

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





Modern Sharing



99.50 per person
Minimum 2 people

WAVE ONE

SALTED EDAMAME

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)

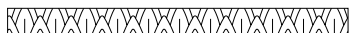
Passion fruit, shiso and almond.

^(N) Contains nuts

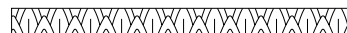
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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Tattu Signatures



130.00 per person
Minimum 2 people

WAVE ONE

MIXED DIM SUM PLATTER

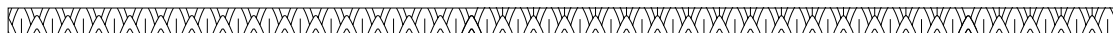
Wagyu beef, lobster, surf & turf, royal koi gau.

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

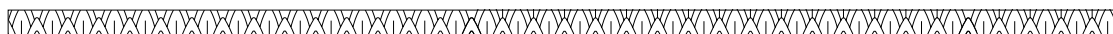
Pineapple, green beans and Thai basil.

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



170.00 per person
Minimum 2 people

WAVE ONE

SZECHUAN EDAMAME

LOBSTER DUMPLING

Lobster bisque puree.

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.

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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	25.50
Sesame, jalapeño and spicy mayonnaise.	

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Meat



BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN ^(H) ^(T)	32.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD ^(N) ^(S)	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 ^(H) ^(S) ^(T)	42.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD ^(H)	48.00
Hoisin, ginger and lime.	
WHITE MISO SALMON ^(H)	36.00
Pickled ginger and cucumber salad.	
GREEN PEPPER LOBSTER ^(H)	82.00
Jalapeños and crispy shallots.	

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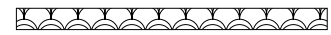
Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	26.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) (T)	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) (H)	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

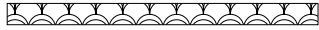
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Desserts









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.

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