavement Away.



## TATTU SIGNATURES

JADE FLOWER Grey Goose Vodka, sour cucumber, lychee.	17.50	SKULL CANDY Crystal Head Vodka, candy, lemon.	18.50
HIDDEN DRAGON ODD Café, almond, coconut.	22.00	AGAINST THE CURRENT Bobby's Gin, ODD Hibiscus, lemongrass, pomegranate.	18.00
CHERRY BLOSSOM NEGRONI The Botanist Gin, cherry blossom and Campari.	18.50	SHANGHAI CLIPPER Macallan 12yr, Double Cask, Oloroso Sherry, Benedictine.	19.00
PLUM BLOSSOM SOUR Hibiscus Tanqueray Gin, plum, violet.	17.50	CELESTIAL DRAGON <i>(Serves two)</i> Barcardi Carta Blanca, Muyu Jasmine, lavender, jasmine tea, lemon.	50.00
LEIGONG'S MACE <i>(Serves two)</i> Brugal 1888, peach, yuzu, pineapple and lemon.	35.00		



# Non-Alcoholic



SWEET SKULLDUGGERY Kiwi, blueberry and apple.	10.50	FORBIDDEN FOREST Everleaf Forest, orange, passion fruit, ginger ale.	12.75
TROPIC SOUR Everleaf Mountain, tropical lychee, lime.	10.00	INAUGURATION Everleaf Mountain, Wild Idol alcohol free sparkling, cherry.	14.75
MELISSA COBBLER Bax Botanicals verbena, lemon balm and agave.	10.00		



# Champagne






	125ML			
				
LAURENT-PERRIER, LA CUVÉE NV Brut, Tours-sur-Marne.	19.50	115.00	LAURENT-PERRIER LA CUVÉE NV Brut, Tours-sur-Marne.	265.00 MAGNUM
EPC BRUT Vallée de l'Arce.		105.00	DRAPPIER ROSÉ GRANDE SENDRÉE 2010, Urville.  	265.00
JACQUESSON CUVÉE 746 NV Brut, Châlons-en-Champagne.  		149.00	LAURENT-PERRIER ROSÉ NV Brut, Tours-sur-Marne.	380.00 MAGNUM
LAURENT-PERRIER ROSÉ NV Brut, Tours-sur-Marne.	28.50	165.00	LAURENT-PERRIER GRANDE SIECLE NV, Tours-sur-Marne.	370.00
EPC ROSÉ Vertus.		130.00	DOM PÉRIGNON Brut, Epernay.	540.00
RUINART BLANC DE BLANCS NV Brut, Reims.		220.00		
DRAPPIER GRANDE SENDRÉE 2012, Urville.		235.00		



# Sparkling



	125ML			
				
CLASSIC CUVÉE Cottonworth, Hampshire, England.	16.50	97.00	ROSÉ Cottonworth, Hampshire, England.	107.00
WILD IDOL WHITE ALCOHOL FREE Rheinhessen, Germany	11.00	70.00	WILD IDOL ROSÉ ALCOHOL FREE Rheinhessen, Germany	75.00

Please make a member of our team aware of any allergies and intolerances before placing an order for food or drink. Please note that all of our drinks are prepared in an area where cross contamination can occur, therefore we cannot guarantee that allergens will not be present. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.



# White Wine



## FRESH, DELICATE, ELEGANT

	(M)	(L)	(Btl)		(M)	(L)	(Btl)
GAVI DI GAVI La Contessa, Piedmont, Italy. 			56.00				77.00
PANSA BLANCA Raventós de Alella, Catalunya, Spain. 	15.50	21.00	58.00		19.50	27.00	82.00
PINOT GRIGIO, PIAN DEL GRISO, BOSSI FEDRIGOTTI Trentino, Italy. 			69.00				88.00
PETIT CHABLIS J.M. Brocard, Burgundy, France. 			72.00				
				GRÜNER VELTLINER, ZÖBINGER GAISBERG Peter Schweiger, Kamptal, Austria.			
				SANCERRE, LA CROIX DU ROY Lucien Crochet, Loire, France.			
				CHABLIS VIELLES, VIGNES DE SAINTE CLAIRE J.M. Brocard, Burgundy, France. 			

## AROMATIC, JUICY, FLAMBOYANT

	(M)	(L)	(Btl)		(Btl)
GEWURZTRAMINER, ESTATE RESERVE Morandé Casablanca, Chile. 	13.50	18.00	51.00	PINOT GRIS, PIERRES SÈCHES Muré, Alsace, France. 	64.00
WEINHAUS RESS RIESLING Ress, Rheingau, Germany.			52.00	SAUVIGNON BLANC Babich Family Reserve, Marlborough, New Zealand. 	69.00
ALBARIÑO SOBRE LÍAS Casal Caeiro, Rias Baixas, Spain. 			61.00	CHENIN BLANC, CHN, BRASH HIGGINS McLaren Vale, Australia. 	73.00
SAUVIGNON BLANC, EQ COASTAL Matetic, San Antonio, Chile. 	15.50	20.50	62.00	RIESLING, LETHBRIDGE Geelong, Australia.	75.00

- 125ml      Sustainable Wine
- 175ml      Biodynamic Wine
- 250ml      Organic Wine
- Bottle      Coravin pour
- Vegan

All wines by the glass are served at 175ml measure unless stated, and wines by bottle are served as 750ml unless stated. All prices are inclusive of VAT at 20% but exclusive of an optional 14.5% service charge. Our vintages are subject to availability.



# White Wine



## ROUNDED, FRUIT-DRIVEN, TEXTURED

	(M)	(L)	(Btl)		(M)	(L)	(Btl)
CHARDONNAY Deakin Estate, Victoria, Australia. Ⓜ			47.00	ALVARINHO, GRANITO CRU Luis Seabra, Minho, Portugal.			84.00
GRILLO Feudo Arancio, Sicilia, Italy. Ⓜ Ⓢ			49.00	CHABLIS, 1ER CRU, MONTMAIN J.M. Brocard, Burgundy, France. Ⓜ Ⓢ	▼ 21.50		107.00
VIOGNIER-MARSANNE, MATHILDA Tournon, Victoria, Australia. Ⓢ			57.00	ALIGOTÉ, BOURGOGNE Coche-Dury, Burgundy, France.			360.00
PINOT GRIGIO RISERVA, CASTEL FIRMIAN Mezzacorona, Trentino, Italy. Ⓜ Ⓢ	14.00	19.00	59.00				

- Ⓢ 125ml      Ⓢ Sustainable Wine
- Ⓜ 175ml      ☾ Biodynamic Wine
- Ⓛ 250ml      🌿 Organic Wine
- Ⓟ Bottle      ▼ Coravin pour
- Ⓟ Vegan

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# White Wine



## FULL- BODIED, INTENSE, OPULENT










	(M)	(L)	(Btl)		(Btl)
RIOJA BLANCO, FINCA ALTO CANTABRIA Conde Valdemar, Rioja, Spain. 	18.50	25.50	74.00	CERVARO DELLA SALA 2020 Antinori, Umbria, Italy. 	210.00
CHARDONNAY-FIANO, PIETRABIANCA Tormaresca, Puglia, Italy.  			80.00	PULIGNY-MONTRACHET 1ER CRU Xavier Monno, Burgundy, France.	310.00
CHARDONNAY Buena Vista, Carneros, California, USA.	23.50	32.50	95.00	CORTON-CHARLEMAGNE GRAND CRU 2016 Vincent Girardin, Côte de Beaune, France.	375.00
GARNACHA BLANCA Massipa, Scala Dei, Priorat, Spain.			100.00	BATARD-MONTRACHET GRAND CRU Thomas Morey, Côte de Beaune, France.	580.00
CHARDONNAY Pisoni Lucia Soberanes Vineyard, California, USA.			140.00	2018 MEURSAULT, CLOS DES AMBRES Arnaud Ente, Côte de Beaune, France.	1210.00
MEURSAULT Les Buissons Certaut, Bernard Millot, Burgundy, France.			170.00		



# Rosé



	(M)	(L)	(Btl)		(M)	(L)	(Btl)
CALAFURIA Tormaresca, Puglia, Italy.	14.00	19.00	57.00	FANTASTIQUE Château Sainte Marguerite, France.	24.50	34.00	99.00
SYMPHONIE Château Sainte Marguerite, France.	17.50	24.50	70.00	MINUTY 281 Château Minuty, Provence, France. 			127.00
ROSÉ ET OR Château Minuty, Provence, France.			87.00	FANTASTIQUE Château Sainte Marguerite, France.			180.00 MAGNUM

 125ml	 Sustainable Wine
 175ml	 Biodynamic Wine
 250ml	 Organic Wine
 Bottle	 Coravin pour
 Vegan	

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# Red Wine



## FRESH, DELICATE, POISED

	(M)	(L)	(Btl)		(Btl)
CÔTES-DU-RHÔNE, SAMORÉNS ROUGE Ferraton, Rhône Valley, France. 	14.00	19.00	54.00	BARBERA D'ALBA, PIAN ROMUALDO Prunotto, Piedmont, Italy. 	79.00
MENCIA O MOURO Ribeira Sacra, Spain. 			59.00	CHASSAGNE ROUG LES CHÊNES Philippe Colin, Burgundy, France.	98.00
ZWEIGELT Peter Schweiger, Kamptal, Austria.			65.00	PINOT NOIR, LUCIA Pisoni, Santa Lucia, California, USA. 	147.00
PINOT NOIR, NORTH COAST Buena Vista, California, USA.	19.50	26.50	77.00		

## FRUIT-LED, SILKY, ROUNDED

	(M)	(L)	(Btl)		(Btl)
CABERNET SAUVIGNON Deakin Estate, Victoria, Australia. 			47.00	CHATEAU MONTAIGUILLON Montagne de St Emilion, Bordeaux, France.	70.00
MERLOT, CASTEL FIRMIAN Mezzacorona, Trentino, Italy. 	13.00	18.00	52.00	LES GENOUX Domaine of the Bee, Corbières, France. 	142.00
MONTEPULCIANO, D'ABRUZZO, MONTIPAGANO Umani Ronchi, Abruzzo, Italy. 			57.00	VOSNE-ROMANÉE Domaine Perrot-Minot, Côte de Nuits, France. 	FROM 295.00
CHIANTI SUPERIORE Santa Cristina, Tuscany, Italy. 			64.00	MONTHELIE Coche-Dury, Côte de Beaune, France.	FROM 310.00
MALBEC WINEMAKER'S RESERVE Bodega Norton, Mendoza, Argentina. 	17.00	23.50	69.00		

- 125ml    Sustainable Wine
- 175ml    Biodynamic Wine
- 250ml    Organic Wine
- Bottle    Coravin pour
- Vegan





# Red Wine



## WARMING, FULL-BODIED, SPICY

	(M)	(L)	(Btl)		(M)	(L)	(Btl)
SHIRAZ/MOURVÈDRE, VIOGNIER Front Row, Swartland, South Africa.			49.00				82.00
				GRENACHE MATARO GR/M Brash Higgins, McLaren Vale, Australia.			
CABERNET SAUVIGNON, HUSSONET Haras de Pirque, Maipo, Chile.			67.00	SYRAH, EQ COOL CLIMATE Matetic, San Antonio, Chile.	22.00	30.00	85.00
RIOJA RESERVA Conde Valdemar, Rioja, Spain.	17.00	23.50	69.00	MALBEC, X GRAN Pulenta Estate, Mendoza, Argentina.			104.00
CROZES-HERMITAGE, LA MATINIÈRE Ferraton, N. Rhone, France.			72.00	CHIANTI CLASSICO, GRAN SELEZIONE, BADIA A PASSIGNANO Antinori, Tuscany, Italy.			133.00
VALPOLICELLA CLASSICO SUPERIORE, TOAR Masi, Veneto, Italy.	19.00	26.00	75.00	GEYSERVILLE Ridge Vineyards, Dry Creek Valley, California, USA.			142.00
MALBEC / CABERNET, PRIVADA, FAMILY BLEND Bodega Norton, Mendoza, Argentina.			80.00	GRAN RESERVA 904 LA RIOJA ALTA, Rioja, Spain.			FROM 175.00

- (S) 125ml      (S) Sustainable Wine
- (M) 175ml      (C) Biodynamic Wine
- (L) 250ml      (O) Organic Wine
- (Btl) Bottle    (V) Coravin pour
- (vg) Vegan

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# Red Wine



## POWERFUL, INTENSE, CONCENTRATED

	(M)	(L)	(Btl)	(Btl)
2017 CHARMES DE KIRWAN, CHÂTEAU KIRWAN, MARGAUX Bordeaux, France.	▼ 25.00		127.00	FROM 360.00
HERMITAGE, LES MIAUX Ferraton, Rhone Valley, France.			162.00	FROM 460.00
RISERVA COSTASERA AMARONE CLASSICO Masi, Veneto, Italy.	▼ 32.50		169.00	FROM 660.00
CHATEAU LAGRANGE Saint-Julien, Bordeaux, France.			172.00	FROM 670.00
NUITS-SAINT-GEORGE 1ER CRU, LA RICHEMONE Lucien le Moine, Burgundy, France.			272.00	FROM 880.00
TIGNANELLO Antinori, Tuscany, Italy.			FROM 280.00	
CHÂTEAU LYNCH-BAGES, 5ÈME CRU CLASSÉ Pauillac, Bordeaux, France.			FROM 310.00	
VALBUENNA NO5, VEGA SICILIA Ribera del Duero, Spain.				FROM 360.00
CLOS DE LA ROCHE GRAND CRU, LUCIEN LE MOINE Côte de Nuits, France.				FROM 460.00
SOLAIA Antinori, Tuscany, Italy.				FROM 660.00
UNICO, VEGA SICILIA Ribera del Duero, Spain.				FROM 670.00
SASSICAIA Tenuta San Guido, Bolgheri, Italy				FROM 720.00
CHÂTEAU HAUT-BRION, 1ER CRU CLASSÉ Pessac-Leognan, Bordeaux, France.				FROM 880.00

- (S) 125ml
- (M) 175ml
- (L) 250ml
- (Btl) Bottle
- (vg) Vegan
- (S) Sustainable Wine
- (C) Biodynamic Wine
- (O) Organic Wine
- (V) Coravin pour

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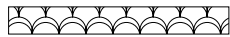
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Gin



BOMBAY SAPPHIRE	12.50
AGANES ARBER RHUBARB	13.25
PLYMOUTH	13.50
135 EAST	14.50
HAYMAN'S SLOE	14.25
THE BOTANIST	14.25
ROKU	14.25
MARTIN MILLER'S	13.75
UKIYO YUZU GIN	17.50
DRUMSHAMBO GUNPOWDER	16.50
BOMBAY PREMIER CRU	14.50
HENDRICK'S	14.50
TATTU X MANCHESTER GIN	15.25
TANQUERAY 10	16.50
MONKEY 47	17.00
MANLY SPIRIT GIN	19.00
PROCERA GIN	22.00



Vodka



DISCARDED GRAPE SKIN	12.50
BLACK COW	13.25
GREY GOOSE PEACH & ROSEMARY	16.75
BELVEDERE PURE	14.00
KETEL ONE CITRON	13.25
GREY GOOSE	14.50
HAKU	14.25
BOATYARD	14.25
CRYSTAL HEAD ONYX	17.75
CRYSTAL HEAD AURORA	19.00
CRYSTAL HEAD	15.75
MING RIVER BAIJOU	14.50
EMPIRICAL AYUUK	16.25
EMPIRICAL PLUM	16.75
STOLI ELIT	19.50

At Tattu we serve 50ml as our standard pouring measure for spirits. 25ml measures are also available upon request.

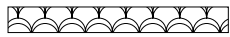




## Tequila



CANTINERO BLANCO	12.00
KAH BLANCO	17.75
PATRON SILVER	16.50
818 BLANCO	16.25
818 REPOSADO	19.75
FORTALEZA BLANCO	20.00
PATRON REPOSADO	20.00
PATRON AÑEJO	20.50
DON JULIO 1942	46.00
CLASE AZUL REPOSADO	45.00



## Mezcal



MADRE MEZCAL ESPADIN	16.00
ODD COFFEE	14.75
ODD HIBISCUS	14.75
ODD JOVEN	15.75
MADRE MEZCAL ENSAMBLE	22.50
MEZCAL AMORES CUPREATA	22.50

 Brandy & Cognac 

BARSOL PISCO	13.25
BARON DE SIGONGAC VSOP	14.25
REMY VSOP	14.50
DUPONT CALVADOS	14.25
REMY MARTIN 1738	19.00
REMY MARTIN XO	47.25
REMY MARTIN TERCET	39.50
HENNESSEY PARADISE	215.00

## LOUIS XIII

10ML	70.00
20ML	140.00
30ML	210.00
40ML	280.00
50ML	340.00

 Rum 

TAKAMAKA RUM BLANC	11.00
BACARDI CARTA BLANCA	10.00
TAKAMAKA EXTRA NOIR	12.25
ABELHA CACHACA	11.50
TAKAMAKA ZEPIS KREOL	14.00
GOSLING'S BLACK SEAL	12.00
DISCARDED BANANA PEEL RUM	13.25
MOUNT GAY BLACK BARREL	13.25
WRAY & NEPHEW	15.25
EQUIANO LIGHT RUM	15.25
BRUGAL 1888	16.25
EQUIANO ORIGINAL	15.75
MOUNT GAY XO	16.50
EL DORADO 15YR	19.50
DIPLOMATICO RESERVA EXCLUSIVA	16.25
EMINENTE 7YR	19.50
MOUNT GAY 1703	47.25

Please ask your bartender for any suggestions to suit your taste.



# Whisky



## WORLD

SIGNAL HILL CANADIAN WHISKY	13.25
JAMESON BLACK BARREL	15.25
SUNTORY TOKI	15.25
HATOZAKI BLENDED	17.25
NIKKA PURE MALT	17.50
NIKKA FROM THE BARREL	17.00
HIBIKI HARMONY	21.00
TOGOUCHI 12YR	32.50
KYRO MALT RYE	17.25
NIKKA YIOCHI 10YR	32.00
YAMAZAKI 12YR	35.00
YAMAZAKI DISTILLER'S RESERVE	21.00
AKASHI SINGLE MALT	25.00
YAMAZAKI 18YR	126.00

## AMERICAN

MAKER'S MARK	11.50
FOUR ROSES ORIGINAL	12.00
FOUR ROSES SMALL BATCH	14.25
FOUR ROSES SINGLE BARREL	16.25
MITCHERS STRAIGHT BOURBON	19.00
HUDSON MANHATTAN RYE	15.25
EAGLE RARE	17.25
SAZERAC RYE	16.25
MITCHERS STRAIGHT RYE	17.25
RIP VAN WINKLE 10YR	105.00
PAPPY VAN WINKLE 12YR	120.75
PAPPY VAN WINKLE 15YR	152.25





# Whisky



## SCOTCH

JOHNNIE WALKER BLACK LABEL	13.00
DEWAR'S 12YR	13.25
TALISKER 10YR	14.25
GLENFIDDICH 15YR	17.00
LAPHROAIG 10YR	17.25
THE CLASSIC LADDIE	16.75
MACALLAN DOUBLE CASK 12YR	25.00
MACALLAN DOUBLE CASK 18YR	60.00
MACALLAN SHERRY OAK 18YR	70.00
PORT CHARLOTTE 10	16.75
BRUHLADDIE BERE BARLEY	26.75
BALVENIE 21YR	52.50
JOHNNIE WALKER BLUE LABEL	45.00



## Sake



	50ML	BOTTLE
KANPAI KUMO	8.75	60.00
KANPAI KAZ		63.00
AKASHI-TAI UMESHU	8.50	80.00
AKASHI-TAI YUZUSHU	11.00	94.50
AKASHI TAI HONJOZO GENHSU	12.50	76.00



## Bottled Beer



ASAHI	7.50
LUCKY BUDDHA	8.50
HITACHINO WHITE ALE	9.00
HITACHINO YUZU	9.50
ASAHI 0%	6.25
LUCKY SAINT 0.5%	6.75

Please ask your bartender for any suggestions to suit your taste.

 London Essence Mixers 

INDIAN TONIC WATER – NATURALLY LIGHT	4.75
SODA WATER	4.75
GINGER BEER	4.75
GINGER ALE	4.75
LEMONADE	4.75

 Water 

TAU STILL	5.50
TAU SPARKLING	5.50

 Juices & Softs 

COCA COLA	4.75
DIET COKE	4.75
ORANGE JUICE	4.25
APPLE JUICE	4.25
PINEAPPLE JUICE	4.25
LYCHEE JUICE	4.25

 Non-Alcoholic Spirits 

EVERLEAF MOUNTAIN	7.50
BAX BOTANICS VERBENA	7.50





## Dim Sum



ROYAL KOI GAU (H)	16.00
Black cod, yuzu and miso.	
WAGYU BEEF DUMPLING	18.00
Sriracha, kimchi and spring onions.	
SHIITAKE XIAO LONG BAO (H) (VG)	18.00
Porcini, ginger and garlic.	



## Fried Dim Sum



WILD MUSHROOM & BLACK TRUFFLE SPRING ROLLS (H) (V)	15.50
Sweet and sour soy.	
LOBSTER & PRAWN TOAST (H)	26.00
Coconut, lime and chilli foam.	
PAN SEARED IBERICO PORK BAO	16.00
Black pepper Iberico pork.	

(VG) Vegan option available, ask your server (V) Vegetarian (H) Halal option available, ask your server

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.