



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

# LUNCH

S E T M E N U

Sunday to Friday 12 PM - 4.45 PM

Saturday 12 PM - 3.45 PM

2 Courses 24.50 | 3 Courses 29.50

CHOOSE 1 DISH PER COURSE

## STARTER

### PAN SEARED PORK DUMPLING

Black pepper pork.

### ROYAL KOI FISH GAU <sup>(H)</sup>

Black cod, King prawn and plum sauce.

### WILD MUSHROOM AND

### BLACK TRUFFLE SPRING ROLLS <sup>(V)</sup> <sup>(H)</sup>

Sweet & sour soy.

## MAIN

*Served with complimentary steamed jasmine rice.*

### WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>

Chicken, roasted chilli pepper, cashews and sesame honey soy.

### WHITE MISO SALMON <sup>(H)</sup>

Pickled ginger and cucumber salad.

### KUNG PO TOFU <sup>(VG)</sup> <sup>(H)</sup> <sup>(S)</sup>

Pineapple, green beans and lotus.

### CARAMEL SOY AGED STEAK <sup>+5.00 UPGRADE</sup>

Aged beef, shiitake, ginger and asparagus.

## SIDES

### CHINESE GREEN BEANS <sup>(VG)</sup> <sup>(H)</sup>

Sweet soy and roasted garlic.

### TENDERSTEM BROCCOLI <sup>(VG)</sup> <sup>(H)</sup>

Black sesame and truffle.

### SPICY EGG NOODLES <sup>(V)</sup> <sup>(S)</sup>

Pak choi, lily bulb and spring onion.

6.00

6.00

5.00

## DESSERT

### YUZU LEMON DROP <sup>(N)</sup> <sup>(H)</sup>

Passion fruit, shiso and almond.

### ASIAN PEAR STICKY TOFFEE PUDDING <sup>(VG)</sup> <sup>(H)</sup>

Cinnamon, vanilla and poached pear.

Please note:

Lunch times may vary on bank holidays.

<sup>(N)</sup> Contains nuts <sup>(S)</sup> Spicy <sup>(V)</sup> Vegetarian <sup>(VG)</sup> Vegan <sup>(H)</sup> Halal

# Taste of Tattu

Sunday to Wednesday — 5 PM - Close

**29.50 PER PERSON**  
CHOOSE 1 DISH PER COURSE



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## STARTER

**CRISPY PORK BELLY** Black vinegar and coriander.

**AROMATIC DUCK SPRING ROLLS** Cherry hoisin sauce. (H)

**SURF & TURF SHUMAI** Beef short rib, king prawn and sesame.

**SALT AND PEPPER TOFU** Garlic and cherry hoisin. (H) (VG)

**SZECHUAN ROCK SHRIMP** Carrot, sancho pepper and pickle. (H)

## MAIN

*Served With Complimentary Steamed Jasmine Rice.*

**MOCK CHICKEN AND BLACK BEAN** Asparagus and mangetout. (H) (VG)

**CHINESE BBQ CHICKEN** Chilli, sweet soy and pickled cucumber. (H)

**WHITE MISO SALMON** Pickled ginger and cucumber salad. (H)

**HONEY GLAZED CHAR SIU PORK** Sweet & sour sauce.

**CRISPY SHREDDED CHILLI BEEF** Tomato, chilli and garlic.

*\*£3.00 Supplement*

## SIDES

**CHINESE GREEN BEANS** (VG) (H) 10.00  
Sweet soy and roasted garlic.

**TENDERSTEM BROCCOLI** (VG) (H) 10.00  
Black sesame and truffle.

**SPICY EGG NOODLES** (V) (S) 13.00  
Pak choi, lily bulb and spring onion.

**SHREDDED DUCK FRIED RICE** 15.00  
Carrot, courgette and spring onion.

**VEGETABLE FRIED RICE** (H) (V) 12.00  
Carrot, courgette and spring onion.

## DESSERTS

**YUZU LEMON DROP** (H) (N) 12.00  
Passion fruit, shiso and almond.

**CHERRY BLOSSOM** (H) (V) 12.50  
Cherry, chocolate and candy floss.

**ASIAN PEAR STICKY TOFFEE PUDDING** (H) (VG) 12.00  
Cinnamon, vanilla and poached pear.

**CHOCOLATE AND HAZELNUT PAGODA** (H) (V) 13.50  
Vanilla, almond and miso caramel.

(T) Tattu Recommends (VG) Vegan (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) Halal

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.



# 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.

### AROMATIC DUCK SPRING ROLLS

Cherry hoisin sauce.



## WAVE TWO

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### 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.

### TENDERSTEM BROCCOLI

Black sesame and truffle.



## WAVE THREE

### CHERRY BLOSSOM

Cherry, chocolate and candy floss.

 Spicy dish

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# Tattu Signatures



90.00 per person

## WAVE ONE

### SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.

### WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS

Sweet & sour soy.



## WAVE TWO

### WHITE MISO SALMON

Pickled ginger and cucumber salad.

### WOK FIRED ANGRY BIRD 🌶️ (N)

Chicken, roasted chilli peppers, cashews 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

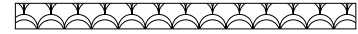
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# Modern Sharing



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 <sup>(N)</sup>

Passion fruit, shiso and almond.

<sup>(N)</sup> Contains Nuts

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# Dim Sum



## STEAMED

SURF & TURF SHUMAI 14.00  
Beef short rib, King prawn and sesame.

ROYAL KOI FISH GAU (H) 14.00  
Black cod, King prawn and plum sauce.

WAGYU BEEF DUMPLING (T) 16.00  
Sriracha, kimchi and spring onions.

SHIITAKE XIAO LONG BAO (VG) (H) 11.00  
Porcini, ginger and garlic.

MIXED DIM SUM PLATTER 18.00  
Wagyu beef, shiitake, Royal koi gau.

## FRIED

LOBSTER AND PRAWN TOAST (H) 14.00  
Coconut, lime and chilli foam.

AROMATIC DUCK SPRING ROLLS (H) 12.00  
Cherry hoisin sauce.

PAN SEARED PORK DUMPLING 12.00  
Black pepper pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) 12.00  
Sweet & sour soy.



# Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF  
(serves 2-3 people)

34.00

FULL  
(serves 4-6 people)

65.00



## Small Plates



X.O. SCALLOP SKEWERS	16.00
Pancetta, chilli and pork floss.	
SESAME SALAD (VG) (H)	10.00
Kohlrabi, crispy eddo and pink radish.	
SPICY SESAME TUNA TARTARE	17.00
Caviar, lotus root and ginger soy.	
SALT & PEPPER TOFU (VG) (H)	13.00
Garlic and cherry hoisin.	
CRISPY PORK BELLY	15.50
Black vinegar and coriander.	
STICKY BEEF SHORT RIB	20.00
Crispy shallots, chilli and spring onion.	
SZECHUAN ROCK SHRIMP (H) (T)	15.00
Carrot, sansho pepper and pickle.	
SEVEN SPICED SEARED TUNA (H)	16.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID (H)	13.50
Green chilli, pomegranate and mint.	

**T** Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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# Meat



SALT GRILLED JAPANESE BLACK WAGYU 120G Himalayan salt block, enoki mushroom and shallot soy.	60.00
BLACK PEPPER BEEF FILLET Wok fired peppers and shallots.	32.00
CHINESE BBQ CHICKEN (H) (T) Chilli, sweet soy and pickled cucumber.	26.00
WOK FIRED ANGRY BIRD (N) (S) Chicken, roasted chilli pepper, cashews and sesame honey soy.	23.00
HONEY GLAZED CHAR SIU PORK Sweet & sour sauce.	28.00
CARAMEL SOY AGED BEEF FILLET UK premium aged beef, shiitake, ginger and asparagus.	36.00
CRISPY SHREDDED CHILLI BEEF (S) Tomato, chilli and garlic.	30.00



# Seafood



HALF GREEN PEPPER LOBSTER (H) Jalapeños and crispy shallots.	36.00
WHITE MISO SALMON (H) Pickled ginger and cucumber salad.	29.00
STEAMED WHOLE BASS Ginger oil, chilli and aromatic soy.	36.00
SHANGHAI BLACK COD (H) Hoisin, ginger and lime.	39.00
KUNG PO KING PRAWNS (H) (S) (T) Pineapple, green beans and Thai basil.	32.00

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(V) Vegan option available, ask your server (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) Halal option available, ask your server



## Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	22.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️ (T)	21.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H)	10.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	10.00
Sweet soy and roasted garlic.	



## Rice and Noodles



SPICY EGG NOODLES (V) 🌶️	13.00
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	15.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	12.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	7.00

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