

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.



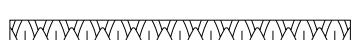
Snacks



SALTED EDAMAME (VG) (H) 5.90

SZECHUAN EDAMAME (VG) (H) 5.90

PRAWN & SESAME CRACKERS (H) 5.90



Dim Sum



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

AROMATIC DUCK SPRING ROLLS (H) 12.50
Cherry hoisin sauce.

PAN SEARED PORK DUMPLING 13.50
Black pepper pork.

SURF & TURF SHUMAI 14.00
Beef short rib, King prawn and sesame.

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

WAGYU BEEF GYOZA 14.50
Edamame and teriyaki.

Peking Duck Pancakes

Szechuan, cucumber and spring onion. (H)

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

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

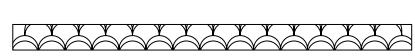
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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.



Small Plates



CRISPY PORK BELLY 
Black vinegar and coriander.

15.50

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

13.50

SZECHUAN ROCK SHRIMP 
Carrot, sansho pepper and pickle.

15.00

SESAME SALAD  
Kohlrabi, crispy eddo and pink radish.

10.00

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

16.00

SALT & PEPPER TOFU 
Garlic and cherry hoisin.

13.00

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

21.50

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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) S	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) S 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   22.00

Asparagus and mangetout.

KUNG PO TOFU   21.00

Pineapple, green beans and lotus.

TENDERSTEM BROCCOLI    10.00

Black sesame and truffle.

CHINESE GREEN BEANS   10.00

Sweet soy and roasted garlic.



Rice and Noodles

SPICY EGG NOODLES   13.00

Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE 15.00

Carrot, courgette and spring onion.

VEGETABLE FRIED RICE   12.00

Carrot, courgette and spring onion.

STEAMED JASMINE RICE   7.00

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Desserts



YUZU LEMON DROP (H) (N) 12.00
Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H) 12.00
Cinnamon, vanilla and poached pear.

CHERRY 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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