



T A T T U

Valentine's Day

Specials Available 12th - 15th February

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Sharing Cocktail

Serves 2

ELIXIR OF LOVE

Ketel One, Briottet Poppy,
blood orange, cranberry.

22.00

Dim Sum

Heart Shaped

WAGYU BEEF DUMPLINGS

Sriracha, kimchi and spring onions.

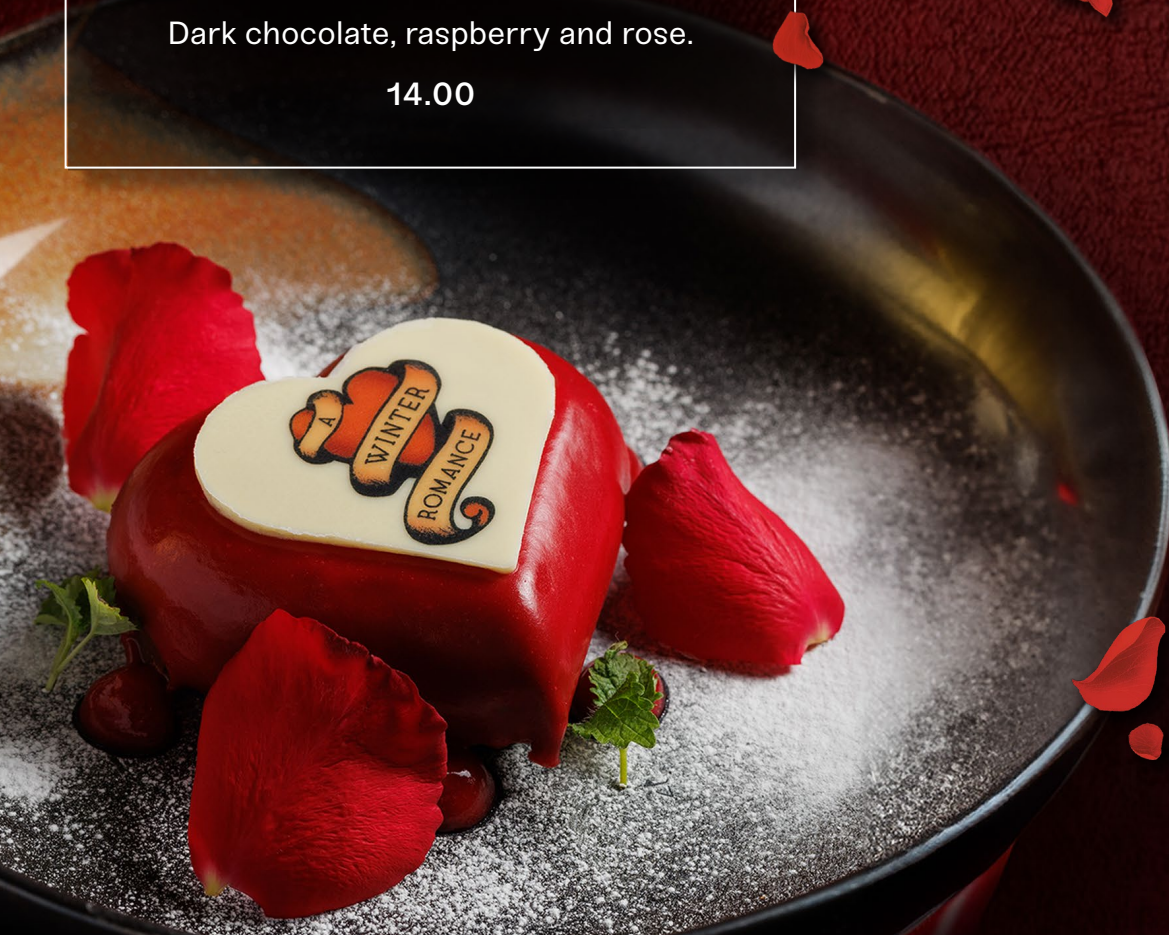
16.00

Dessert

THE LASTING MARK

Dark chocolate, raspberry and rose.

14.00





Snacks



SALTED (VG) (H) 5.90
EDAMAME

SZECHUAN (VG) (H) 5.90
EDAMAME

PRAWN & SESAME (H) 5.90
CRACKERS



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) 16.00
Sriracha, kimchi and spring onions.

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.

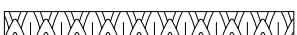
AROMATIC DUCK SPRING ROLLS (H) 12.00
Cherry hoisin sauce.

PAN SEARED PORK DUMPLING 12.00
Black pepper pork.

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



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

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.

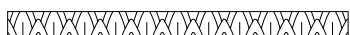
A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



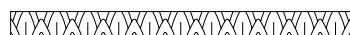
Meat



CARAMEL SOY AGED BEEF FILLET	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.

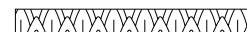
CHINESE GREEN BEANS (VG) (H)

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)
Passion fruit, shiso and almond.

12.00

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)
Cinnamon, vanilla and poached pear.

12.00

CHERRY BLOSSOM (H) (V) (T)
Cherry, chocolate and candy floss.

12.50

CHOCOLATE AND HAZELNUT PAGODA (Serves 2) (N) (H) (V)
Vanilla, almond and miso caramel.

16.00

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