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# LUNAR NEW YEAR

THE YEAR OF THE FIRE HORSE

17TH FEBRUARY - 3RD MARCH

Celebrate Chinese New Year with our specially created sharing menu, alongside an exclusive cocktail and our Year of the Horse dessert, thoughtfully crafted for the occasion.

Chinese New Year 2026 marks the Year of the Fire Horse. It is a year associated with bold decisions, energy, passion and forward momentum.

馬年

# LUNAR NEW YEAR

THE YEAR OF THE FIRE HORSE



(Serves two)

## THE FIRE HORSE

Tanqueray, Cointreau, blood orange,  
lemongrass & ginger, chilli

25

## THE UNTAMED FLAME Non - Alcoholic

Tanqueray 0.0, blood orange,  
lemongrass & ginger, chilli

16

馬年

# LUNAR NEW YEAR

THE YEAR OF THE FIRE HORSE



THE YEAR OF THE HORSE ©

Almond, marshmallow and  
honeycomb.

14.50

馬年

# LUNAR NEW YEAR

Available Tuesday 17th February – Tuesday 3rd March

## COCKTAIL SPECIAL

(Serves two)

### THE FIRE HORSE

Tanqueray, Cointreau, blood orange,  
chilli, lemongrass & ginger

**25**

### THE UNTAMED FLAME Non - Alcoholic

Tanqueray 0.0, blood orange,  
chilli, lemongrass & ginger

**16**

**60.00 per person**

Minimum 2 people

### WAVE ONE

#### LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

#### WAGYU BEEF GYOZA

Edamame and teriyaki.

### WAVE TWO

#### CHINESE BBQ CHICKEN

Chilli, sweet soy and pickled cucumber.

#### SHANGHAI BLACK COD

Hoisin, ginger and lime.

#### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.

#### TENDERSTEM BROCCOLI

Black sesame and truffle.

### WAVE THREE

#### YEAR OF THE HORSE <sup>Ⓝ</sup>

Almond, marshmallow and honeycomb.

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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.



# Snacks



SALTED (VG) (H) 5.90  
EDAMAME

SZECHUAN (VG) (H) 5.90  
EDAMAME

PRAWN & SESAME (H) 5.90  
CRACKERS



# Dim Sum



WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) 12.00  
Sweet & sour soy.

AROMATIC DUCK SPRING ROLLS (H) 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 (H) 14.00  
Coconut, lime & chilli foam.

WAGYU BEEF GYOZA 14.50  
Edamame and teriyaki.



# Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF 34.90  
(serves 2-3 people)

FULL 65.00  
(serves 4-6 people)

(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

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## Small Plates



<b>CRISPY PORK BELLY</b> <b>T</b> Black vinegar and coriander.	15.50
<b>SUGAR SALT CRISPY SQUID</b> <b>H</b> Green sweet chilli, pomegranate and mint.	13.50
<b>SZECHUAN ROCK SHRIMP</b> <b>H</b> Carrot, sansho pepper and pickle.	15.00
<b>SESAME SALAD</b> <b>H</b> <b>VG</b> Kohlrabi, crispy eddo and pink radish.	10.00
<b>X.O. SCALLOP SKEWERS</b> Pancetta, chilli and pork floss.	16.00
<b>SALT &amp; PEPPER TOFU</b> <b>VG</b> Garlic and cherry hoisin.	13.00
<b>GLAZED BEEF SHORT RIB</b> Crispy shallots, chilli and spring onion.	21.50

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# Meat



BLACK PEPPER BEEF FILLET	34.00
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN <sup>(H)</sup> <sup>(T)</sup>	26.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>	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 <sup>120G</sup>	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.	
KUNG PO KING PRAWNS <sup>(H)</sup> <sup>(S)</sup> <sup>(T)</sup>	32.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD <sup>(H)</sup>	39.00
Hoisin, ginger and lime.	
WHITE MISO SALMON <sup>(H)</sup>	29.00
Pickled ginger and cucumber salad.	
HALF WASABI LOBSTER <sup>(H)</sup>	37.00
Wasabi gratin, lemon and lime.	

<sup>(T)</sup> Tattu recommends

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## Vegetables and Tofu



<b>MOCK CHICKEN AND BLACK BEAN</b> (VG) (H) Asparagus and mangetout.	22.00
<b>KUNG PO TOFU</b> (VG) (H) 🌶️ Pineapple, green beans and lotus.	21.00
<b>TENDERSTEM BROCCOLI</b> (VG) (H) (T) Black sesame and truffle.	10.00
<b>CHINESE GREEN BEANS</b> (VG) (H) Sweet soy and roasted garlic.	10.00



## Rice and Noodles



<b>SPICY EGG NOODLES</b> (V) 🌶️ Pak choi, lily bulb and spring onion.	13.00
<b>SHREDDED DUCK FRIED RICE</b> Carrot, courgette and spring onion.	15.00
<b>VEGETABLE FRIED RICE</b> (V) (H) Carrot, courgette and spring onion.	12.00
<b>STEAMED JASMINE RICE</b> (VG) (H)	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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