



This year marks a monumental milestone as we celebrate 10 years of creating unforgettable moments at Tattu. From the first dish served to the countless memories shared, we are deeply grateful to you, our guests, for being at the heart of our journey.

Here's to the next chapter, together.  
Thank you for your continued support.

CELEBRATING  
10 YEARS OF  
INIMITABLE MOMENTS  
EST. 2015





# The Icons Return

## MONTHLY SPECIALS

To celebrate 10 years of Tattu, we're bringing back the icons. Each month, for one month only, we'll reintroduce one of the most loved dishes that helped shape our story and your memories.

As the seasons shift, these returning favourites will come together in a limited-edition winter sharing menu, a final chapter to this nostalgic collection, and the perfect reason to return.

### JUNE

## Sticky Beef Short Rib 19.50

Crispy shallots, chilli and spring onion.

### JULY

## Wasabi Lobster 82.00

Wasabi gratin, lemon and lime.

### AUGUST

## Red Pepper Lamb Cutlets 36.00

Gochujang, honey and sesame.

### SEPTEMBER

## Szechuan Seabass 46.00

Chilli, spring onion and lime.

T A T T U

# ALL DAY

S E T M E N U

EVERY DAY 12 PM - 5.30 PM

2 Courses 29.50 | 3 Courses 34.50

CHOOSE 1 DISH PER COURSE

## STARTER

WAGYU BEEF DUMPLING  
Sriracha, kimchi and spring onion.

SUGAR SALT CRISPY SQUID (H)  
Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN (VG) (H)  
Truffle, kimchi and crispy seaweed.

ASPARAGUS TEMPURA MAKI ROLL (VG) (H)  
Wasabi mayonnaise & togarashi.

SPICY KOI FISH MAKI ROLL (H) \*3.00 UPGRADE  
Truffle aioli, caviar and citrus ponzu.

## MAIN

*Served with complimentary steamed  
jasmine rice.*

WHITE MISO SALMON (H)  
Pickled ginger and cucumber salad.

WOK FIRED ANGRY BIRD (N) 🌶️  
Chicken, roasted chilli pepper,  
cashews and sesame honey soy.

KUNG PO TOFU (VG) (H) 🌶️  
Pineapple, green beans and lotus.

CARAMEL SOY AGED STEAK \*10.00 UPGRADE  
Aged beef, shiitake, ginger and asparagus.

## SIDES

CHINESE GREEN BEANS (VG) (H) 7.50  
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 7.50  
Black sesame and truffle.

SPICY EGG NOODLES (V) (H) 🌶️ 6.00  
Pak choi, lily bulb and spring onion.

## DESSERT

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

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

Please note:

Lunch times may vary on bank holidays.

(N) Contains nuts 🌶️ Spicy (V) Vegetarian (VG) Vegan (H) Halal

# Evening Set Menu

Sunday to Wednesday — 5:30 PM - Close

**39.50 PER PERSON**  
CHOOSE 1 DISH PER COURSE



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## STARTER

**CRISPY PORK BELLY** Black vinegar and coriander.

**SZECHUAN ROCK SHRIMP** Carrot, sancho pepper and pickle. (H)

**SURF & TURF SHUMAI** Beef short rib, king prawn and sesame.

**T AROMATIC DUCK SPRING ROLLS** Cherry hoisin sauce. (H)

**SALT & PEPPER TOFU** Garlic and cherry hoisin. (H) (VG)

## MAIN

*Served with complimentary steamed jasmine rice.*

**WHITE MISO SALMON** Pickled ginger and cucumber salad. (H)

**T CHINESE BBQ CHICKEN** Chilli, sweet soy and pickled cucumber. (H)

**HONEY GLAZED CHAR SIU PORK** Sweet & sour sauce.

**BLACK PEPPER BEEF FILLET** Wok fired peppers and shallots. \*5.00 UPGRADE

**MOCK CHICKEN AND BLACK BEAN** Asparagus and mangetout. (H) (VG)

## SIDES

**CHINESE GREEN BEANS** (VG) (H) 11.00

Sweet soy and roasted garlic.

**TENDERSTEM BROCCOLI** (VG) (H) 12.00

Black sesame and truffle.

**SPICY EGG NOODLES** (V) 8.50

Pak choi, lily bulb and spring onion.

**SHREDDED DUCK FRIED RICE** 10.00

Carrot, courgette and spring onion.

**VEGETABLE FRIED RICE** (V) (H) 7.50

Carrot, courgette and spring onion.

## DESSERTS

**YUZU LEMON DROP** (N) (H) 15.50

Passion fruit, shiso and almond.

**CHERRY BLOSSOM** (V) (H) 16.50

Cherry, chocolate and candy floss.

**ASIAN PEAR STICKY** (VG) (H) 13.50

TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

**CHOCOLATE AND** (V) (N) (H) 18.00

HAZELNUT PAGODA (Serves 2)

Vanilla, almond and miso caramel.



# Modern Sharing



89.00 per person  
Minimum 2 people

## 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.

### STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### STEAMED JASMINE RICE



## WAVE THREE

### YUZU LEMON DROP (N)

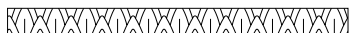
Passion fruit, shisho and almond.

(N) Contains nuts

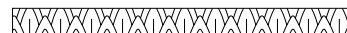
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Please note Our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive 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



125.00 per person

Minimum 2 people

## WAVE ONE

### SPICY SESAME TUNA TARTARE

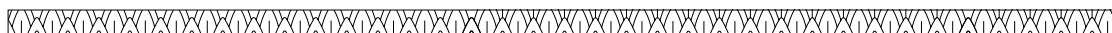
Caviar, lotus root and ginger soy.

### LOBSTER AND SCALLOP TOAST

Coconut, lime & 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

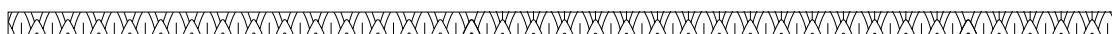
Pineapple, green beans and Thai basil.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### WAGYU FRIED RICE

Baby onion and soy cured yolk.



## WAVE THREE

### ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

 Vegan option available, ask your server  Vegetarian  Spicy dish  Contains nuts  Halal option available, ask your server

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# Emperor's Choice



150.00 per person  
Minimum 2 people

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu beef, lobster, surf & turf, royal koi gau.

### SZECHUAN ROCK SHRIMP

Carrot, sansho pepper and pickle.

### GLAZED BEEF SHORT RIB

Crispy shallots, chilli and spring onion.



## WAVE TWO

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### 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

### CHERRY BLOSSOM

Cherry, chocolate and candy floss.

Vegan option available, ask your server Vegetarian Spicy dish Contains nuts Halal option available, ask your server

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# Dim Sum



## STEAMED

LOBSTER DUMPLING 21.00  
Lobster bisque puree.

WAGYU BEEF DUMPLING 18.00  
Sriracha, kimchi and spring onion.

TRUFFLE SHIITAKE BAO BUN (VG) (H) 18.00  
Truffle, kimchi and crispy seaweed.

ROYAL KOI FISH GAU (H) (T) 16.00  
Black cod, King prawn and plum sauce.

SURF & TURF SHUMAI 18.00  
Beef short rib, King prawn and sesame.

MIXED DIM SUM PLATTER 39.00  
Wagyu beef, lobster, surf & turf, royal koi gau.

## FRIED

LOBSTER AND SCALLOP TOAST 26.00  
Coconut, lime & chilli foam.

AROMATIC DUCK SPRING ROLLS (H) 16.00  
Cherry hoisin sauce.

PAN SEARED IBERICO PORK BAO 16.00  
Black pepper Iberico pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) 15.50  
Sweet & sour soy.



# Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF 42.00 FULL 80.00

(T) Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) Halal option available, ask your server





## Small Plates



CRISPY PORK BELLY	24.00
Black vinegar and coriander.	
SPICY SESAME TUNA TARTARE	21.00
Caviar, lotus root and ginger soy.	
SALT & PEPPER TOFU (VG) (H)	16.00
Garlic and cherry hoisin.	
SZECHUAN ROCK SHRIMP (H) (T)	21.00
Carrot, sansho pepper and pickle.	
SESAME SALAD (VG) (H)	14.00
Kohlrabi, crispy eddo & pink radish.	
X.O. SCALLOP SKEWERS	19.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	19.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID (H)	19.00
Green sweet chilli, pomegranate and mint.	
GLAZED BEEF SHORT RIB	26.00
Crispy shallots, chilli and spring onion.	



## Sushi



*Maki Rolls – all 6 Pieces*

SPICY KOI FISH (H)	17.00
Truffle aioli, caviar and citrus ponzu.	
DRAGON (H)	18.00
Tempura prawn, sriracha and avocado.	
CALIFORNIA (H)	19.50
White crab, avocado and tobiko.	
SALMON (H)	16.50
Torched salmon, avocado and wasabi salsa.	
ASPARAGUS TEMPURA (VG) (H)	13.00
Wasabi mayonnaise & togarashi.	
WAGYU (H)	25.50
Sesame, jalapeño and spicy mayonnaise.	

(T) Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian (H) Spicy dish (N) Contains nuts (H) Halal option available, ask your server



## Meat



BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN <sup>(H)</sup> <sup>(T)</sup>	32.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>	32.50
Chicken, roasted chilli peppers, cashews and sesame soy.	
HONEY GLAZED CHAR SIU PORK	35.50
Sweet & sour sauce.	
SALT GRILLED JAPANESE BLACK WAGYU 200G	110.00
Himalayan salt block, enoki mushroom and shallot soy.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	



## Seafood



STEAMED WHOLE BASS	46.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS <sup>(H)</sup> <sup>(S)</sup> <sup>(T)</sup>	42.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD <sup>(H)</sup>	48.00
Hoisin, ginger and lime.	
WHITE MISO SALMON <sup>(H)</sup>	36.00
Pickled ginger and cucumber salad.	
GREEN PEPPER LOBSTER <sup>(H)</sup>	82.00
Jalapeños and crispy shallots.	

<sup>(T)</sup> Tattu recommends

<sup>(VG)</sup> Vegan option available, ask your server <sup>(V)</sup> Vegetarian <sup>(S)</sup> Spicy dish <sup>(N)</sup> Contains nuts <sup>(H)</sup> Halal option available, ask your server

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## Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)

26.00

Asparagus and mangetout.

KUNG PO TOFU (VG) (H)  

24.00

Pineapple, green beans and lotus.

TENDERSTEM BROCCOLI (VG) (H)

12.00

Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H)

11.00

Sweet soy and roasted garlic.



## Rice and Noodles



SPICY EGG NOODLES (V) 

8.50

Pak choi, lily bulb and spring onion.

WAGYU FRIED RICE

21.00

Baby onion and soy cured yolk.

SHREDDED DUCK FRIED RICE (H)

10.00

Carrot, courgette and spring onion.


VEGETABLE FRIED RICE (V) (H)

7.50

Carrot, courgette and spring onion.

STEAMED JASMINE RICE (VG) (H)

6.50

 Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian  Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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# Desserts



YUZU LEMON DROP (H) (N)

15.50

Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)

13.50

Cinnamon, vanilla and poached pear.

CHERRY BLOSSOM (H) (V) (T)

16.50

Cherry, chocolate and candy floss.

CHOCOLATE AND HAZELNUT PAGODA (Serves 2) (N) (H) (V)

18.00

Vanilla, almond and miso caramel.

(T) Tattu recommends

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