



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 19.50

Crispy shallots, chilli and spring onion.

JULY

Wasabi Lobster 82.00

Wasabi gratin, lemon and lime.

AUGUST

Red Pepper Lamb Cutlets 36.00

Gochujang, honey and sesame.

SEPTEMBER

Szechuan Seabass 46.00

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 29.50 | 3 Courses 34.50

CHOOSE 1 DISH PER COURSE

STARTER

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.

TRUFFLE SHIITAKE BAO BUN (VG) (H)

Truffle, Kimchi and crispy seaweed.

SUGAR SALT CRISP SQUID (H)

Green sweet chilli, pomegranate and mint.

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 BEEF FILLET

Aged beef, shiitake, ginger and asparagus.

**10.00 UPGRADE*

SIDES

CHINESE GREEN BEANS (VG) (H) 7.50

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 7.50

Black sesame and truffle.

SPICY EGG NOODLES (V) 🌶️ 6.00

Pak choi, lily bulb and spring onion.

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

39.50 PER PERSON
CHOOSE 1 DISH PER COURSE



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STARTER

CRISPY PORK BELLY Black vinegar and coriander.

T 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)**

T 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)** 14.00
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI **(VG) (H)** 15.00
Black sesame and truffle.

SPICY EGG NOODLES **(V) (S)** 15.00
Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE 18.00
Carrot, courgette and spring onion.

VEGETABLE FRIED RICE **(H) (V)** 14.00
Carrot, courgette and spring onion.

DESSERTS

YUZU LEMON DROP **(H) (N)** 15.50
Passion fruit, shiso and almond.

CHERRY BLOSSOM **(H) (V)** 16.50
Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING **(H) (VG)** 13.50
Cinnamon, vanilla and poached pear.

CHOCOLATE AND HAZELNUT PAGODA **(H) (V)** 16.00
Vanilla, almond and miso caramel.

T Tattu Recommends **(VG)** Vegan **(V)** Vegetarian **(S)** 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 14.5% will be added to your bill, all of which is distributed to the team.



Emperor's Choice



180.00 per person

WAVE ONE

MIXED DIM SUM PLATTER

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

SZECHUAN ROCK SHRIMP

Carrot, sansho pepper and pickle.

AROMATIC DUCK SPRING ROLLS

Cherry hoisin sauce.



WAVE TWO

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

CHERRY BLOSSOM

Cherry, chocolate and candy floss.

ⓋG Vegan option available, ask your server Ⓥ Vegetarian 🌶️ Spicy dish Ⓝ Contains nuts Ⓜ Halal option available, ask your server

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Tattu Signatures



131.00 per person

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.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

KUNG PO KING PRAWNS

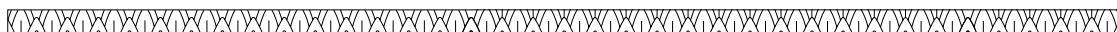
Pineapple, green beans and Thai basil.

TENDERSTEM BROCCOLI

Black sesame and truffle.

WAGYU FRIED RICE

Baby onion and soy cured yolk.



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

 Vegan option available, ask your server  Vegetarian  Spicy dish  Contains nuts  Halal option available, ask your server

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Modern Sharing



99.50 per person

WAVE ONE

SURF & TURF SHUMAI

Beef short rib, King prawn and sesame.

LOBSTER AND SCALLOP TOAST

Coconut, lime & chilli foam.

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

YUZU LEMON DROP (N)

Passion fruit, shiso and almond.

(VG) Vegan option available, ask your server (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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Dim Sum



STEAMED

LOBSTER DUMPLING 21.00
Lobster bisque puree.

WAGYU BEEF DUMPLING 18.00
Sriracha, kimchi and spring onion.

TRUFFLE SHIITAKE BAO BUN (VG) (H) 18.00
Truffle, kimchi and crispy seaweed.

ROYAL KOI FISH GAU (H) (T) 16.00
Black cod, King prawn and plum sauce.

SURF AND TURF SHUMAI 18.00
Beef short rib, King prawn and sesame.

MIXED DIM SUM PLATTER 39.00
Wagyu beef, Lobster, Surf & turf, Royal koi gau.

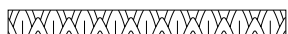
FRIED

LOBSTER AND SCALLOP TOAST 26.00
Coconut, lime & chilli foam.

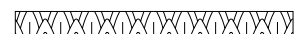
AROMATIC DUCK SPRING ROLLS (H) 16.00
Cherry hoisin sauce.

PAN SEARED IBERICO PORK BAO 16.00
Black pepper Iberico pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) 15.50
Sweet & sour soy.



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF 42.00 FULL 80.00

(T) Tattu recommends

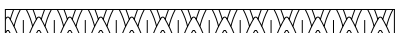
(VG) Vegan option available, ask your server (V) Vegetarian (N) Spicy dish (N) Contains nuts (H) Halal option available, ask your server



Small Plates



GLAZED BEEF RIB	26.00
Crispy shallots, chilli and spring onion.	
CRISPY PORK BELLY	24.00
Black vinegar and coriander.	
SPICY SESAME TUNA TARTARE	21.00
Caviar, lotus root and ginger soy.	
SALT & PEPPER TOFU (VG) (H)	16.00
Garlic and cherry hoisin.	
SZECHUAN ROCK SHRIMP (H) (T)	21.00
Carrot, sansho pepper and pickle.	
SESAME SALAD (VG) (H)	14.00
Kohlrabi, crispy eddo & pink radish.	
X.O. SCALLOP SKEWERS	19.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	19.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID (H)	19.00
Green sweet chilli, pomegranate and mint.	



Sushi



Maki Rolls - all 6 Pieces

SPICY KOI FISH 🍴 (H)	17.00
Truffle aioli, caviar and citrus ponzu.	
DRAGON (H)	18.00
Tempura prawn, sriracha and avocado.	
CALIFORNIA (H)	19.50
White crab, avocado and tobiko.	
SALMON (H)	16.50
Torched salmon, avocado and wasabi salsa.	
ASPARAGUS TEMPURA (VG) (H)	13.00
Wasabi mayonnaise & togarashi.	
WAGYU 🍴	25.50
Sesame, jalapeno and spicy mayonnaise.	

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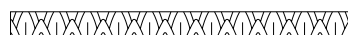
Meat



SALT GRILLED JAPANESE BLACK WAGYU 200g	110.00
Himalayan salt block, enoki mushroom and shallot soy.	
BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN (H) (T)	32.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) (S)	32.50
Chicken, roasted chilli peppers, cashews and sesame soy.	
HONEY GLAZED CHAR SIU PORK	35.50
Sweet & sour sauce.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	
CRISPY SHREDDED CHILLI BEEF (S)	36.00
Tomato, chilli and garlic.	



Seafood



GREEN PEPPER LOBSTER (H)	82.00
Jalapeños and crispy shallots.	
STEAMED WHOLE BASS	46.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS (H) (T)	42.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD (H)	48.00
Hoisin, ginger and lime.	
WHITE MISO SALMON (H)	36.00
Pickled ginger and cucumber salad.	

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Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)

26.00

Asparagus and mangetout.

KUNG PO TOFU (VG) (H)  

24.00

Pineapple, green beans and lotus.

KING OYSTER CHINESE CURRY (VG) (H)

24.00

Crispy leeks and pak choi.

TENDERSTEM BROCCOLI (VG) (H)

15.00

Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H)

14.00

Sweet soy and roasted garlic.



Rice and Noodles



SPICY EGG NOODLES (V) 

15.00

Pak choi, lily bulb and spring onion.

WAGYU FRIED RICE

28.00

Baby onion and soy cured yolk.

SHREDDED DUCK FRIED RICE (H)

18.00

Carrot, courgette and spring onion.


VEGETABLE FRIED RICE (V) (H)

14.00

Carrot, courgette and spring onion.

STEAMED JASMINE RICE (VG) (H)

10.00

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