



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 27.50 | 3 Courses 32.50

CHOOSE 1 DISH PER COURSE

STARTER

PAN SEARED PORK DUMPLING

Black pepper pork.

ROYAL KOI FISH GAU (H)

Black cod, King prawn and plum sauce.

WILD MUSHROOM AND

BLACK TRUFFLE SPRING ROLLS (V) (H)

Sweet & sour soy.

MAIN

*Served with complimentary steamed
jasmine rice.*

WOK FIRED ANGRY BIRD (N) 🍴

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

WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

KUNG PO TOFU (VG) (H) 🍴

Pineapple, green beans and lotus.

CARAMEL SOY AGED STEAK *5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

SIDES

CHINESE GREEN BEANS (VG) (H)

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H)

Black sesame and truffle.

SPICY EGG NOODLES (V) 🍴

Pak choi, lily bulb and spring onion.

DESSERT

YUZU LEMON DROP (N) (H)

Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)

Cinnamon, vanilla and poached pear.

Please note:

Lunch times may vary on bank holidays.

(N) Contains nuts 🍴 Spicy (V) Vegetarian (VG) Vegan (H) Halal

Taste of Tattu

Sunday to Wednesday — 5 PM - Close

34.50 PER PERSON
CHOOSE 1 DISH PER COURSE



This year marks a monumental milestone as we celebrate 10 years of creating unforgettable moments at Tattu. 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.

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) 12.00
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 12.00
Black sesame and truffle.

SPICY EGG NOODLES (V) 14.00
Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE 16.00
Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (H) (V) 13.00
Carrot, courgette and spring onion.

DESSERTS

YUZU LEMON DROP (H) (N) 12.50
Passion fruit, shiso and almond.

CHERRY BLOSSOM (H) (V) 14.00
Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG) 12.50
Cinnamon, vanilla and poached pear.

CHOCOLATE AND HAZELNUT PAGODA (H) (V) 15.00
Vanilla, almond and miso caramel.

T Tattu Recommends (VG) Vegan (V) Vegetarian 🌶️ 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



124.00 per person

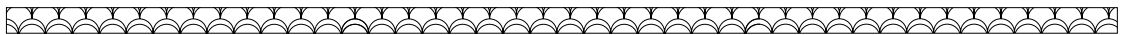
WAVE ONE

MIXED DIM SUM PLATTER

Wagyu beef, Shiitake, Surf & turf, Royal koi gau.

X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.



WAVE TWO

CRISPY SHREDDED CHILLI BEEF

Tomato, chilli and garlic.

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

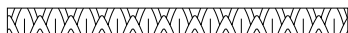
Cherry, chocolate and candy floss.

 Spicy dish

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.



Tattu Signatures



94.00 per person

WAVE ONE

SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

WHITE MISO SALMON

pickled ginger and cucumber salad.

WOK FIRED ANGRY BIRD 🌶️ (N)

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

CARAMEL SOY AGED BEEF FILLET

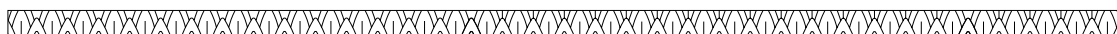
UK premium aged beef, shiitake, ginger and asparagus.

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

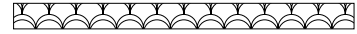
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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.



Modern Sharing



74.00 per person

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime & 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 ^(N)

Passion fruit, shiso and almond.

^(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 12.5% will be added to your bill, all of which is distributed to the team.



Dim Sum



STEAMED

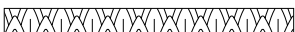
SURF & TURF SHUMAI	15.00
Beef short rib, King prawn and sesame.	
ROYAL KOI FISH GAU (H)	14.00
Black cod, King prawn and plum sauce.	
WAGYU BEEF DUMPLING (T)	16.00
Sriracha, kimchi and spring onions.	
SHIITAKE XIAO LONG BAO (H) (VG)	12.00
Porcini, ginger and garlic.	
MIXED DIM SUM PLATTER	26.00
Wagyu beef, Shiitake, Surf & turf, Royal koi gau.	

FRIED

LOBSTER AND PRAWN TOAST (H)	15.00
Coconut, lime & chilli foam.	
AROMATIC DUCK SPRING ROLLS (H)	13.00
Cherry hoisin sauce.	
PAN SEARED PORK DUMPLING	14.00
Black pepper pork.	
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (H) (V) (T)	12.00
Sweet & sour soy.	



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF	36.90	FULL	69.00
------	-------	------	-------



Small Plates



X.O. SCALLOP SKEWERS Pancetta, chilli and pork floss.	17.00
SESAME SALAD (VG) (H) Kohlrabi, crispy eddo and pink radish.	12.00
SPICY SESAME TUNA TARTARE Caviar, lotus root and ginger soy.	17.50
SALT & PEPPER TOFU (VG) (H) Garlic and cherry hoisin.	14.00
CRISPY PORK BELLY Black vinegar and coriander.	16.50
STICKY BEEF SHORT RIB Crispy shallots, chilli and spring onion.	23.50
SZECHUAN ROCK SHRIMP (H) (T) Carrot, sansho pepper and pickle.	16.50
SEVEN SPICE SEARED TUNA (H) Truffle aioli, caviar and citrus ponzu.	16.00
SUGAR SALT CRISPY SQUID (H) Green sweet chilli, pomegranate and mint.	14.50

T Tattu recommends

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

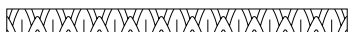
A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Meat



SALT GRILLED JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	
BLACK PEPPER BEEF FILLET	37.50
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN (H) (T)	28.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) 🍴	26.90
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
HONEY GLAZED CHAR SIU PORK	30.00
Sweet & sour sauce.	
CARAMEL SOY AGED BEEF FILLET	39.90
UK premium aged beef, shiitake, ginger and asparagus.	
CRISPY SHREDDED CHILLI BEEF 🍴	32.00
Tomato, chilli and garlic.	



Seafood



GREEN PEPPER LOBSTER (H)	65.00
Jalapeños and crispy shallots.	
WHITE MISO SALMON (H)	31.00
Pickled ginger and cucumber salad.	
STEAMED WHOLE BASS	38.00
Ginger oil, chilli and aromatic soy.	
SHANGHAI BLACK COD (H) (T)	42.00
Hoisin, ginger and lime.	
KUNG PO KING PRAWNS (H) 🍴	32.00
Pineapple, green beans and Thai basil.	

(T) Tattu recommends

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



Vegetables & Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	23.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️ (T)	22.00
Pineapple, green beans and lotus.	
KING OYSTER CHINESE CURRY (VG) (H)	22.00
Crispy leeks and pak choi.	
TENDERSTEM BROCCOLI (VG) (H)	12.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	12.00
Sweet soy and roasted garlic.	



Rice & Noodles



SPICY EGG NOODLES (V) 🌶️	14.00
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	16.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	13.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	8.00

(T) Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (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 12.5% will be added to your bill, all of which is distributed to the team.