



SAMPLE MENUS

# CHRISTMAS

AT TATTU



## Modern Sharing



76.00 per person  
Minimum 2 people

### SAMPLE MENU



#### WAVE ONE

SALTED EDAMAME

LOBSTER AND PRAWN TOAST  
Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING  
Sriracha, kimchi and spring onion.



#### WAVE TWO

BLACK PEPPER BEEF FILLET  
Wok fired peppers and shallots.

SZECHUAN SEABASS  
Chilli, spring onion and lime.

TENDERSTEM BROCCOLI  
Black sesame and truffle.

STEAMED JASMINE RICE



#### WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING  
Cinnamon, vanilla and poached pear.

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.



## Tattu Signatures



96.00 per person

Minimum 2 people

### SAMPLE MENU



#### WAVE ONE

##### SZECHUAN ROCK SHRIMP

Carrot, sansho pepper and pickle.

##### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



#### WAVE TWO

##### WHITE MISO SALMON

Pickled ginger and cucumber salad.

##### 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.

##### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



#### WAVE THREE

##### YUZU LEMON DROP (N)

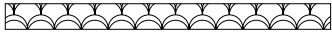
Passion fruit, shiso and almond.

🌶️ Spicy dish (N) Contains nuts

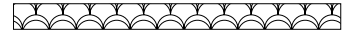
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## Emperor's Choice



**125.00 per person**

Minimum 2 people

### SAMPLE MENU



#### WAVE ONE

##### MIXED DIM SUM PLATTER

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

##### GLAZED BEEF SHORT RIB

Crispy shallots, chilli and spring onion.



#### 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.

##### TENDERSTEM BROCCOLI

Black sesame and truffle.



#### WAVE THREE

##### WHITE CHOCOLATE BAUBLE

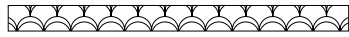
White chocolate, miso and winter berries.

 Spicy dish

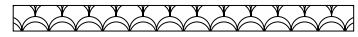
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## Vegetarian Menu



65.00 per person

### SAMPLE MENU



#### WAVE ONE

##### SHIITAKE XIAO LONG BAO

Porcini, garlic and ginger.

##### SALT & PEPPER TOFU

Garlic and cherry hoisin.



#### WAVE TWO

##### MOCK CHICKEN AND BLACK BEAN

Asparagus and mangetout.

##### STEAMED JASMINE RICE



#### WAVE THREE

##### ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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