



CHRISTMAS

AT TATTU



Modern Sharing



99.00 per person

WAVE ONE

SURF & TURF SHUMAI

Beef short rib, King prawn and sesame.

PAN SEARED IBERICO PORK BAO

Black pepper Iberico pork.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

SZECHUAN SEABASS

Chilli, spring onion and lime.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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.



Tattu Signatures



130.00 per person

WAVE ONE

MIXED DIM SUM PLATTER

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

LOBSTER AND SCALLOP TOAST

Coconut, lime and chilli foam.

CRISPY PORK BELLY

Black vinegar and coriander.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

WHITE MISO SALMON

Pickled ginger and cucumber salad.

KUNG PO KING PRAWNS

Pineapple, green beans and Thai basil.

TENDERSTEM BROCCOLI

Black sesame and truffle.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

YUZU LEMON DROP

Passion fruit, shisho and almond.

 Spicy dish  Contains nuts

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Emperor's Choice



170.00 per person

WAVE ONE

SZECHUAN EDAMAME

SZECHUAN ROCK SHRIMP

Carrot, sansho pepper and pickle.

LOBSTER DUMPLING

Lobster bisque puree.



WAVE TWO

WASABI LOBSTER

Wasabi gratin, lemon and lime.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

WHITE CHOCOLATE BAUBLE

White chocolate, miso and winter berries.

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Vegetarian Menu



80.00 per person

WAVE ONE

TRUFFLE SHIITAKE BAO BUN

Truffle, kimchi and crispy seaweed.

SALT & PEPPER TOFU

Garlic and cherry hoisin.



WAVE TWO

MOCK CHICKEN AND BLACK BEAN

Asparagus and mangetout.

STEAMED JASMINE RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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