

T A T F 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



THE YEAR OF THE HORSE <sup>®</sup>

Almond, marshmallow and  
honeycomb.

14.50



## Desserts



**YUZU LEMON DROP** (H) (N) **12.50**

Passion fruit, shiso and almond.

**ASIAN PEAR STICKY  
TOFFEE PUDDING** (VG) (H) **12.50**

Cinnamon, vanilla and poached pear.

**CHERRY BLOSSOM** (H) (V) (T) **14.00**

Cherry, chocolate and candy floss.

**CHOCOLATE AND HAZELNUT  
PAGODA (Serves 2)** (N) (H) (V) **16.00**

Vanilla, almond and miso caramel.

**T** Tattu recommends

(N) Contains nuts (H) Halal option available, ask your server

(V) Vegetarian (VG) Vegan 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. Under new operating procedures Tattu will be unable to accept cash payments.



## After Dinner Cocktails



<b>KOKO TATTU</b>	<b>12.50</b>
Bacardi Coconut, lychee, lime.	
<b>LUCKY NUMBER 8</b>	<b>15.00</b>
Singleton, Chilli infused Santiago de Cuba 8yr, chocolate.	
<b>EASTERN DRAGON</b>	<b>16.00</b>
Tanqueray, raspberry, pomegranate.	



## Dessert Wine

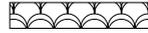


	75ml	Btl
<b>LA FLEUR D'OR</b>	<b>7.00</b>	<b>32.00</b>
Sauternes, Bordeaux, France		
<b>CHATEAU CHANGYU</b>		<b>70.00</b>
Golden Diamond Icewine, Liaoning, China.		

*Please ask your bartender for any  
suggestions to suit your taste.*



## Louis XIII



*As a Louis XIII fortress, Tattu has been granted exclusive status as an ambassador for the most prestigious spirit in the world. So we would like to invite you to enjoy a range of measures starting from a 10ml tasting.*

<b>10ml</b>	<b>65.00</b>
<b>20ml</b>	<b>130.00</b>
<b>30ml</b>	<b>195.00</b>
<b>40ml</b>	<b>260.00</b>
<b>50ml</b>	<b>315.00</b>



## The Macallan



Served neat 50ml

**THE MACALLAN DOUBLE CASK 12 YEARS OLD**

**20.00**

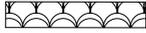
**THE MACALLAN DOUBLE CASK 18 YEARS OLD**

**50.00**

**THE MACALLAN SHERRY OAK 18 YEARS OLD**

**60.00**

Crafted without compromise.  
Please savour The Macallan responsibly.



# Sake



## **AKASHI TAI HONJOZO**

Crisp, dry and light.

A perfect introduction into sake.

50ml	8.50
300ml	50.00

## **AKASHI TAI UMESHU**

Luxurious. Full of decadent and delicious plum flavours. A great alternative to a dessert wine.

50ml	8.50
500ml	75.00

## **AKASHI TAI YUZUSHU**

Sweet, zesty and light. Infused with citrus and fruit for a crisp and fresh taste.

50ml	10.00
500ml	85.00

## **AKASHI TAI DAIGINJO GENSHU**

Banana and honey with white flower notes and a citrus finish.

300ml	55.00
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## **AKASHI TAI HONJOZO GENSHU**

A creamy rich palate with tropical fruit flavours, a clean and long finish.

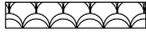
300ml	65.00
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## **AKASHI TAI JUNMAI DAIGINJO GENSHU**

Superbly balanced. Peach and melon notes.

The peak of sake craft.

300ml	70.00
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## Digestifs



<b>BRUGAL 1888</b>	<b>15.25</b>
<b>Crafted Rum from the Dominican Republic.</b>	
Notes of vanilla, red fruits and toffee intertwined with cocoa and natural oak spice.	
<b>SUNTORY CHITA</b>	<b>16.75</b>
<b>Japanese Single Grain Whisky.</b>	
Subtle notes of mint, honey and wood spice.	
<b>MACALLAN DOUBLE CASK 12YR</b>	<b>20.00</b>
<b>Single Malt Scotch Whisky.</b>	
Notes of candied lemon citrus and smooth fudge.	
<b>HIBIKI HARMONY</b>	<b>20.00</b>
<b>Japanese Blended Whisky.</b>	
Enticing notes of orange peel and white chocolate.	
<b>JOHNNIE WALKER BLUE LABEL</b>	<b>38.00</b>
<b>Blended Scotch Whisky.</b>	
Caramel and dark chocolate, with a warming, slightly smoky finish.	
<b>MOUNT GAY 1703</b>	<b>42.00</b>
<b>Barbadian Rum made since 1703.</b>	
Rich vanilla and banana with a balance of raisins, spice and toast.	

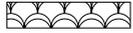


## Coffee



<b>AMERICANO</b>	<b>3.00</b>
<b>LATTE</b>	<b>3.50</b>
<b>CAPPUCCINO</b>	<b>3.50</b>
<b>ESPRESSO</b>	<b>2.50</b>
<b>DOUBLE ESPRESSO</b>	<b>3.50</b>

*Soya, oat and almond milk  
available upon request.*



# Jing Chinese Tea Service



## WHITE TEA

**JASMINE SILVER NEEDLE** 4.50  
Yinpan Garden, Yunnan.

## GREEN TEA

**FLOWERING LILY AND JASMINE** 5.50  
Mr Lin's Tea Garden, Fujian.

## OOLONG TEA

**IRON BUDDHA** 4.50  
Dazhai Tea Garden, Fujian.

## BLACK TEA

**RED DRAGON** 4.50  
Ximeng Garden, Yunnan.

## BREAKFAST TEA

**ORGANIC YUNNAN BREAKFAST** 4.50  
Da Hei Tea Garden, Yunnan.

## HERBAL TEA

**LEMONGRASS AND GINGER** 4.00

**FRESH MINT TEA** 4.00