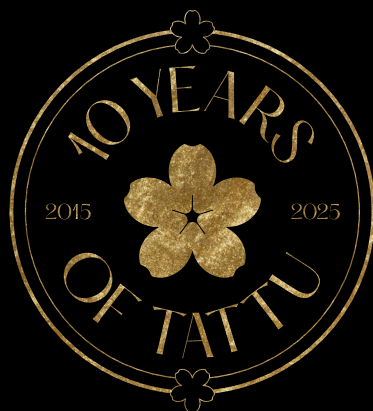




This year marks a monumental milestone as we celebrate 10 years of creating unforgettable moments at Tattu. From the first dish served to the countless memories shared, we are deeply grateful to you, our guests, for being at the heart of our journey.

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

CELEBRATING
10 YEARS OF
INIMITABLE MOMENTS
EST. 2015





Modern Sharing



69.00 per person
Minimum 2 people

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime and 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)

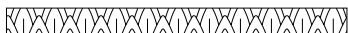
Passion fruit, shiso and almond.

🔪 Spicy dish

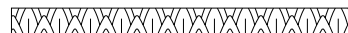
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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.

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



Tattu Signatures



89.00 per person
Minimum 2 people

WAVE ONE

SZECHUAN ROCK SHRIMP

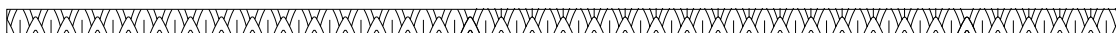
Carrot, sancho pepper and pickle.

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 peppers, 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, shiitake and royal koi gau.

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

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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