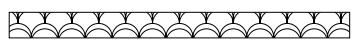


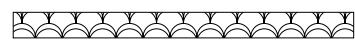
T A T T U

# A Winter Romance





# Modern Sharing



**76.00 per person**  
Minimum 2 people

## WAVE ONE

SALTED EDAMAME

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.



## WAVE TWO

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

SZECHUAN SEABASS

Chilli, spring onion and lime.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



## WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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.

# Tattu Signatures

96.00 per person

Minimum 2 people

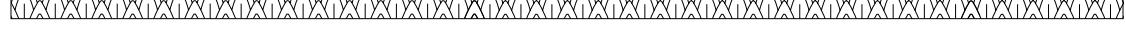
## WAVE ONE

### SZECHUAN ROCK SHRIMP

Carrot, sansho pepper and pickle.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



## WAVE TWO

### WHITE MISO SALMON

Pickled ginger and cucumber salad.

### WOK FIRED ANGRY BIRD (N)

Chicken, roasted chilli pepper, cashews and sesame honey soy.

### CARAMEL SOY AGED BEEF FILLET

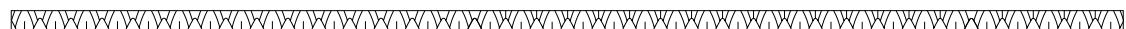
UK premium aged beef, shiitake, ginger and asparagus.

### CHINESE GREEN BEANS

Sweet soy and roasted garlic.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE THREE

### YUZU LEMON DROP (N)

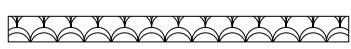
Passion fruit, shiso and almond.

 Spicy dish  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.



# Emperor's Choice



**125.00 per person**

Minimum 2 people

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu beef, Shiitake, Surf & turf, Royal koi gau.

### GLAZED BEEF SHORT RIB

Crispy shallots, chilli and spring onion.



## WAVE TWO

### HONEY GLAZED CHAR SIU PORK

Sweet & sour sauce.

### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### SPICY EGG NOODLES

Pak choi, lily bulb and spring onion.

### TENDERSTEM BROCCOLI

Black sesame and truffle.



## WAVE THREE

### CHERRY BLOSSOM

Cherry, chocolate and candy floss.

 Spicy dish

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.