

T A T T U  
L O N D O N

The  
EASTERN RESIDENCE  
Pantry

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Within these pages you will find  
a selection of unique cocktails  
comprising of exotic, yet  
fundamental ingredients found  
in a traditional Chinese pantry.

We have fused these together with  
cultural influences and a dash of  
innovation to create elevated and  
truly unique serves.

Tattu Team

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# YICHANG RICKEY



## Taste

£20.50

The Botanist Gin, Casamigos Mezcal, yuzu, limeleaf. A zesty and bright highball with big citrus notes and smokey undertones.



## Yuzu

Originating from the Yichang region of China, Yuzu is a uniquely flavoured species of fruit. The fruit itself embodies the flavour profile of lemon, orange and grapefruit to create a deliciously complex flavour.

Our Yichang Rickey pays homage to this iconic fruit and delivers a truly refreshing taste.



# MERIDIAN



## Taste

Casamigos Blanco, basil, lime.  
A savoury and herbaceous  
tequila sour with a big pop  
of fresh, green basil.

£9



## Meridian

In traditional Chinese medicine,  
Meridian channels form a  
network in the body, through  
which qi (vital energy) flows.  
The Meridian theory and  
practice utilises these networks  
as a roadmap to navigate  
physical health and wellbeing.

Our Meridian stirs and  
tantalises the senses – sip,  
relax and let the qi flow.







TATTOO  
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# MANDOPOP BELLINI



## Taste

£23.50

Ketel One, Rémy Martin, tropical fruits, aged peach, a fully bright and tropical bellini.



## Mandopop

Our Mandopop Bellini will ring true to the classic drink, whilst adding the tropical pop. Ripening stone fruits are seasonally iconic, representing hope and prosperity within Chinese culture.

This take on the Bellini will leave you starry-eyed.

For every Mandopop Bellini sold, £1 will be donated to our charity partner Only a Pavement Away.





# OO LONG OLD FASHIONED

	Taste	£23.00
	Singleton, brown butter, Ron Santiago de Cuba, Oolong tea. The ultimate sundown to see you through the night. This drink is rich, silky and packs a punch.	
	Oolong Tea	
	Oolong tea is a uniquely Chinese product. Translated to "black" and "dragon" this descriptive name perfectly sums up both the look and taste of the leaves, which are hand roasted overnight to provide that instantly recognisable smoky flavour.	







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## JIYANG COLADA



### Taste

£18.50

5-Spice Ron Santiago de Cuba  
8YR, coconut and pineapple.  
This tantalising number is  
guaranteed to transport you  
to hedonistic times and  
tastes great all day.





### Jiyang Region

Jiyang is a region in southern  
China famed for its tropical  
resorts and this drink would  
happily find it's home there.  
Picture women adorned with  
Chinese sun umbrellas strolling  
along the vibrant coast,  
searching for a place to kick  
back with one of these  
in hand.



# DILONG HIGHBALL

	<p>Taste</p> <p>Casamigo Blanco, ginger, apple and matcha soda. This long refreshing number is guaranteed to elevate any night of the week.</p>	¥1800
	<p>Dilong</p> <p>Dilong is the dragon of the earth and is represented in Chinese culture as the power of nature, always everchanging. It is known to have domain over the water ways, guiding and protecting sailors.</p>	







TATTO  
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# SESAME SOUR

	<p>Taste</p> <p>Toasted sesame Casamigos, lemon and maple. The combination of sesame oil and this take on a sour, provides a velvety texture unique to this creation.</p>	£18.50
	<p>Sesame Oil</p> <p>Sesame oil is well and truly the unsung hero of countless traditional Chinese dishes. The nuttiness from the sesame provides the backbone for this drink. Our Sesame Sour will redefine your appreciation for this often overlooked Chinese pantry staple.</p>	



# FRUIT MOUNTAIN TEA



## Taste

£18.50

Tanqueray, peach and peony.  
This silky gin sour has a  
delicious profile with toasted  
tea providing a final flourish.



## Fruit Mountain

Fruit Mountain is named  
after WW in China, a fictional  
location from the novel  
'Journey to the West', where  
a traveller passed from the  
Zhejiang region, through to the  
Gansu region. These two  
locations are famous for their  
production of stone fruit and  
teas respectively. The drink  
represents what could have  
been explored and discovered  
throughout the journey.



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The  
SIGNATURE  
Collection

T A T T U  
L O N D O N



SKULL CANDY

£18.50

This infamous serve has been our largest selling cocktail since our inception in 2015. Ciroc is combined with a homemade bubble-gum syrup to create a drink that emulates liquid candy.





## CELESTIAL DRAGON

£50

Designed for 2

The guardian of the dwelling of the gods, our Celestial Dragon serve is a symbol of power. Designed for two, this smoking concoction combines Ron Santiago de Cuba Carta Blanca with Muyu Jasmine, lavender, jasmine tea and lemon to provide a balanced regal drinking experience.



## LEIGONG'S MACE

£35

Designed for 2

Based on Leigong, the God of Thunder—the dragon god of thunder. Leigong began life as a mortal. While on earth, he encountered a peach tree that had originated from Heaven during the struggle between the Fox Demon and one of the Celestial Warriors. When Leigong took a bite out of one of its fruits, he was transformed into his godly form. He soon received a mace and a hammer that could create thunder. Ron Zacapa 23, peach, yuzu, pineapple and lemon.



## HIDDEN DRAGON

£22

Concealed in a shroud of smoke, that which lies within, must be set free. This luscious riff on the Espresso Martini combines Casamigos, Frangelico, coconut and almond to form a nutty profile will leave you invigorated.



## CHERRY BLOSSOM NEGRONI

£18.50

Inspired by our iconic blossom installations, the core of our concept. This solid twist on the classic aperitif leads with The Botanist Gin, sakura blossom Vermouth and cut with the acidity of cherry.





## JADE FLOWER

£17.50

An offering to the Jade emperor who became the ruler of all deities and creator of humankind. Providing an eclectic and refreshing combination of Tanqueray and The Botanist Gin, cucumber and mint. Both light and delicate on the palette.



## PLUM BLOSSOM SOUR

£17.50

An invigorating twist on a Gin Sour. A vibrant and floral concoction with differing expressions of plum, hibiscus and violet. Hibiscus Tanqueray, Akashi Tai Umesu and lemon.



## SHANGHAI CLIPPER

£19

For the spirited sippers, our tribute to Shanghai, the global powerhouse. Hibiki Harmony and Oloroso Sherry blend into a beautiful Manhattan with nutty and citrusy notes.



## AGAINST THE CURRENT

£18

Gaining strength by fighting against the current, the Koi school glimmered as they swam together through the river. Leaping from the depths of the river, they attempted to reach the top of the waterfall but to no avail. After a hundred years of jumping, one koi finally reached the top of the waterfall. The gods recognized the koi for its perseverance and determination and turned it into a golden dragon, the image of power and strength. This signature drink combines Tanqueray, smoky Aperol and lemongrass.





## Non-Alcoholic Drinks



### SWEET SKULDUGGERY

10.50

Kiwi, blueberry, lychee.

### FORBIDDEN FOREST

12.75

Everleaf Forest, orange, passion fruit, ginger ale.

### TROPIC SOUR

10.00

Everleaf Mountain, tropical lychee, lime.

### INAUGURATION

14.75

Everleaf Mountain, Wild idol alcohol free sparkling, cherry

### MELISA COBBLER

10.00

Seedlip Spice, lemon balm and agave.



## Dim Sum



### ROYAL KOI GAU (H)

16.00

Black cod, King prawn and plum sauce.

### WAGYU BEEF DUMPLING

18.00

Sriracha, kimchi and spring onions.

### TRUFFLE SHIITAKE BAO BUN (H) (VG)

18.00

Truffle, kimchi and crispy seaweed.



## Fried Dim Sum



### WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (H) (V)

15.50

Sweet & sour soy.

### LOBSTER AND SCALLOP TOAST (H)

26.00

Coconut, lime and chilli foam.

### PAN SEARED IBERICO PORK BAO

16.00

Black pepper Iberico pork.

(V) Vegetarian (VG) Vegan (H) Halal



Scan the QR code  
for Tattu's allergens

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.