

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



THE YEAR OF THE HORSE [®]

Almond, marshmallow and
honeycomb.

15.50



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.



Tattu recommends



Contains nuts



Halal option available, ask your server



Vegetarian



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



After Dinner Cocktails



FRUIT MOUNTAIN TEA	18.50
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Tanqueray, peach, peony.

HIDDEN DRAGON	22.00
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Casamigos, Frangelico,
coconut and almond.

OO LONG OLD FASHIONED	23.00
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Singleton, brown butter,
Santiago de Cuba, Oolong tea.



Sweet Wine & Sake



50 ML

AKASHI-TAI UMESHU	8.50
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AKASHI-TAI YUZUSHU	11.00
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2017 RECCIOTO DELLA VALPOLICELLA, ANGELORUM, MASI	11.50
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Veneto, Italy.

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



Dessert Wine



75ml

Btl

LA FLEUR D'OR

9.00

42.00

Sauternes, Bordeaux, France

CHATEAU CHANGYU

77.00

Golden Diamond Icewine,
Liaoning, China.



The Macallan



Served neat 50ml

THE MACALLAN DOUBLE CASK 12 YEARS OLD

25.00

THE MACALLAN DOUBLE CASK 18 YEARS OLD

60.00

THE MACALLAN SHERRY OAK 18 YEARS OLD

70.00

Crafted without compromise.

Please savour The Macallan responsibly.



Whisky



LAPHROAIG 10YR	17.25
NIKKA YOICHI 10YR	32.00
JOHNNIE WALKER BLUE LABEL	45.00
YAMAZAKI 18YR	126.00
PAPPY VAN WINKLE 15YR	152.25



Rum



BRUGAL 1888	16.25
DIPLOMATICO RESERVA	16.25
EMINENTE 7YR	19.50
MOUNT GAY 1703	47.25



Cognac



REMY MARTIN XO	47.25
HENNESSY PARADIS	215.00
LOUIS XIII 50ML	340.00



Tequila and Mezcal



MEZCAL AMORES CUPREATA	22.50
CLASE AZUL REPOSADO	45.00
DON JULIO 1942	46.00

At Tattu we serve 50ml as our standard pouring measure for spirits. 25ml measures are also available upon request.



Coffee



Dark Arts Coffee is an independent roastery started by a group of friends in East London, with visions of using alchemy to combine fire, water and exceptional beans.

AMERICANO	4.00
LATTE	4.50
CAPPUCCINO	4.50
ESPRESSO	3.50
DOUBLE ESPRESSO	5.00

Soya, oat and almond milk available upon request.



Jing Chinese Tea Service



JING sources some of the world's finest and rarest teas, infusing superior flavours and aromas in each cup, lovingly produced in unique environments.

WHITE TEA	
Jasmine Silver Needle	5.00
GREEN TEA	
Flowering Lily and Jasmine	5.00
OOLONG TEA	
Iron Buddha	5.00
BLACK TEA	
Red Dragon	5.00
BREAKFAST TEA	
Organic Yunnan Breakfast	5.00
HERBAL TEA	
Lemongrass and Ginger	4.50
Fresh Mint Tea	4.00