



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



STEAMED

SURF & TURF SHUMAI 14.00
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 (VG) (H) 11.00
Porcini, ginger and garlic.

MIXED DIM SUM PLATTER 18.00
Wagyu beef, shiitake, royal koi gau.

FRIED

LOBSTER AND PRAWN TOAST (H) 14.00
Coconut, lime & chilli foam.

AROMATIC DUCK SPRING ROLLS (H) 12.00
Cherry hoisin sauce.

PAN SEARED PORK DUMPLING 12.00
Black pepper pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) 12.00
Sweet & sour soy.



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF	34.90	FULL	65.00
(serves 2-3 people)		(serves 4-6 people)	

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.



Small Plates



SUGAR SALT CRISPY SQUID (H)	13.50
Green sweet chilli, pomegranate and mint.	
CRISPY PORK BELLY	15.50
Black vinegar and coriander.	
SPICY SESAME TUNA TARTARE	17.00
Caviar, lotus root and ginger soy.	
GLAZED BEEF SHORT RIB	17.50
Crispy shallots, chilli and spring onion.	
SZECHUAN ROCK SHRIMP (H) (T)	15.00
Carrot, sansho pepper and pickle.	
SESAME SALAD (VG) (H)	10.00
Kohlrabi, crispy eddo and pink radish.	
X.O. SCALLOP SKEWERS	16.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	16.00
Truffle aioli, caviar and citrus ponzu.	
SALT & PEPPER TOFU (VG) (H)	13.00
Garlic and cherry hoisin.	

(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

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.

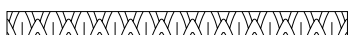
A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



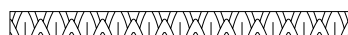
Meat



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



Seafood



KUNG PO KING PRAWNS (H) (S) (T)	32.00
Pineapple, green beans and Thai basil.	
SZECHUAN SEABASS	37.00
Chilli, spring onion and lime.	
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.	

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.



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

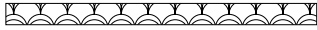
Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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.



Desserts



YUZU LEMON DROP (H) (N)	12.00
Passion fruit, shiso and almond.	
WHITE CHOCOLATE BAUBLE (H) (V)	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.	

(T) Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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.