

T A T T U

# A Winter Romance





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## Non-Alcoholic Cocktail Specials

Everleaf®   
NON-ALCOHOLIC APERITIFS

Eastern Fruits 11.00

Everleaf Forest, orgeat, orange, lime.



Mountain Flower 10.00

Everleaf Mountain, lavender, lemon,  
London Essence Peach & Jasmine Soda.



Water Jasmine 10.00

Everleaf Marine, jasmine, blood orange, apple.

@tatturestaurants

@tattulondon

tattu.co.uk



# Modern Sharing



**76.00 per person**  
Minimum 2 people

## WAVE ONE

SALTED EDAMAME

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.



## WAVE TWO

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

SZECHUAN SEABASS

Chilli, spring onion and lime.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



## WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

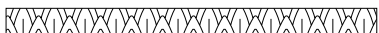
Cinnamon, vanilla and poached pear.

(N) Contains nuts

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



# Tattu Signatures



**96.00 per person**  
Minimum 2 people

## WAVE ONE

### SZECHUAN ROCK SHRIMP

Carrot, sansho pepper and pickle.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



## 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

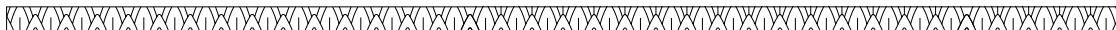
UK premium aged beef, shiitake, ginger and asparagus.

### CHINESE GREEN BEANS

Sweet soy and roasted garlic.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE THREE

### YUZU LEMON DROP (N)

Passion fruit, shiso and almond.

🌶️ Spicy dish (N) Contains nuts

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# Emperor's Choice



**125.00 per person**  
Minimum 2 people

## WAVE ONE

### MIXED DIM SUM PLATTER

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

### 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

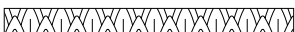
SURF & TURF SHUMAI	15.00
Beef short rib, King prawn and sesame.	
ROYAL KOI FISH GAU (H)	14.00
Black cod, King prawn and plum sauce.	
WAGYU BEEF DUMPLING (T)	16.00
Sriracha, kimchi and spring onions.	
SHIITAKE XIAO LONG BAO (H) (VG)	12.00
Porcini, ginger and garlic.	
MIXED DIM SUM PLATTER	26.00
Wagyu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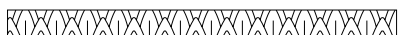
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## Small Plates



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	17.50
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.	



## Sushi



*Maki Rolls – all 6 Pieces*

SPICY KOI FISH 🗡️ (H)	16.00
Truffle aioli, caviar and citrus ponzu.	
DRAGON (H) (T)	16.50
Tempura prawn, sriracha and avocado.	
CALIFORNIA (H)	18.00
White crab, avocado and tobiko.	
SALMON (H)	15.00
Torched salmon, avocado and wasabi salsa.	
ASPARAGUS TEMPURA (VG) (H)	11.50
Wasabi mayonnaise and togarashi.	
WAGYU 🗡️	21.00
Sesame, jalapeno and spicy mayonnaise.	

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

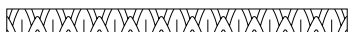




## Meat



CARAMEL SOY AGED BEEF FILLET	39.90
UK premium aged beef, shiitake, ginger and asparagus.	
CHINESE BBQ CHICKEN <sup>(H)</sup> <sup>(T)</sup>	28.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>	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 <sup>120G</sup>	65.00
Himalayan salt block, enoki mushroom and shallot soy.	
RED PEPPER LAMB CUTLETS	36.00
Gochujang, honey and sesame.	



## Seafood



KUNG PO KING PRAWNS <sup>(H)</sup> <sup>(S)</sup>	32.00
Pineapple, green beans and Thai basil.	
SZECHUAN SEABASS	39.00
Chilli, spring onion and lime.	
SHANGHAI BLACK COD <sup>(H)</sup> <sup>(T)</sup>	42.00
Hoisin, ginger and lime.	
WHITE MISO SALMON <sup>(H)</sup>	29.50
Pickled ginger and cucumber salad.	
WASABI LOBSTER <sup>(H)</sup>	HALF 37.50
Wasabi gratin, lemon and lime.	
FULL 66.00	

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## Vegetables & Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H) 23.00  
Asparagus and mangetout.

KUNG PO TOFU (VG) (H) (T) 22.00  
Pineapple, green beans and lotus.

TENDERSTEM BROCCOLI (VG) (H) 12.00  
Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H) 12.00  
Sweet soy and roasted garlic.



## Rice & Noodles



SPICY EGG NOODLES (V) (H) 14.00  
Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE 16.00  
Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (V) (H) 13.00  
Carrot, courgette and spring onion.

STEAMED JASMINE RICE (VG) (H) 8.00

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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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