

T A T T U

# A Winter Romance





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## Non-Alcoholic Cocktail Specials

Everleaf®   
NON-ALCOHOLIC APERITIFS

Eastern Fruits 12.00

Everleaf Forest, orgeat, orange, lime.



Mountain Flower 11.00

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



Water Jasmine 11.00

Everleaf Marine, jasmine, blood orange, apple.

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tattu.co.uk



# Dim Sum



## STEAMED

LOBSTER DUMPLING 21.00  
Lobster bisque puree.

WAGYU BEEF DUMPLING 18.00  
Sriracha, kimchi and spring onion.

TRUFFLE SHIITAKE BAO BUN (VG) (H) 18.00  
Truffle, kimchi and crispy seaweed.

ROYAL KOI FISH GAU (H) (T) 16.00  
Black cod, King prawn and plum sauce.

SURF & TURF SHUMAI 18.00  
Beef short rib, King prawn and sesame.

MIXED DIM SUM PLATTER 39.00  
Wagyu beef, lobster, surf & turf, royal koi gau.

## FRIED

LOBSTER AND SCALLOP TOAST 26.00  
Coconut, lime & chilli foam.

AROMATIC DUCK SPRING ROLLS (H) 16.00  
Cherry hoisin sauce.

PAN SEARED IBERICO PORK BAO 16.00  
Black pepper Iberico pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) 15.50  
Sweet & sour soy.



# Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF 42.00 FULL 80.00

(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



## Small Plates



CRISPY PORK BELLY	24.00
Black vinegar and coriander.	
SPICY SESAME TUNA TARTARE (H)	21.00
Caviar, lotus root and ginger soy.	
SALT & PEPPER TOFU (VG) (H)	16.00
Garlic and cherry hoisin.	
SZECHUAN ROCK SHRIMP (H) (T)	21.00
Carrot, sansho pepper and pickle.	
SESAME SALAD (VG) (H)	14.00
Kohlrabi, crispy eddo & pink radish.	
X.O. SCALLOP SKEWERS	19.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	19.00
Truffle aioli, caviar and citrus ponzu.	
SUGAR SALT CRISPY SQUID (H)	19.00
Green sweet chilli, pomegranate and mint.	
GLAZED BEEF SHORT RIB	19.50
Crispy shallots, chilli and spring onion.	



## Sushi



*Maki Rolls – all 8 Pieces*

SPICY KOI FISH (H)	19.00
Truffle aioli, caviar and citrus ponzu.	
DRAGON (H)	24.00
Tempura prawn, sriracha and avocado.	
CALIFORNIA (H)	24.00
White crab, avocado and tobiko.	
SALMON (H)	18.50
Torched salmon, avocado and wasabi salsa.	
ASPARAGUS TEMPURA (VG) (H)	14.50
Wasabi mayonnaise and togarashi.	
WAGYU (H)	28.00
Sesame, jalapeño and spicy mayonnaise.	

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## Meat



BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN <sup>(H)</sup> <sup>(T)</sup>	32.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>	32.50
Chicken, roasted chilli peppers, cashews and sesame soy.	
HONEY GLAZED CHAR SIU PORK	35.50
Sweet & sour sauce.	
SALT GRILLED JAPANESE BLACK WAGYU 200G	110.00
Himalayan salt block, enoki mushroom and shallot soy.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	
RED PEPPER LAMB CUTLETS	38.00
Gochujang, honey and sesame.	



## Seafood



SZECHUAN SEABASS	46.00
Chilli, spring onion and lime.	
KUNG PO KING PRAWNS <sup>(H)</sup> <sup>(S)</sup> <sup>(T)</sup>	42.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD <sup>(H)</sup>	48.00
Hoisin, ginger and lime.	
WHITE MISO SALMON <sup>(H)</sup>	36.00
Pickled ginger and cucumber salad.	
WASABI LOBSTER <sup>(H)</sup>	HALF 48.50
Wasabi gratin, lemon and lime.	
	FULL 82.00

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 14.5% will be added to your bill, all of which is distributed to the team.



## Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)

26.00

Asparagus and mangetout.

KUNG PO TOFU (VG) (H)  

24.00

Pineapple, green beans and lotus.

TENDERSTEM BROCCOLI (VG) (H)

15.00

Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H)

15.00

Sweet soy and roasted garlic.



## Rice and Noodles



SPICY EGG NOODLES (V) 

15.00

Pak choi, lily bulb and spring onion.

WAGYU FRIED RICE

28.00

Baby onion and soy cured yolk.

SHREDDED DUCK FRIED RICE (H)

18.00

Carrot, courgette and spring onion.


VEGETABLE FRIED RICE (V) (H)

14.00

Carrot, courgette and spring onion.

STEAMED JASMINE RICE (VG) (H)

10.00

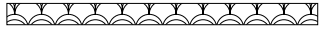
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# Desserts



YUZU LEMON DROP (H) (N)

15.50

Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)

13.50

Cinnamon, vanilla and poached pear.

CHERRY BLOSSOM (H) (V) (T)

16.50

Cherry, chocolate and candy floss.

CHOCOLATE AND HAZELNUT PAGODA (Serves 2) (N) (H) (V)

18.00

Vanilla, almond and miso caramel.

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