



WINTER

AT TATTU



Emperor's Choice



119.00 per person

Menus subject to change

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

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



89.00 per person

Menus subject to change

WAVE ONE

PEKING DUCK PANCAKES

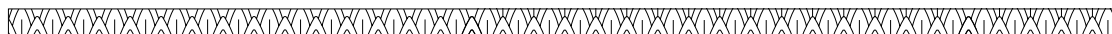
Szechuan, cucumber and spring onion.

SURF & TURF SHUMAI

Beef short rib, King prawn and sesame.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS

Sweet & sour soy.



WAVE TWO

WHITE MISO SALMON

Pickled ginger and cucumber salad.

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

WOK FIRED ANGRY BIRD 🌶️ (N)

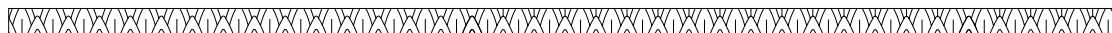
Chicken, roasted chilli pepper, cashews and sesame honey soy.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

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Modern Sharing



69.00 per person

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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

AZURE LANTERN ^(N)

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^(N) Contains nuts

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Vegetarian Menu



59.00 per person

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WAVE ONE

WILD MUSHROOM & BLACK TRUFFLE SPRING ROLLS

Sweet & sour soy.

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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