

T A T T U

馬年

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



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 DUMPLING

Sriracha, kimchi and spring onion.

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 (N)

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
EDAMAME

VG H

5.90

SZECHUAN
EDAMAME

VG H



5.90

PRAWN & SESAME
CRACKERS

H

5.90



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 T
Sriracha, kimchi and spring onions.

16.00

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.

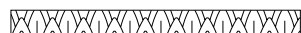
PAN SEARED PORK DUMPLING

12.00

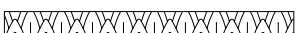
Black pepper pork.

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

12.00



Peking Duck Pancakes



Szechuan, cucumber and spring onion. H

HALF
(serves 2-3 people)

34.90

FULL
(serves 4-6 people)

65.00



Small Plates



SUGAR SALT CRISPY SQUID (H)	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	21.50
Crispy shallots, chilli and spring onion.	
SZECHUAN ROCK SHRIMP (H) (T)	15.00
Carrot, sansho pepper and pickle.	
SESAME SALAD (VG) (H)	10.00
Kohlrabi, crispy eddo and pink radish.	
X.O. SCALLOP SKEWERS	16.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	16.00
Truffle aioli, caviar and citrus ponzu.	
SALT & PEPPER TOFU (VG) (H)	13.00
Garlic and cherry hoisin.	

(T) Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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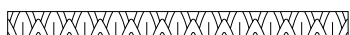
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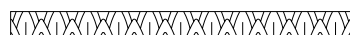
Meat



CARAMEL SOY AGED BEEF FILLET	38.50
UK premium aged beef, shiitake, ginger and asparagus.	
CHINESE BBQ CHICKEN (H) (T)	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



KUNG PO KING PRAWNS (H) (S) (T)	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.	

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Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)

22.00

Asparagus and mangetout.

KUNG PO TOFU (VG) (H)  

21.00

Pineapple, green beans and lotus.

TENDERSTEM BROCCOLI (VG) (H)

10.00

Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H)

10.00

Sweet soy and roasted garlic.



Rice and Noodles



SPICY EGG NOODLES (V) 

13.00

Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE

15.00

Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (V) (H)

12.00

Carrot, courgette and spring onion.

STEAMED JASMINE RICE (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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