



WINTER

AT TATTU





## Emperor's Choice



159.00 per person

*Menus subject to change*

### WAVE ONE

#### MIXED DIM SUM PLATTER

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

#### SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

#### STICKY BEEF SHORT RIB

Crispy shallots, chilli and spring onion.



### 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.

#### CHINESE GREEN BEANS

Sweet soy and roasted garlic.

#### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



### 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 14.5% will be added to your bill, all of which is distributed to the team.



## Tattu 10 Signatures



129.00 per person

*Menus subject to change*

### WAVE ONE

#### LOBSTER AND SCALLOP TOAST

Coconut, lime & chilli foam.

#### CRISPY PORK BELLY

Black vinegar and coriander.



### WAVE TWO

#### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

#### SHANGHAI BLACK COD

Hoisin, ginger and lime.

#### HONEY GLAZED CHAR SIU PORK

Sweet & sour sauce.

#### TENDERSTEM BROCCOLI

Black sesame and truffle.

#### WAGYU FRIED RICE

Baby onion and soy cured yolk.



### WAVE THREE

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

Mandarin, almond and milk chocolate.

🌶️ Spicy dish    <sup>(N)</sup> Contains nuts

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## Modern Sharing



98.00 per person

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### WAVE ONE

#### SURF & TURF SHUMAI

Beef short rib, King prawn and sesame.

#### SZECHUAN ROCK SHRIMP

Carrot, sansho pepper and pickle.

#### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



### WAVE TWO

#### BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

#### WHITE MISO SALMON

Pickled ginger and cucumber salad.

#### TENDERSTEM BROCCOLI

Black sesame and truffle.

#### STEAMED JASMINE RICE



### WAVE THREE

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

Mandarin, almond and milk chocolate.

<sup>(N)</sup> Contains nuts

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## Vegetarian Menu



**80.00 per person**

*Menus subject to change*

### WAVE ONE

#### TRUFFLE SHIITAKE BAO BUN

Truffle, kimchi and crispy seaweed.

#### 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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