



BLOSSOM SEASON AT

T A T T U



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 15.00
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 (H) (VG) 12.00
Porcini, ginger and garlic.

MIXED DIM SUM PLATTER 26.00
Wagyu beef, shiitake, surf & turf, royal koi gau.

FRIED

LOBSTER AND PRAWN TOAST (H) 15.00
Coconut, lime & chilli foam.

AROMATIC DUCK SPRING ROLLS (H) 13.00
Cherry hoisin sauce.

PAN SEARED PORK DUMPLING 14.00
Black pepper pork.

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



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF

36.90

FULL

69.00



Small Plates



SUGAR SALT CRISPY SQUID (H)	14.50
Green sweet chilli, pomegranate and mint.	
CRISPY PORK BELLY	16.50
Black vinegar and coriander.	
SPICY SESAME TUNA TARTARE	17.50
Caviar, lotus root and ginger soy.	
GLAZED BEEF SHORT RIB	23.50
Crispy shallots, chilli and spring onion.	
SZECHUAN ROCK SHRIMP (H) (T)	16.50
Carrot, sansho pepper and pickle.	
SESAME SALAD (VG) (H)	12.00
Kohlrabi, crispy eddo and pink radish.	
X.O. SCALLOP SKEWERS	17.00
Pancetta, chilli and pork floss.	
SEVEN SPICED SEARED TUNA (H)	16.00
Truffle aioli, caviar and citrus ponzu.	
SALT & PEPPER TOFU (VG) (H)	14.00
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	39.90
UK premium aged beef, shiitake, ginger and asparagus.	
CHINESE BBQ CHICKEN (H) (T)	28.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD (N) (S)	26.90
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
HONEY GLAZED CHAR SIU PORK	30.00
Sweet & sour sauce.	
RED PEPPER LAMB CUTLETS	36.00
Gochujang, honey and sesame.	
BLACK PEPPER BEEF FILLET	37.50
Wok fired peppers and shallots.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



KUNG PO KING PRAWNS (H) (S)	32.00
Pineapple, green beans and Thai basil.	
SZECHUAN SEABASS	39.00
Chilli, spring onion and lime.	
SHANGHAI BLACK COD (H) (T)	42.00
Hoisin, ginger and lime.	
WHITE MISO SALMON (H)	29.50
Pickled ginger and cucumber salad.	
WASABI LOBSTER (H)	HALF 37.50
Wasabi gratin, lemon and lime.	
	FULL 66.00



Vegetables & Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	23.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️ (T)	22.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H)	12.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	12.00
Sweet soy and roasted garlic.	



Rice & Noodles



SPICY EGG NOODLES (V) 🌶️	14.00
Pak choy, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	16.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	13.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	8.00

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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.

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Modern Sharing



76.00 per person
Minimum 2 people

WAVE ONE

SALTED EDAMAME

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.



WAVE TWO

GLAZED BEEF SHORT RIB

Crispy shallots, chilli and spring onion.

CHINESE BBQ CHICKEN

Chilli, sweet soy and pickled cucumber.

WHITE MISO SALMON

Pickled ginger and cucumber salad.

TENDERSTEM BROCCOLI

Black sesame and truffle.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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Tattu Signatures



96.00 per person
Minimum 2 people

WAVE ONE

SWEET SOY SHISHITO PEPPERS

PEKING DUCK PANCAKES
Szechuan, cucumber and spring onion.

SUGAR SALT CRISPY SQUID
Green sweet chilli, pomegranate and mint.



WAVE TWO

KUNG PO KING PRAWNS 🌶️
Pineapple, green beans and Thai basil.

WOK FIRED ANGRY BIRD 🌶️ (N)
Chicken, roasted chilli pepper, cashews and sesame honey soy.

CARAMEL SOY AGED BEEF FILLET
UK premium aged beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS
Sweet soy and roasted garlic.

VEGETABLE FRIED RICE
Carrot, courgette and spring onion.



WAVE THREE

CHERRY BLOSSOM
Cherry, chocolate and candy floss.

🌶️ Spicy dish (N) Contains nuts

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Emperor's Choice



125.00 per person
Minimum 2 people

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu beef, Shiitake, Surf & turf, Royal koi gau.

X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.



WAVE TWO

HONEY GLAZED CHAR SIU PORK

Sweet & sour sauce.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

SPICY EGG NOODLES 🌶️

Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

CHOCOLATE AND HAZELNUT PAGODA 🍷

Vanilla, almond and miso caramel.

🌶️ Spicy dish

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