

T A T T U
L O N D O N

Group Dining and Events



Four Seasons Four Reasons



“Four Seasons, Four Reasons” is our new brand narrative that stands for: continual creation, remarkable vision and a single-minded dedication to the highest standards of sensory dining.

Each quarter our restaurants will be transformed by colour to mark the turn of the season. We offer four unique experiences throughout the year where every encounter embraces innovation.

January to March – A Winter Romance

April to June – Cherry Blossom Season

July to September – Spirit of Summer

October to December – The Great Snow



Cuisine



Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

Diners are encouraged to embrace the customary approach of sharing dishes with their guests, from colourful dim sum and luxurious small plates, to contemporary main course dishes and stunning desserts. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers.

Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience this invites more interaction and engagement between our customers and our team.

Dim Sum is a style of Chinese cuisine prepared as small bite-sized portions of food served in steamer baskets or small plates. They are an art form in themselves and can take be adapted to contain a range of interesting ingredients and shapes. The production of dim sum is highly skilled and specialist which makes it a rare concept outside of very traditional Chinese restaurants. At Tattu we experiment with unusual flavour combinations, colours and shapes to produce unique dishes that can't be found anywhere else.

To ensure our product is unique our menus go through a lengthy creative process, starting with a simple and recognisable flavour profile our team then formulate ways to expand on this profile from a new angle and presentation. Tastings are held weekly and an idea can be refined up to ten times before the final product is created ready for our seasonal updates.



Koi Residence



Journey through our flower hung gate and into our Koi Residence, inspired by the Koi Carp.

The water like reflective surfaces and pearlescent details are a haven of serenity for you and your guests to enjoy while soaking up the ambience of the Courtyard House.

This space comfortably holds between 20 to 30 guests across a selection of raised booths and large circular tables, in your own semi-private area.



Tiger Residence



Our main residence is protected by the Tiger, which is a semi-private area.

This space is sumptuously moody yet vibrant and has spectacular views of New Oxford Street. This space can hold between 40-80 guests for a sit-down meal or drinks and canapés reception.



Outer Courtyard Terrace Hire



Unwind in our Outer Courtyard Terrace area where your party can take in the unrivalled city views.

Our Courtyard terrace will hold up to 16 guests seated or 30 standing. This space is perfect for an elevated canapé event whilst being protected from the elements, with sliding windows for warmer days and outdoor heaters during the cooler evenings.

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Venue Hire



Hire our entire Courtyard House and each one of its distinct dining spaces for an exclusive event where our residences meet, blending with the true beauty of the outside world.

This space holds up to 160 guests for a seated dining event or up to 250 for a drinks and canapé event.

Our entire team are committed to your every need and event requirements, to provide your group with an exceptional dining experience, selecting one of our specially curated sharing menus or choosing small plates and dim sum from our canapé menu.



Hire Charge



KOI RESIDENCE DINING AREA FOR 20–30 GUESTS

Sunday–Thursday daytime from £2,500
Reservations bookable between 12pm–5pm.

Sunday–Thursday evening from £3,500
Reservations bookable between 5.15pm–6pm,
later sitting available at 9.30pm.

Friday–Saturday daytime from £3,000
Reservations bookable between 12pm–3pm,
no reservations after 3pm.

TERRACE HIRE

Sunday–Thursday daytime
Reservations bookable between 12pm–5pm.

Sunday–Thursday evening
Reservations bookable between 5.15pm–6pm.

Friday– Saturday daytime
No hire post 5.30pm.

prices available upon request.

*Our Outdoor Terrace area is licensed until 10.30pm only
and all reservations must include dining options.*

FULL VENUE HIRE

Sunday–Thursday daytime 12–4pm. from £15,000

Sunday–Thursday evening 5pm–1am. from £30,000

Friday–Saturday daytime 12–4pm. from £25,000

Thursday–Saturday evening
including bank holidays 5pm–1am. from £50,000

All spends are inclusive of all food and drink ordered
but exclusive of VAT and a discretionary service
charge of 14.5%

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations of up to 30 guests, a deposit
of £50 per person is required upon booking to secure
the reservation.

For full venue hire, a deposit of 50% the minimum spend
is required upon booking to secure the reservation.

*prices may vary seasonally, please contact the team
directly for a confirmed quote.*



Select Your Menu



Our Head of Culinary, Matt Downes, has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu London.

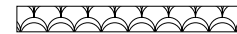
Pair this menu with wine or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.

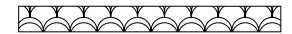
Vegetarian and Vegan menus are available upon request.



Sample Sharing Menu



Modern Sharing



99.50 per person

SAMPLE MENU*

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, shisho and almond.

(N) Contains nuts

* CONTACT THE TEAM FOR CURRENT SEASONAL MENUS



Canapés



Example canapés
Recommended 6-8 pieces per person.
Available for groups of 15+ only.

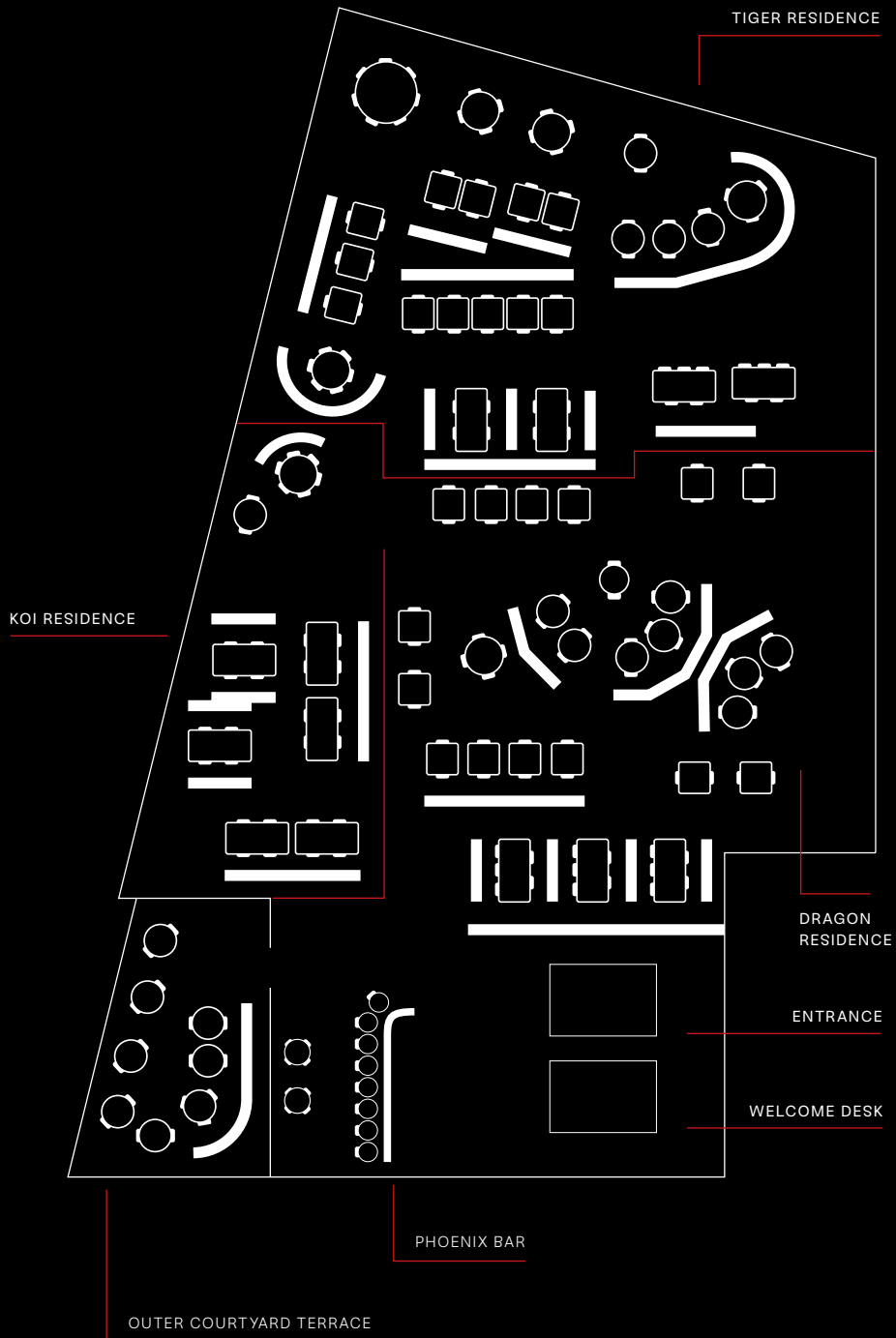
SEVEN SPICED SEARED TUNA (H)	5.00
Truffle aioli, caviar and citrus ponzu.	
WAGYU BEEF DUMPLING	6.00
Sriracha, kimchi and spring onion.	
CHICKEN TRUFFLE SHUMAI	5.50
Freshly shaved truffle and soy.	
X.O. SCALLOP SKEWERS	7.00
Pancetta, chilli and pork floss.	
EMPEROR'S WAGYU BEEF PUFF	8.00
Spring onion, sriracha and kimchi.	
TRUFFLE SHIITAKE BAO BUN (VG) (H)	7.00
Truffle, kimchi and crispy seaweed.	
LOBSTER DUMPLING	7.50
Lobster bisque puree.	
PAN SEARED IBERICO PORK BAO	6.00
Black pepper Iberico pork.	
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (H) (V)	6.00
Sweet & sour soy.	
CRISPY SOFT-SHELL CRAB (H)	8.00
X.O. chilli sauce, nori seasoning, garlic and coriander.	
KUNG PO TOFU (VG) (H) ✂	6.00
Pineapple, green beans and lotus.	
O.K. SPICED IBERICO PORK BELLY ✂	8.00
Baby leek and smoked crackling.	
GREEN PEPPER LOBSTER (H)	15.00
Jalapeños and crispy shallots.	
JAPANESE BLACK WAGYU	18.00
Himalayan salt block, enoki mushroom and shallot soy.	



Drinks Packages



Drinks packages are available upon request, with a wide selection of wines and spirits to complement your event. Get in touch with our team for more details.



Venue Floor Plan



At Tattu, we offer a stunning space designed to elevate your special occasion.

This floor plan showcases our signature layout, but we're adaptable to create the perfect setting for your event.



Louis

Fine Italian-American cuisine. Never complicated.

3 Hardman Square, Manchester, M3 3EB

FENIX

Modern Greek-Mediterranean dining.

The Goods Yard Building, Manchester M3 3BG



Permanently *Unique*

PRIVATE DINING AND EVENTS

Each Permanently Unique Group restaurant offers private, semi-private and full venue hire.
Turn your event into a transportive experience. From 1950s New York at Louis,
the isles of Mykonos at Fenix or to the far East at Tattu.

Click for more information

[Louis](#)

[Fenix](#)

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T A T T U
M A N C H E S T E R

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3 Hardman Square,
Manchester, M3 3EB

T A T T U
L E E D S

Tattu Leeds
Minerva,
29 E Parade,
Leeds, LS1 5PS

T A T T U
B I R M I N G H A M

Tattu Birmingham
18 Barwick St,
Birmingham, B3 2NT

T A T T U
E D I N B U R G H

Tattu Edinburgh
18W Register St,
Edinburgh, EH2 2AA

T A T T U
L O N D O N

Tattu London
The Now Building Rooftop
Outernet, Denmark Place
WC2H 0LA

For more information,
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