

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	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
------	-------	------	-------

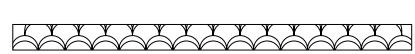
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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  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   16.50
Carrot, sansho pepper and pickle.

SESAME SALAD   12.00
Kohlrabi, crispy eddo and pink radish.

X.O. SCALLOP SKEWERS 17.00
Pancetta, chilli and pork floss.

SEVEN SPICED SEARED TUNA  16.00
Truffle aioli, caviar and citrus ponzu.

SALT & PEPPER TOFU   14.00
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	39.90
UK premium aged beef, shiitake, ginger and asparagus.	
CHINESE BBQ CHICKEN  	28.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD  	26.90
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
HONEY GLAZED CHAR SIU PORK	30.00
Sweet & sour sauce.	
RED PEPPER LAMB CUTLETS	36.00
Gochujang, honey and sesame.	
BLACK PEPPER BEEF FILLET	37.50
Wok fired peppers and shallots.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood

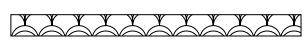


KUNG PO KING PRAWNS  	32.00
Pineapple, green beans and Thai basil.	
SZECHUAN SEABASS	39.00
Chilli, spring onion and lime.	
SHANGHAI BLACK COD  	42.00
Hoisin, ginger and lime.	
WHITE MISO SALMON 	29.50
Pickled ginger and cucumber salad.	
WASABI LOBSTER 	37.50
Wasabi gratin, lemon and lime.	
	FULL 66.00

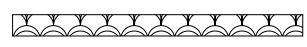
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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



Vegetables & Tofu



MOCK CHICKEN AND BLACK BEAN VG H 23.00

Asparagus and mangetout.

KUNG PO TOFU VG H S T 22.00

Pineapple, green beans and lotus.

TENDERSTEM BROCCOLI VG H 12.00

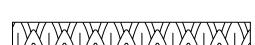
Black sesame and truffle.

CHINESE GREEN BEANS VG H 12.00

Sweet soy and roasted garlic.



Rice & Noodles



SPICY EGG NOODLES V S 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

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.



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.

 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.