



冬之龍

CHRISTMAS

AT TATTU

Immerse yourself in the dark decadence of
The Tempest of the Azure Dragon.

This mythical creature, a symbol of transformation
and strength, guides us through winter into a season
of new beginnings.

Welcome to a time of sanctuary, celebration,
and pure indulgence.

CHRISTMAS

AT TATTU

Explore our seasonal food and drink specials. Modern Asian dishes and theatrical cocktails that capture the beauty and power of winter at Tattu.

COCKTAIL SPECIALS

JADE APPLE

Ciroc Apple, Kaveri Ginger, Vanilla,
winter spiced shrub.

13.50

ICED SKULL CANDY

Ciroc, candy, lemon.

15.00

DESSERT SPECIALS

WHITE CHOCOLATE BAUBLE (V) (H)

White chocolate, miso and winter berries.

13.00

WINTER BLOSSOM (V) (H)

Cherry, chocolate and candy floss.

12.50

CÎROC
VODKA



Dim Sum



WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) Sweet & sour soy.	12.00
AROMATIC DUCK SPRING ROLLS (H) Cherry hoisin sauce.	12.50
PAN SEARED PORK DUMPLING Black pepper pork.	13.50
SURF & TURF SHUMAI Beef short rib, King prawn and sesame.	14.00
LOBSTER AND PRAWN TOAST (H) Coconut, lime & chilli foam.	14.00
WAGYU BEEF GYOZA Edamame and teriyaki.	14.50



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF (serves 2-3 people)	34.90	FULL (serves 4-6 people)	65.00
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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 12.5% will be added to your bill, all of which is distributed to the team.



Small Plates



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

15.50

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

13.50

SZECHUAN ROCK SHRIMP **H**
Carrot, sansho pepper and pickle.

15.00

SESAME SALAD **H** **VG**
Kohlrabi, crispy eddo and pink radish.

10.00

X.O. SCALLOP SKEWERS
Pancetta, chilli and pork floss.

16.00

SALT & PEPPER TOFU **VG**
Garlic and cherry hoisin.

13.00

GLAZED BEEF SHORT RIB
Crispy shallots, chilli and spring onion.

17.50

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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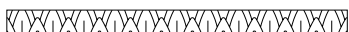
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Meat



BLACK PEPPER BEEF FILLET	34.00
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN (H) (T)	26.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) (V)	24.50
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
HONEY GLAZED CHAR SIU PORK	28.00
Sweet & sour sauce.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	60.00
Himalayan salt block, enoki mushroom and shallot soy.	
CARAMEL SOY AGED BEEF FILLET	38.50
UK premium aged beef, shiitake, ginger and asparagus.	
RED PEPPER LAMB CUTLETS	36.00
Gochujang, honey and sesame.	



Seafood



SZECHUAN SEABASS	37.00
Chilli, spring onion and lime.	
KUNG PO KING PRAWNS (H) (V) (T)	32.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD (H)	39.00
Hoisin, ginger and lime.	
WHITE MISO SALMON (H)	29.00
Pickled ginger and cucumber salad.	
HALF WASABI LOBSTER (H)	37.00
Wasabi gratin, lemon and lime.	

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Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	22.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️	21.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H) 🍴	10.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	10.00
Sweet soy and roasted garlic.	



Rice and Noodles



SPICY EGG NOODLES (V) 🌶️	13.00
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	15.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	12.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	7.00

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Desserts



YUZU LEMON DROP (H) (N)	12.00
Passion fruit, shiso and almond.	
WHITE CHOCOLATE BAUBLE (V) (H)	13.00
White chocolate, miso and winter berries.	
ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)	12.00
Cinnamon, vanilla and poached pear.	
WINTER BLOSSOM (H) (V) (T)	12.50
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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