

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

28

## THE UNTAMED FLAME Non - Alcoholic

Tanqueray 0.0, blood orange,  
lemongrass & ginger, chilli

18

馬年

# LUNAR NEW YEAR

THE YEAR OF THE FIRE HORSE



THE YEAR OF THE HORSE ©

Almond, marshmallow and  
honeycomb.

15.50

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

**28**

### THE UNTAMED FLAME Non - Alcoholic

Tanqueray 0.0, blood orange,  
chilli, lemongrass & ginger

**18**

**70.00 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 <sup>Ⓝ</sup>

Almond, marshmallow and honeycomb.

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 14.5% will be added to your bill, all of which is distributed to the team.



# Snacks



SALTED (VG) (H) 6.50  
EDAMAME

SZECHUAN (VG) (H) 6.50  
EDAMAME

PRAWN & SESAME (H) 6.50  
CRACKERS



# Dim Sum



## STEAMED

LOBSTER DUMPLING 21.00

Lobster bisque puree.

WAGYU BEEF DUMPLING 18.00

Sriracha, kimchi and spring onion.

TRUFFLE SHIITAKE BAO BUN (VG) (H) 18.00

Truffle, kimchi and crispy seaweed.

ROYAL KOI FISH GAU (H) (T) 16.00

Black cod, King prawn and plum sauce.

SURF & TURF SHUMAI 18.00

Beef short rib, King prawn and sesame.

MIXED DIM SUM PLATTER 42.00

Wagyu beef, lobster, surf & turf, royal koi gau.

## FRIED

LOBSTER AND SCALLOP TOAST 26.00

Coconut, lime & chilli foam.

AROMATIC DUCK SPRING ROLLS (H) 16.00

Cherry hoisin sauce.

PAN SEARED IBERICO PORK BAO 16.00

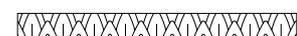
Black pepper Iberico pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) 15.50

Sweet & sour soy.



# Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF

43.50

FULL

80.00



## Small Plates



CRISPY PORK BELLY Black vinegar and coriander.	24.00
SPICY SESAME TUNA TARTARE (H) Caviar, lotus root and ginger soy.	21.00
SALT & PEPPER TOFU (VG) (H) Garlic and cherry hoisin.	16.00
SZECHUAN ROCK SHRIMP (H) (T) Carrot, sansho pepper and pickle.	21.00
SESAME SALAD (VG) (H) Kohlrabi, crispy eddo & pink radish.	14.00
X.O. SCALLOP SKEWERS Pancetta, chilli and pork floss.	22.00
SEVEN SPICED SEARED TUNA (H) Truffle aioli, caviar and citrus ponzu.	19.00
SUGAR SALT CRISPY SQUID (H) Green sweet chilli, pomegranate and mint.	19.00
GLAZED BEEF SHORT RIB Crispy shallots, chilli and spring onion.	26.00



## Sushi



*Maki Rolls - all 8 Pieces*

SPICY KOI FISH (H) Truffle aioli, caviar and citrus ponzu.	19.00
DRAGON (H) Tempura prawn, sriracha and avocado.	24.00
CALIFORNIA (H) White crab, avocado and tobiko.	24.00
SALMON (H) Torched salmon, avocado and wasabi salsa.	18.50
ASPARAGUS TEMPURA (VG) (H) Wasabi mayonnaise and togarashi.	14.50
WAGYU (H) Sesame, jalapeño and spicy mayonnaise.	28.00

(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



# Meat



BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN (H) (T)	32.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) (S)	32.50
Chicken, roasted chilli peppers, cashews and sesame soy.	
HONEY GLAZED CHAR SIU PORK	35.50
Sweet & sour sauce.	
SALT GRILLED JAPANESE BLACK WAGYU 200G	110.00
Himalayan salt block, enoki mushroom and shallot soy.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	
RED PEPPER LAMB CUTLETS	38.00
Gochujang, honey and sesame.	



# Seafood



SZECHUAN SEABASS	46.00
Chilli, spring onion and lime.	
KUNG PO KING PRAWNS (H) (S) (T)	42.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD (H)	48.00
Hoisin, ginger and lime.	
WHITE MISO SALMON (H)	36.00
Pickled ginger and cucumber salad.	
WASABI LOBSTER (H)	HALF 48.50
Wasabi gratin, lemon and lime.	
	FULL 82.00

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 14.5% will be added to your bill, all of which is distributed to the team.



## Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	26.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) (T)	24.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H)	15.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	15.00
Sweet soy and roasted garlic.	



## Rice and Noodles



SPICY EGG NOODLES (V) (S)	15.00
Pak choi, lily bulb and spring onion.	
WAGYU FRIED RICE	28.00
Baby onion and soy cured yolk.	
SHREDDED DUCK FRIED RICE (H)	18.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	14.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	10.00

(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 14.5% will be added to your bill, all of which is distributed to the team.



# Desserts



YUZU LEMON DROP (H) (N) 15.50  
Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H) 13.50  
Cinnamon, vanilla and poached pear.

CHERRY BLOSSOM (H) (V) (T) 16.50  
Cherry, chocolate and candy floss.

CHOCOLATE AND HAZELNUT PAGODA (Serves 2) (N) (H) (V) 18.00  
Vanilla, almond and miso caramel.

(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 14.5% will be added to your bill, all of which is distributed to the team.