

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





# Emperor's Choice



120.00 per person  
Minimum 2 people

## WAVE ONE

### X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

### WAGYU BEEF GYOZA

Edamame and teriyaki.

### CRISPY PORK BELLY

Black vinegar and coriander.



## 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

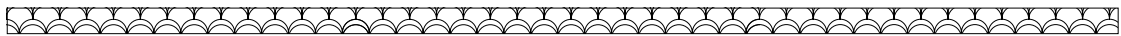
Ginger oil, chilli and aromatic soy.

### 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.

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



90.00 per person  
Minimum 2 people

## 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 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



70.00 per person  
Minimum 2 people

## WAVE ONE

### LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

### AROMATIC DUCK SPRING ROLLS

Cherry hoisin sauce.

### 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.

### VEGETABLE FRIED RICE

Carrot, courgette and spring onion.



## WAVE THREE

### YUZU LEMON DROP (N)

Passion fruit, shiso and almond.

 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.