



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





# The Icons Return

## MONTHLY SPECIALS

To celebrate 10 years of Tattu, we're bringing back the icons. Each month, for one month only, we'll reintroduce one of the most loved dishes that helped shape our story and your memories.

As the seasons shift, these returning favourites will come together in a limited-edition winter sharing menu, a final chapter to this nostalgic collection, and the perfect reason to return.

### JUNE

## Sticky Beef Short Rib 17.00

Crispy shallots, chilli and spring onion.

### JULY

## Wasabi Lobster 65.00

Wasabi gratin, lemon and lime.

### AUGUST

## Red Pepper Lamb Cutlets 34.00

Gochujang, honey and sesame.

### SEPTEMBER

## Szechuan Seabass 38.00

Chilli, spring onion and lime.

T A T T U

# LUNCH

S E T M E N U

Sunday to Friday 12 PM - 4.45 PM

Saturday 12 PM - 3.45 PM

2 Courses 27.50 | 3 Courses 32.50

CHOOSE 1 DISH PER COURSE

## STARTER

### PAN SEARED PORK DUMPLING

Black pepper pork.

### ROYAL KOI FISH GAU (H)

Black cod, King prawn and plum sauce.

### WILD MUSHROOM AND

### BLACK TRUFFLE SPRING ROLLS (V) (H)

Sweet & sour soy.

## MAIN

*Served with complimentary steamed  
jasmine rice.*

### WOK FIRED ANGRY BIRD (N) 🍴

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

### WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

### KUNG PO TOFU (VG) (H) 🍴

Pineapple, green beans and lotus.

### CARAMEL SOY AGED STEAK \*5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

## SIDES

### CHINESE GREEN BEANS (VG) (H)

Sweet soy and roasted garlic.

### TENDERSTEM BROCCOLI (VG) (H)

Black sesame and truffle.

### SPICY EGG NOODLES (V) 🍴

Pak choi, lily bulb and spring onion.

6.00

6.00

5.00

## DESSERT

### YUZU LEMON DROP (N) (H)

Passion fruit, shiso and almond.

### ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)

Cinnamon, vanilla and poached pear.

Please note:

Lunch times may vary on bank holidays.

(N) Contains nuts 🍴 Spicy (V) Vegetarian (VG) Vegan (H) Halal

# Taste of Tattu

Sunday to Wednesday — 5 PM - Close

**34.50 PER PERSON**  
CHOOSE 1 DISH PER COURSE



This year marks a monumental milestone as we celebrate 10 years of creating unforgettable moments at Tattu. 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.

## STARTER

**CRISPY PORK BELLY** Black vinegar and coriander.

**AROMATIC DUCK SPRING ROLLS** Cherry hoisin sauce. (H)

**SURF & TURF SHUMAI** Beef short rib, king prawn and sesame.

**SALT AND PEPPER TOFU** Garlic and cherry hoisin. (H) (VG)

**SZECHUAN ROCK SHRIMP** Carrot, sancho pepper and pickle. (H)

## MAIN

*Served With Complimentary Steamed Jasmine Rice.*

**MOCK CHICKEN AND BLACK BEAN** Asparagus and mangetout. (H) (VG)

**CHINESE BBQ CHICKEN** Chilli, sweet soy and pickled cucumber. (H)

**WHITE MISO SALMON** Pickled ginger and cucumber salad. (H)

**HONEY GLAZED CHAR SIU PORK** Sweet & sour sauce.

**CRISPY SHREDDED CHILLI BEEF** Tomato, chilli and garlic.

*\*£3.00 Supplement*

## SIDES

**CHINESE GREEN BEANS** (VG) (H) 12.00  
Sweet soy and roasted garlic.

**TENDERSTEM BROCCOLI** (VG) (H) 12.00  
Black sesame and truffle.

**SPICY EGG NOODLES** (V) 14.00  
Pak choi, lily bulb and spring onion.

**SHREDDED DUCK FRIED RICE** 16.00  
Carrot, courgette and spring onion.

**VEGETABLE FRIED RICE** (H) (V) 13.00  
Carrot, courgette and spring onion.

## DESSERTS

**YUZU LEMON DROP** (H) (N) 12.50  
Passion fruit, shiso and almond.

**CHERRY BLOSSOM** (H) (V) 14.00  
Cherry, chocolate and candy floss.

**ASIAN PEAR STICKY TOFFEE PUDDING** (H) (VG) 12.50  
Cinnamon, vanilla and poached pear.

**CHOCOLATE AND HAZELNUT PAGODA** (H) (V) 15.00  
Vanilla, almond and miso caramel.

**T** Tattu Recommends (VG) Vegan (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (H) Halal

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.



# Emperor's Choice



124.00 per person

## WAVE ONE

### MIXED DIM SUM PLATTER

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

### X.O. SCALLOP SKEWERS 🍴

Pancetta, chilli and pork floss.



## WAVE TWO

### CRISPY SHREDDED CHILLI BEEF 🍴

Tomato, chilli and garlic.

### 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 choy, lily bulb and spring onion.

### TENDERSTEM BROCCOLI

Black sesame and truffle.



## WAVE THREE

### CHERRY BLOSSOM

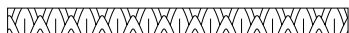
Cherry, chocolate and candy floss.

🍴 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.



# Tattu Signatures



94.00 per person

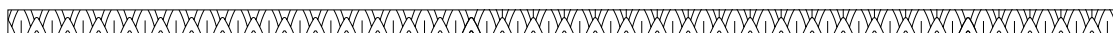
## WAVE ONE

### SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



## 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

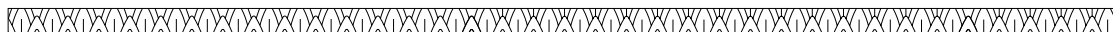
UK premium aged beef, shiitake, ginger and asparagus.

### 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



74.00 per person

## 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

### YUZU LEMON DROP <sup>(N)</sup>

Passion fruit, shiso and almond.

<sup>(N)</sup> 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.





# Dim Sum



## STEAMED

SURF & TURF SHUMAI	15.00
Beef short rib, King prawn and sesame.	
ROYAL KOI FISH GAU <sup>(H)</sup>	14.00
Black cod, King prawn and plum sauce.	
WAGYU BEEF DUMPLING <sup>(T)</sup>	16.00
Sriracha, kimchi and spring onions.	
SHIITAKE XIAO LONG BAO <sup>(H)</sup> <sup>(VG)</sup>	12.00
Porcini, ginger and garlic.	
MIXED DIM SUM PLATTER	26.00
Wagyu beef, Shiitake, Surf & turf, Royal koi gau.	

## FRIED

LOBSTER AND PRAWN TOAST <sup>(H)</sup>	15.00
Coconut, lime & chilli foam.	
AROMATIC DUCK SPRING ROLLS <sup>(H)</sup>	13.00
Cherry hoisin sauce.	
PAN SEARED PORK DUMPLING	14.00
Black pepper pork.	
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS <sup>(H)</sup> <sup>(V)</sup> <sup>(T)</sup>	12.00
Sweet & sour soy.	



# Peking Duck Pancakes



Szechuan, cucumber and spring onion. <sup>(H)</sup>

HALF	36.90	FULL	69.00
------	-------	------	-------

<sup>(T)</sup> Tattu Recommends   <sup>(VG)</sup> Vegan   <sup>(V)</sup> Vegetarian   <sup>(H)</sup> Halal

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.





## Small Plates



<b>X.O. SCALLOP SKEWERS</b> Pancetta, chilli and pork floss.	17.00
<b>SESAME SALAD</b> (VG) (H) Kohlrabi, crispy eddo and pink radish.	12.00
<b>SPICY SESAME TUNA TARTARE</b> Caviar, lotus root and ginger soy.	17.50
<b>SALT &amp; PEPPER TOFU</b> (VG) (H) Garlic and cherry hoisin.	14.00
<b>CRISPY PORK BELLY</b> Black vinegar and coriander.	16.50
<b>GLAZED BEEF RIB</b> Crispy shallots, chilli and spring onion.	23.50
<b>SZECHUAN ROCK SHRIMP</b> (H) (T) Carrot, sansho pepper and pickle.	16.50
<b>SEVEN SPICE SEARED TUNA</b> (H) Truffle aioli, caviar and citrus ponzu.	16.00
<b>SUGAR SALT CRISPY SQUID</b> (H) Green sweet chilli, pomegranate and mint.	14.50



## Sushi



*Maki Rolls – all 6 Pieces*

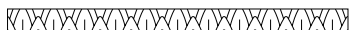
<b>SPICY KOI FISH</b> (H) Truffle aioli, caviar and citrus ponzu.	16.00
<b>DRAGON</b> (H) Tempura prawn, sriracha and avocado.	16.50
<b>CALIFORNIA</b> (H) White crab, avocado and tobiko.	18.00
<b>SALMON</b> (H) Torch salmon, avocado and wasabi salsa.	15.00
<b>ASPARAGUS TEMPURA</b> (VG) (H) Wasabi mayonnaise & togarashi.	11.50
<b>WAGYU</b> Sesame, jalapeno and spicy mayonnaise.	21.00



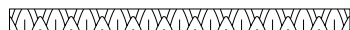
## Meat



SALT GRILLED JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	
BLACK PEPPER BEEF FILLET	37.50
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN (H) (T)	28.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) (S)	26.90
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
HONEY GLAZED CHAR SIU PORK	30.00
Sweet & sour sauce.	
CARAMEL SOY AGED BEEF FILLET	39.90
UK premium aged beef, shiitake, ginger and asparagus.	
CRISPY SHREDDED CHILLI BEEF (S)	32.00
Tomato, chilli and garlic.	



## Seafood



GREEN PEPPER LOBSTER (H)	65.00
Jalapeños and crispy shallots.	
WHITE MISO SALMON (H)	31.00
Pickled ginger and cucumber salad.	
STEAMED WHOLE BASS	38.00
Ginger oil, chilli and aromatic soy.	
SHANGHAI BLACK COD (H) (T)	42.00
Hoisin, ginger and lime.	
KUNG PO KING PRAWNS (H) (S)	32.00
Pineapple, green beans and Thai basil.	

(T) Tattu recommends (S) Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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.



## Vegetables & Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	23.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️ (T)	22.00
Pineapple, green beans and lotus.	
KING OYSTER CHINESE CURRY (VG) (H)	22.00
Crispy leeks and pak choi.	
TENDERSTEM BROCCOLI (VG) (H)	12.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	12.00
Sweet soy and roasted garlic.	



## Rice & Noodles



SPICY EGG NOODLES (V) 🌶️	14.00
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	16.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	13.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	8.00

(T) Tattu recommends 🌶️ Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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.