



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



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, 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.

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.

ⓋG Vegan option available, ask your server Ⓥ Vegetarian 🌶️ Spicy dish Ⓝ Contains nuts Ⓜ Halal option available, ask your server

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