



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.

SHANGHAI BLACK COD

Hoisin, ginger 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

SPICY SESAME TUNA TARTARE

Caviar, lotus root and ginger soy.

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.

SZECHUAN SEABASS 🌶️

Chilli, spring onion 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 (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.



Modern Sharing



98.00 per person

Menus subject to change

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 ^(N)

Mandarin, almond and milk chocolate.

^(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.



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.

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.