

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.



# Dim Sum



WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS	ⓧ	⓪	⓭	12.00
Sweet & sour soy.				
AROMATIC DUCK SPRING ROLLS	⓪			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	⓪			14.00
Coconut, lime & chilli foam.				
WAGYU BEEF GYOZA				14.50
Edamame and teriyaki.				

## Peking Duck Pancakes

Szechuan, cucumber and spring onion. ⓪

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

**T** Tattu recommends

**(VG)** Vegan option available, ask your server   **(ⓧ)** Vegetarian   **(🌶)** Spicy dish   **(N)** Contains nuts   **(⓪)** Halal option available, ask your server

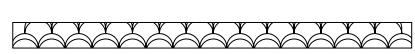
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A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



# 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.

17.50

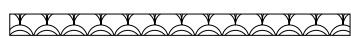
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## Meat



BLACK PEPPER BEEF FILLET	34.00
Wok fired peppers and shallots.	
<b>CHINESE BBQ CHICKEN <span style="font-size: small;">(H) T</span></b>	26.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD <span style="font-size: small;">(N) S</span>	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.	
<b>KUNG PO KING PRAWNS <span style="font-size: small;">(H) S T</span></b>	32.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD <span style="font-size: small;">(H)</span>	39.00
Hoisin, ginger and lime.	
WHITE MISO SALMON <span style="font-size: small;">(H)</span>	29.00
Pickled ginger and cucumber salad.	
HALF WASABI LOBSTER <span style="font-size: small;">(H)</span>	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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