



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  
L O N D O N

# The EASTERN RESIDENCE Pantry

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Within these pages you will find a selection of unique cocktails comprising of exotic, yet fundamental ingredients found in a traditional Chinese pantry.

We have fused these together with cultural influences and a dash of innovation to create elevated and truly unique serves.

Tattu Team

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T A T T U  
L O N D O N

## YICHANG RICKEY



### Taste

£20.50

ODD Mezcal, Roku Gin, yuzu.  
A zesty and bright highball  
with big citrus notes and  
smoky undertones.



### Yuzu

Originating from the Yichang  
region of China, Yuzu is a  
uniquely flavoured species of  
fruit. The fruit itself embodies  
the flavour profile of lemon,  
orange and grapefruit to create  
a deliciously complex flavour.

Our Yichang Rickey pays homage  
to this iconic fruit and delivers  
a truly refreshing taste.

# MERIDIAN



## Taste

£19

818 Tequila, basil decoction, lime.  
A savoury and herbaceous  
tequila sour with a big  
pop of fresh, green basil.



## Meridian

In traditional Chinese medicine,  
Meridian channels form a  
network in the body, through  
which qi (vital energy) flows.  
The Meridian theory and  
practice utilises these networks  
as a roadmap to navigate  
physical health and wellbeing.

Our Meridian stirs and  
tantalises the senses – sip,  
relax and let the qi flow.





T A T T U  
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# MANDOPOP BELLINI



## Taste

£23.50

Grey Goose vodka, tropical fruit and aged peach. A fluffy, bright and tropical bellini.



## Mandopop

Our Mandopop Bellini will ring true to the classic drink, whilst adding the tropical pop. Ripening stone fruits are seasonally iconic, representing hope and prosperity within Chinese culture.

This take on the Bellini will leave you starry-eyed.



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

# OOLONG OLD FASHIONED

	Taste	£23.00
	<p>Signal Hill Whisky, brown butter Takamaka, Oolong tea. The ultimate sundowner to see you through the night. This drink is rich, silky and packs a punch.</p>	
	Oolong Tea	
	<p>Oolong tea is a uniquely Chinese product. Translated to "black" and "dragon" this descriptive name perfectly sums up both the look and taste of the leaves, which are hand roasted overnight to provide that instantly recognisable smoky flavour.</p>	



# JIYANG COLADA



## Taste

£18.50

5-Spice Havana 7, coconut and pineapple. This titulating number is guaranteed to transport you to hedonistic times and tastes great all day.



## Jiyang Region

Jiyang is a region in southern China famed for its tropical resorts and this drink would happily find it's home there. Picture women adorned with Chinese sun umbrellas strolling along the vibrant coast, searching for a place to kick back with one of these in hand.



# DILONG HIGHBALL



## Taste

Patron Silver, ginger, apple and matcha soda. This long refreshing number is guaranteed to elevate any night of the week.

£18



## Dilong

Dilong is the dragon of the earth and is represented in Chinese culture as the power of nature, always everchanging. It is known to have domain over the water ways, guiding and protecting sailors.





T A T T U  
L O N D O N

# SESAME SOUR



## Taste

£18.50

Toasted sesame Patrón, lemon and maple. The combination of sesame oil and this take on a sour, provides a velvety texture unique to this curation.



## Sesame Oil

Sesame oil is well and truly the unsung hero of countless traditional Chinese dishes. The nuttiness from the sesame provides the backbone for this drink. Our Sesame Sour will redefine your appreciation for this often overlooked Chinese pantry staple.



# FRUIT MOUNTAIN TEA



## Taste

£18.50

Bombay Premier Cru, peach and peony. This silky gin sour has a deliciously peachy profile with toasty tea providing a final flourish.



## Fruit Mountain

Fruit Mountain is named after WW in China, a fictional location from the novel 'Journey to the West', where a traveller passed from the Zhejiang region, through to the Gansu region. These two locations are famous for their production of stone fruit and teas respectively. The drink represents what could have been explored and discovered throughout the journey.



The  
**SIGNATURE**  
Collection



SKULL CANDY

£18.50

This infamous serve has been our largest selling cocktail since our inception in 2015. Crystal Head Vodka is combined with a homemade bubble-gum syrup to create a drink that emulates liquid candy.



## CELESTIAL DRAGON

£50

Designed for 2

The guardian of the dwelling of the gods, our Celestial Dragon serve is a symbol of power. Designed for two, this smoking concoction combines Barcardi Carta Blanca with Muyu Jasmine, lavender, jasmine tea and lemon to provide a balanced regal drinking experience.



## LEIGONG'S MACE

£35

Designed for 2

Based on Leigong, the God of Thunder—the dragon god of thunder. Leigong began life as a mortal. While on earth, he encountered a peach tree that had originated from Heaven during the struggle between the Fox Demon and one of the Celestial Warriors. When Leigong took a bite out of one of its fruits, he was transformed into his godly form. He soon received a mace and a hammer that could create thunder. Brugal 1888, peach, yuzu, pineapple and lemon.



### HIDDEN DRAGON

£22

Concealed in a shroud of smoke, that which lies within must be set free. This luscious riff on the Espresso Martini combines notes of ODD Café and almond. The wholesome nutty profile will leave you energised.



### CHERRY BLOSSOM NEGRONI

£18.50

Inspired by our iconic blossom installations, the core of our concept. This solid twist on the classic aperitif leads with The Botanist Gin, a sweet blossom Vermouth and cut with the acidity of cherry.



### JADE FLOWER

£17.50

An offering to the Jade emperor who became the ruler of all deities and creator of humankind. Providing an eclectic and refreshing combination of Grey Goose Vodka, cucumber and mint. Both light and delicate on the palette.



### PLUM BLOSSOM SOUR

£17.50

An invigorating twist on a Gin Sour. A vibrant and floral concoction with differing expressions of plum, hibiscus and violet.



### SHANGHAI CLIPPER

£19

For the spirited sippers, our tribute to Shanghai, the global powerhouse. Macallan 12yr Double Cask and Oloroso Sherry blend into a beautiful Manhattan with nutty and citrusy notes.



### AGAINST THE CURRENT

£18

Gaining strength by fighting against the current, the Koi school glimmered as they swam together through the river. Leaping from the depths of the river, they attempted to reach the top of the waterfall but to no avail. After a hundred years of jumping, one koi finally reached the top of the waterfall. The gods recognized the koi for its perseverance and determination and turned it into a golden dragon, the image of power and strength. This signature drink combines Bobby's Gin, Smoky Aperol and lemongrass.



## Non-Alcoholic Drinks



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



## Dim Sum



ROYAL KOI GAU (H)	16.00
Black cod, yuzu and miso.	
WAGYU BEEF DUMPLING	18.00
Sriracha, kimchi and spring onions.	
TRUFFLE SHIITAKE BAO BUN (H) (VG)	18.00
Truffle, kimchi and crispy seaweed.	



## Fried Dim Sum



WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (H) (V)	15.50
Sweet and sour soy.	
LOBSTER AND SCALLOP 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



Scan the QR code  
for Tattu's allergens

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.