

Koi Residence

Journey though our flower hung gate and into our Koi Residence, inspired by the Koi Carp.

The water like reflective surfaces and pearlescent details are a haven of serenity for you and your guests to enjoy while soaking up the ambience of the Courtyard House.

This space comfortably holds between 20 to 30 guests across a selection of raised booths and large circular tables, in your own semi-private area.





Tiger Residence

Our main residence is protected by the Tiger, which is a semi-private area. This space is sumptuously moody yet vibrant and has spectacular views of New Oxford Street. This space can hold between 40-80 guests for a sit-down meal or drinks and canapés reception.



Food Ethos

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Tattu offers a modern take on Chinese cuisine, blending traditional flavours with innovative techniques and premium ingredients.

Our menus are curated seasonally, encouraging sharing and celebrating the art of contemporary dining.

Founded in 2015 by two brothers, Tattu was created to bring a unique, sensory experience to the UK where stunning design, bold flavours, and exceptional service come together.

Each restaurant, including Tattu London, reflects its city's character while staying true to our brand's commitment to beauty and craft.





Drinks Ethos

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Tattu's drinks philosophy mirrors our approach to food—innovative, refined, and designed to elevate the entire dining experience.

Our cocktail menu showcases bold, contemporary serves that fuse Eastern flavours with cutting-edge mixology, combining premium spirits with unique ingredients for drinks that are as memorable as they are beautiful.

Our wine, spirits, and sake lists are thoughtfully curated to complement the depth and complexity of our cuisine, with a focus on quality, balance, and discovery.

Whether it's a theatrical cocktail, a rare vintage, or a perfectly paired tea, every drink at Tattu is part of a journey, crafted to delight the senses and make a lasting impression.

Venue Hire

Hire our entire Courtyard House and each one of its distinct dining spaces for an exclusive event where our residences meet, blending with the true beauty of the outside world. This space holds up to 160 guests for a seated dining event or up to 250 for a drinks and canapé event.

Our entire team are committed to your every need and event requirements, to provide your group with an exceptional dining experience, selecting one of our specially curated sharing menus or choosing small plates and dim sum from our canapé menu.

All spends are inclusive of all food and drink ordered but exclusive of VAT and a discretionary service charge.

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations of up to 20 guests, a deposit of £50 per person is required upon booking to secure the reservation. For any semi private space, we require deposit of full minimum spend.

For full venue hire, a deposit of 50% the minimum spend is required upon booking to secure the reservation.

Prices may vary seasonally, please contact the team directly for a confirmed quote.





Sample Menu

Starting from 99.50 per person | Minimum 2 people

Menus and prices are subject to change

Modern Sharing



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, shisho and almond.







Example Canapés

		Available for groups of	of 16+ only.
		SURF & TURF SHUMAI	5.00
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	0.00	Beef short rib, King prawn and sesame.	
	and help become	LOBSTER DUMPLING	6.00
	The state of the s	Lobster bisque puree.	
		AROMATIC DUCK SPRING ROLLS (H)	4.00
	San	Cherry hoisin sauce.	
S. Comments		SEVEN SPICED SEARED TUNA	5.00
		Truffle aioli, caviar and citrus ponzu.	
		SZECHUAN ROCK SHRIMP (H)	5.50
		Carrot, sansho pepper and pickle.	
		LOBSTER AND SCALLOP TOAST (#)	7.00
		Coconut, lime & chilli foam.	
		X.O. SCALLOP SKEWERS	10.00
		Pancetta, chilli and pork floss.	
		HONEY GLAZED CHAR SIU PORK	6.50
		Caramelised orange.	3.55
		WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS $\stackrel{(V)}{ ext{$\vee$}}$ $\stackrel{(H)}{ ext{$\vee$}}$ Sweet & sour soy.	5.00
		KUNG PO TOFU (©) (H) 🗸	4.50
		Pineapple, green beans and lotus.	4.00
		CRISPY PORK BELLY	5.00
		Black vinegar and coriander.	3.55
		GREEN PEPPER LOBSTER (#) Jalapeños and crispy shallots.	10.00
		JAPANESE BLACK WAGYU Himalayan salt block, enoki mushroom and shallot soy.	15.00
		Thinning all sale block, choki mashrooni ana shallot soy.	



Drinks Packages

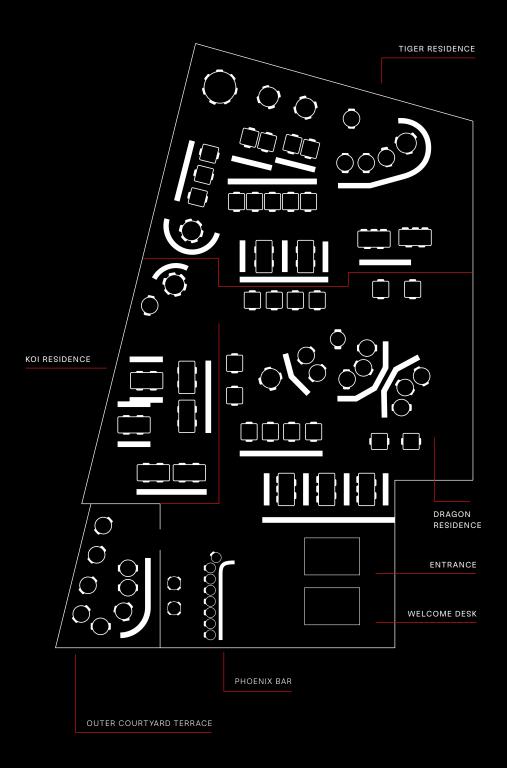
<u> </u>	- V - V - V
KOI	£45P
Glass of Prosecco or bottle of Asahi	
One bottle of wine between two guests	
Gewurztraminer or Montepulciano D'abruzzo	
50ml Umeshu	
TIGER	£58P
HIGEN	2001
Glass of Prosecco or bottle of Lucky Buddha	
diass of Prosecco of Bottle of Lucky Buddila	
One bottle of wine between two guests	
Sauvignon Blanc Babich or Winemaker's Reserve Norton Malbec	
Skull Candy	
PHOENIX	£70P
Glass of EPC Brut or Against the Current	
One bottle of wine between two guests	
Petit Chablis J.M Brocard or Barbera D'Alba	
Shanghai Clipper or Mandopop Bellini	
DRAGON	£130P

Glass of Laurent-Perrier or Choice of signature cocktail

One bottle of wine between two guests

Sancerre or Valpolicella Classico Superiore

10ml Louis XIII



Venue Floor Plan

At Tattu, we offer a stunning space designed to elevate your special occasion.

This floor plan showcases our signature layout, but we're adaptable to create the perfect setting for your event.



It's All in the Details

MAKE YOUR EVENT TRULY UNIQUE

We offer a range of bespoke enhancements to make your occasion unforgettable.

BRANDED DIGITAL SIGNAGE & PROJECTIONS

Feature your logo or custom visuals on our digital screens and in-house projectors to make a lasting impression.

CHERRY BLOSSOM TRANSFORMATION

Customise our iconic cherry blossom trees to match your brand's colours for a breathtaking visual effect. (Only in tattu brochure)

BESPOKE MENUS

Custom-designed menus featuring your event name, company branding, or a personalised message for your guests.

ELEGANT NAME CARDS

Individually printed name cards to add a refined, personal touch to your table settings.

LIVE DJ

Set the perfect tone for your event with a DJ curated to match your theme and atmosphere.*

PROFESSIONAL PHOTOGRAPHER

Capture every moment with a dedicated photographer to document your event beautifully.*

SIGNATURE COCKTAILS

Work with our expert mixologists to create a one-of-a-kind cocktail inspired by your brand or occasion.

*Some enhancements are available exclusively for full venue hires. For certain services, we can connect you with our trusted suppliers. Prices may vary.

TATTU Click Play to Watch our Interior Video or Visit: https://vimeo.com/manage/videos/801209522







Fine Italian-American cuisine. Never complicated.

F { N I X

Modern Greek-Mediterranean dining.

Permanently Unique

PRIVATE DINING AND EVENTS

Each Permanently Unique Group restaurant offers private, semi-private and full venue hire.

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the isles of Mykonos at Fenix or to the far East at Tattu.

Scan for more information

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Tattu Manchester 3 Hardman Square, Gartside St, Manchester, M3 3EB TATTU

Tattu Edinburgh 18W Register St, Edinburgh, EH2 2AA TATTU

Tattu Birmingham 18 Barwick St, Birmingham, B3 2NT Tattu Leeds Minerva, 29 E Parade, Leeds, LS1 5PS

To view events brochures for our other locations please scan the QR code below.





Tattu London The Now Building Rooftop Outernet, Denmark Place WC2H 0LA

For more information, please contact our team: 020 3778 1985 london@tattu.co.uk @tatturestaurant Tattu.co.uk