

T A T T U

# A Winter Romance



T A T T U

## 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



## 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** (V) (H) 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)

↗ Spicy dish (N) Contains Nuts

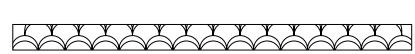
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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  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   15.00

Carrot, sansho pepper and pickle.

SESAME SALAD   10.00

Kohlrabi, crispy eddo and pink radish.

X.O. SCALLOP SKEWERS 16.00

Pancetta, chilli and pork floss.

SEVEN SPICED SEARED TUNA  16.00

Truffle aioli, caviar and citrus ponzu.

SALT & PEPPER TOFU   13.00

Garlic and cherry hoisin.

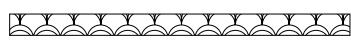
 Tattu recommends

 Vegan option available, ask your server  Vegetarian  Spicy dish  Contains nuts  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.	
<b>CHINESE BBQ CHICKEN (H) (T)</b>	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.	



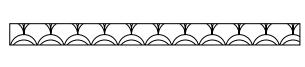
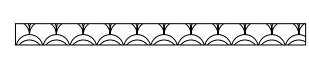
## Seafood



<b>KUNG PO KING PRAWNS (H) (S) (T)</b>	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.	

 Tattu recommends

 Vegan option available, ask your server  Vegetarian  Spicy dish  Contains nuts  Halal option available, ask your server

 Vegetables and Tofu 

MOCK CHICKEN AND BLACK BEAN   22.00

Asparagus and mangetout.

KUNG PO TOFU     21.00

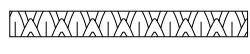
Pineapple, green beans and lotus.

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

 Tattu recommends

 Vegan option available, ask your server  Vegetarian  Spicy dish  Contains nuts  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.

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.

 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.