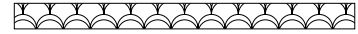


BLOSSOM SEASON AT

T A T T U



Modern Sharing



89.00 per person
Minimum 2 people

WAVE ONE

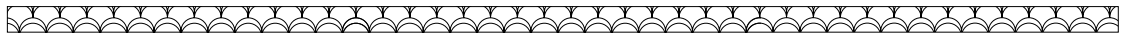
SZECHUAN EDAMAME

LOBSTER AND SCALLOP 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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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.



Tattu Signatures



119.00 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

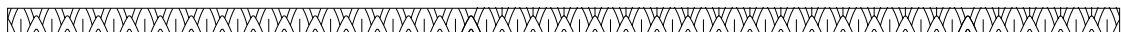
KUNG PO KING PRAWNS 🌶️
Pineapple, green beans and Thai basil.

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



159.00 per person
Minimum 2 people

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu beef, Lobster, 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 (N)

Vanilla, almond and miso caramel.

🌶️ Spicy dish

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