



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 17.00

Crispy shallots, chilli and spring onion.

JULY

Wasabi Lobster 65.00

Wasabi gratin, lemon and lime.

AUGUST

Red Pepper Lamb Cutlets 34.00

Gochujang, honey and sesame.

SEPTEMBER

Szechuan Seabass 38.00

Chilli, spring onion and lime.

ALL DAY

S E T M E N U

EVERY DAY 12 PM - 5.30 PM

2 Courses 27.50 | 3 Courses 32.50

CHOOSE 1 DISH PER COURSE

STARTER

PAN SEARED PORK DUMPLING

Black pepper pork.

ROYAL KOI FISH GAU (H)

Black cod, King prawn and plum sauce.

WILD MUSHROOM AND

BLACK TRUFFLE SPRING ROLLS (V) (H)

Sweet & sour soy.

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 *5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

SIDES

CHINESE GREEN BEANS (VG) (H)

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H)

Black sesame and truffle.

SPICY EGG NOODLES (V) 🍴

Pak choi, lily bulb and spring onion.

6.00

6.00

5.00

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 Thursday — 5:30 PM - Close

34.50 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. *3.00 UPGRADE

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

SIDES

CHINESE GREEN BEANS (VG) (H) 9.00
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 9.50
Black sesame and truffle.

SPICY EGG NOODLES (V) 7.50
Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE 8.50
Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (H) (V) 7.00
Carrot, courgette and spring onion.

DESSERTS

YUZU LEMON DROP (H) (N) 12.50
Passion fruit, shiso and almond.

CHERRY BLOSSOM (H) (V) 14.00
Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG) 12.50
Cinnamon, vanilla and poached pear.

CHOCOLATE AND HAZELNUT PAGODA (H) (V) (N) 16.00
(Serves 2)
Vanilla, almond and miso caramel.

T Tattu Recommends (VG) Vegan (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (H) Halal

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Modern Sharing



69.00 per person
Minimum 2 people

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.

AROMATIC DUCK SPRING ROLLS

Cherry hoisin sauce.



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)

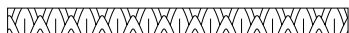
Passion fruit, shiso and almond.

 Spicy dish

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.

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Tattu Signatures



89.00 per person
Minimum 2 people

WAVE ONE

SZECHUAN ROCK SHRIMP

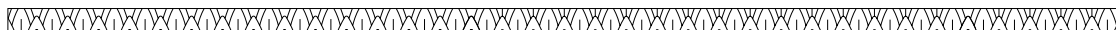
Carrot, sancho pepper and pickle.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS

Sweet & sour soy.



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

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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Emperor's Choice



109.00 per person
Minimum 2 people

WAVE ONE

MIXED DIM SUM PLATTER

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

X.O. SCALLOP SKEWERS 🍴

Pancetta, chilli and pork floss.

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

CHERRY BLOSSOM

Cherry, chocolate and candy floss.

🍴 Spicy dish

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Dim Sum



STEAMED

SURF & TURF SHUMAI	15.00
Beef short rib, King prawn and sesame.	
ROYAL KOI FISH GAU (H)	14.00
Black cod, King prawn and plum sauce.	
WAGYU BEEF DUMPLING (T)	16.00
Sriracha, kimchi and spring onions.	
SHIITAKE XIAO LONG BAO (H) (VG)	12.00
Porcini, ginger and garlic.	
MIXED DIM SUM PLATTER	26.00
Wagyu beef, shiitake, surf & turf, royal koi gau.	

FRIED

LOBSTER AND PRAWN TOAST (H)	15.00
Coconut, lime & chilli foam.	
AROMATIC DUCK SPRING ROLLS (H)	13.00
Cherry hoisin sauce.	
PAN SEARED PORK DUMPLING	14.00
Black pepper pork.	
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (H) (V) (T)	12.00
Sweet & sour soy.	



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF	36.90	FULL	69.00
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Small Plates



SUGAR SALT CRISPY SQUID (H)	14.50
Green sweet chilli, pomegranate and mint.	
CRISPY PORK BELLY	16.50
Black vinegar and coriander.	
SPICY SESAME TUNA TARTARE	17.50
Caviar, lotus root and ginger soy.	
GLAZED BEEF SHORT RIB	23.50
Crispy shallots, chilli and spring onion.	
SZECHUAN ROCK SHRIMP (H) (T)	16.50
Carrot, sansho pepper and pickle.	
SESAME SALAD (VG) (H)	12.00
Kohlrabi, crispy eddo and pink radish.	
X.O. SCALLOP SKEWERS	17.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	16.00
Truffle aioli, caviar and citrus ponzu.	
SALT & PEPPER TOFU (VG) (H)	14.00
Garlic and cherry hoisin.	

(T) 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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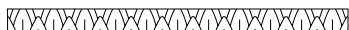
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Meat



CARAMEL SOY AGED BEEF FILLET	39.90
UK premium aged beef, shiitake, ginger and asparagus.	
CHINESE BBQ CHICKEN ^(H) ^(T)	28.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD ^(N) ^(S)	26.90
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
HONEY GLAZED CHAR SIU PORK	30.00
Sweet & sour sauce.	
BLACK PEPPER BEEF FILLET	37.50
Wok fired peppers and shallots.	
SALT GRILLED JAPANESE BLACK WAGYU ^{120G}	65.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



KUNG PO KING PRAWNS ^(H) ^(S)	32.00
Pineapple, green beans and Thai basil.	
STEAMED WHOLE BASS	38.00
Ginger oil, chilli and aromatic soy.	
SHANGHAI BLACK COD ^(H) ^(T)	42.00
Hoisin, ginger and lime.	
WHITE MISO SALMON ^(H)	29.50
Pickled ginger and cucumber salad.	
GREEN PEPPER LOBSTER ^(H)	65.00
Jalapeños and crispy shallots.	

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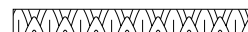
Vegetables & Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	23.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H)	22.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H)	9.50
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	9.00
Sweet soy and roasted garlic.	



Rice & Noodles



SPICY EGG NOODLES (V)	7.50
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	8.50
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	7.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	6.00

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Desserts



YUZU LEMON DROP (H) (N)	12.50
Passion fruit, shiso and almond.	
ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)	12.50
Cinnamon, vanilla and poached pear.	
CHERRY BLOSSOM (H) (V) (T)	14.00
Cherry, chocolate and candy floss.	
CHOCOLATE AND HAZELNUT PAGODA (Serves 2) (N) (H) (V)	16.00
Vanilla, almond and miso caramel.	

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