



CHRISTMAS

AT TATTU



Modern Sharing



76.00 per person

WAVE ONE

SALTED EDAMAME

LOBSTER AND PRAWN TOAST

Coconut, lime and chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi 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 12.5% will be added to your bill, all of which is distributed to the team.

Tattu Signatures

96.00 per person

WAVE ONE

SZECHUAN ROCK SHRIMP

Carrot, sansho pepper and pickle.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.

WAVE TWO

WHITE MISO SALMON

Pickled ginger and cucumber salad.

WOK FIRED ANGRY BIRD 🌶️ (N)

Chicken, roasted chilli pepper, cashews and sesame honey soy.

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.

WAVE THREE

YUZU LEMON DROP (N)

Passion fruit, shiso and almond.

🌶️ Spicy dish (N) Contains nuts

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Emperor's Choice



125.00 per person

WAVE ONE

MIXED DIM SUM PLATTER

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

GLAZED BEEF SHORT RIB

Crispy shallots, chilli and spring onion.



WAVE TWO

HONEY GLAZED CHAR SIU PORK

Sweet & sour sauce.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

SPICY EGG NOODLES

Pak choi, lily bulb and spring onion.

TENDERSTEM BROCCOLI

Black sesame and truffle.



WAVE THREE

WHITE CHOCOLATE BAUBLE

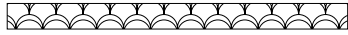
White chocolate, miso and winter berries.

 Spicy dish

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Vegetarian Menu



65.00 per person

WAVE ONE

SHIITAKE XIAO LONG BAO

Porcini, garlic and ginger.

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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