



# Taste of Tattu

EXCLUSIVE FRINGE MENU

Available 1st - 24th August



# Taste of Tattu

Sunday to Wednesday — 5 PM - Close

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



SERVED WITH YOUR CHOICE OF  
BUBBLES, ASAHI BEER, OR A SOFT DRINK.

## 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) 10.00  
Sweet soy and roasted garlic.

**TENDERSTEM BROCCOLI** (VG) (H) 10.00  
Black sesame and truffle.

**SPICY EGG NOODLES** (V) 13.00  
Pak choi, lily bulb and spring onion.

**SHREDDED DUCK FRIED RICE** 15.00  
Carrot, courgette and spring onion.

**VEGETABLE FRIED RICE** (H) (V) 12.00  
Carrot, courgette and spring onion.

## DESSERTS

**YUZU LEMON DROP** (H) (N) 12.00  
Passion fruit, shiso and almond.

**CHERRY BLOSSOM** (H) (V) 12.50  
Cherry, chocolate and candy floss.

**ASIAN PEAR STICKY TOFFEE PUDDING** (H) (VG) 12.00  
Cinnamon, vanilla and poached pear.

**CHOCOLATE AND HAZELNUT PAGODA** (H) (V) 13.50  
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.