



WINTER

AT TATTU





## Emperor's Choice



124.00 per person

*Menus subject to change*

### WAVE ONE

#### MIXED DIM SUM PLATTER

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

#### SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.



### WAVE TWO

#### RED PEPPER LAMB CUTLETS 🍴

Gochujang, honey and sesame.

#### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

#### SZECHUAN SEABASS 🍴

Chilli, spring onion and lime.

#### SPICY EGG NOODLES 🍴

Pak choi, lily bulb and spring onion.

#### TENDERSTEM BROCCOLI

Black sesame and truffle.



### WAVE THREE

#### AZURE LANTERN (N)

Mandarin, almond and milk chocolate.

🍴 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.



## Tattu 10 Signatures



94.00 per person

*Menus subject to change*

### WAVE ONE

#### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.

#### SURF & TURF SHUMAI

Beef short rib, King prawn and sesame.



### WAVE TWO

#### WHITE MISO SALMON

Pickled ginger and cucumber salad.

#### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

#### HONEY GLAZED CHAR SIU PORK

Sweet & sour sauce.

#### CHINESE GREEN BEANS

Sweet soy and roasted garlic.

#### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



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## Modern Sharing



74.00 per person

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### 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

#### AZURE LANTERN <sup>(N)</sup>

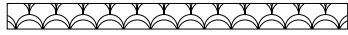
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## Vegetarian Menu



65.00 per person

*Menus subject to change*

### WAVE ONE

#### SHIITAKE XIAO LONG BAO

Porcini, garlic and ginger.

#### SALT & PEPPER TOFU

Garlic and cherry hoisin.



### WAVE TWO

#### MOCK CHICKEN AND BLACK BEAN

Asparagus and mangetout.

#### STEAMED JASMINE RICE



### WAVE THREE

#### ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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