

THE GREAT SNOW

TATTU





Across the frost and
falling snow, Tattu welcomes
you to the Imperial Winter
Palace this Christmas.

Beneath snow-covered
blossoms and a winter
sky, discover a season of
celebration, where exquisite
flavours, and unforgettable
moments come together in the
magic of The Great Snow.



Modern Sharing



94.00 per person

Minimum 2 people

WAVE ONE

CRISPY KALE SEAWEED

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.

VEGETABLE FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

IMPERIAL PALACE ^(N)

Cashew butter fudge, hazelnut and marshmallow.

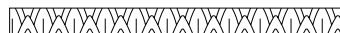
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A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.



Tattu Signatures



124.00 per person

Minimum 2 people

WAVE ONE

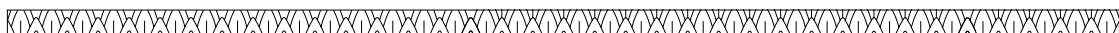
CRISPY KALE SEAWEED

SUGAR SALT CRISPY SQUID

Green sweet chilli, pomegranate and mint.

AROMATIC DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

SHANGHAI BLACK COD

Hoisin, ginger and lime.

WOK FIRED ANGRY BIRD 🌶️ (N)

Chicken, roasted chilli pepper, cashews and sesame honey soy.

CARAMEL SOY AGED BEEF FILLET

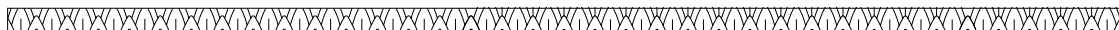
UK premium aged beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

IMPERIAL PALACE (N)

Cashew butter fudge, hazelnut and marshmallow.

🌶️ Spicy dish

(N) Contains nuts

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Emperor's Choice



164.00 per person

Minimum 2 people

WAVE ONE

MIXED DIM SUM PLATTER

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

RED LANTERN SOFT-SHELL CRAB

Szechuan, nori and caramel vinegar.

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.



WAVE TWO

KUNG PO KING PRAWNS

Pineapple, green beans and Thai basil.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

DRUNKEN LOBSTER

Shaoxing and XO.

WAGYU FRIED RICE

Baby onion and soy cured yolk.

BLACK BEAN HISPI CABBAGE

Spring onion & brown butter.



WAVE THREE

FORTUNE COOKIE ^(N)

Dark chocolate brownie, miso popcorn and coffee ice cream.

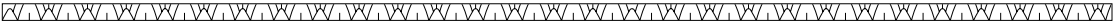
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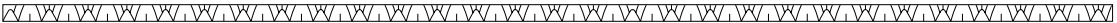
Snacks



SALTED EDAMAME	VG H 6.50	SZECHUAN EDAMAME	VG H 6.50	PRAWN & SESAME CRACKERS	H 6.50
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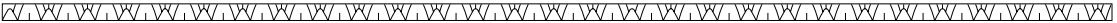
Aromatic Duck Pancakes

Szechuan, cucumber and spring onion. H



HALF	43.50	FULL	80.00
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Dim Sum



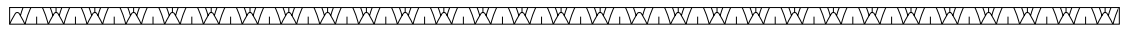
STEAMED

ROYAL KOI FISH GAU H	16.00
Black cod, King prawn and plum sauce.	
WAGYU BEEF DUMPLING	19.00
Sriracha, kimchi and spring onion.	
TRUFFLE SHIITAKE BAO BUN VG H	18.00
Truffle, kimchi and crispy seaweed.	
SURF & TURF SHUMAI	18.00
Beef short rib, King prawn and sesame.	
LOBSTER DUMPLING	21.00
Lobster bisque puree.	
MIXED DIM SUM PLATTER	42.00
Wagyu beef, lobster, surf & turf, royal koi gau.	

FRIED

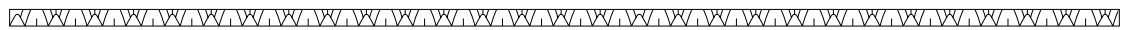
PAN SEARED IBERICO PORK BAO	16.00
Black pepper Iberico pork.	
AROMATIC DUCK SPRING ROLLS H	16.00
Cherry hoisin sauce.	
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS V H	15.50
Sweet & sour soy.	
LOBSTER AND SCALLOP TOAST	26.00
Coconut, lime & chilli foam.	

Small Plates



SUGAR SALT CRISPY SQUID (H)	19.00
Green sweet chilli, pomegranate and mint.	
CRISPY PORK BELLY	24.00
Black vinegar and coriander.	
SALT & PEPPER TOFU (VG) (H)	16.00
Garlic and cherry hoisin.	
SZECHUAN ROCK SHRIMP (H)	21.00
Sansho pepper and pickle.	
SESAME SALAD (VG) (H)	14.00
Kohlrabi, crispy eddo and pink radish.	
RED LANTERN SOFT-SHELL CRAB	21.50
Szechuan, nori and caramel vinegar.	
YELLOWTAIL CRISPY RICE	19.50
v, wasabi and pickled ginger.	
CHAR SIU SHORT RIB	26.00
Pickled daikon, sesame and nam jim.	

Raw

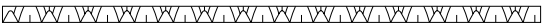


TORCHED SALMON TATAKI	18.00
Smoked ponzu, yuzu and chilli.	
TUNA SASHIMI CRACKER	23.50
Rose, cucumber and wasabi.	
SEVEN SPICED SEARED TUNA	19.00
Truffle aioli, caviar and citrus ponzu.	

Canary Wharf Exclusive

(VG) Vegan option available, ask your server (V) Vegetarian 🌶️ Spicy dish (N) Contains nuts (H) Halal option available, ask your server

Sushi



NIGIRI / SASHIMI 2 pieces / 3 pieces

YELLOWFIN *Tuna* 14.00

OTORO *Fatty tuna* 17.00

SAKE *Salmon* 10.00

HAMACHI *Yellowtail* 14.00

NIGIRI

2 pieces

BLUEFIN OTORO TUNA 24.00
Lemon pearls, wasabi tobiko and miso butter.

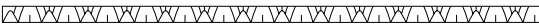
EBI *Prawn* 12.00

WAGYU *Beef* 18.00

MORIAWASE 70.00
A chef's selection of sashimi and nigiri.

Maki Rolls

8 pieces



SPICY KOI FISH 🍣 (H) 19.00
Spicy tuna, truffle aioli, caviar and citrus ponzu.

DRAGON (H) 24.00
Tempura prawn, sriracha and avocado.

CALIFORNIA (H) 24.00
White crab, avocado and tobiko.

SALMON (H) 18.50
Torched salmon, avocado and wasabi salsa.

ASPARAGUS TEMPURA (VG) (H) 14.50
Wasabi mayonnaise and togarashi.

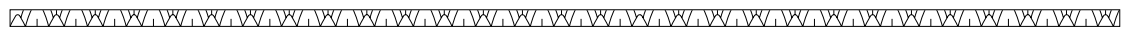
WAGYU 🍣 28.00
Sesame, jalapeño and spicy mayonnaise.

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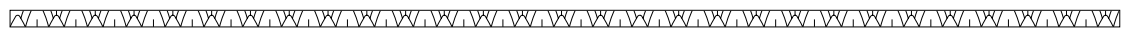
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Meat



CHINESE BBQ CHICKEN (H)	32.00
Chilli, sweet soy and pickled cucumber.	
BLACK PEPPER BEEF FILLET	41.00
Wok fired peppers and shallots.	
WOK FIRED ANGRY BIRD (N) 🍴	32.50
Chicken, roasted chilli peppers, cashews and sesame soy.	
HONEY GLAZED CHAR SIU PORK	35.50
Sweet & sour sauce.	
RED PEPPER LAMB CUTLETS	38.00
Gochujang, honey and sesame.	
GRAIN-FED RIBEYE	44.50
Szechuan butter and Asian slaw.	
CARAMEL SOY AGED BEEF FILLET	49.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 200g	110.00
Himalayan salt block, enoki mushroom and shallot soy.	

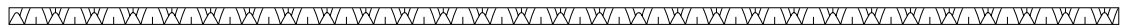
Seafood



WHITE MISO SALMON (H)	36.00
Pickled ginger and cucumber salad.	
STEAMED WHOLE BASS	46.00
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS (H) 🍴	42.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD (H)	48.00
Hoisin, ginger and lime.	
DRUNKEN LOBSTER	HALF 45.00
Shoaxing and X.O.	
	FULL 82.00

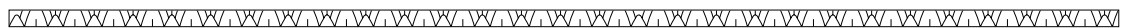
Canary Wharf Exclusive

Vegetables and Tofu



WOK FIRED MOCK CHICKEN (VG) (H)	26.00
Roasted chilli pepper, cashews and sesame soy.	
KUNG PO TOFU (VG) (H) 🌶	24.00
Pineapple, green beans and lotus.	
BLACK BEAN HISPI CABBAGE	18.00
Spring onion and brown butter.	
TENDERSTEM BROCCOLI (VG) (H)	15.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	15.00
Sweet soy and roasted garlic.	

Rice and Noodles

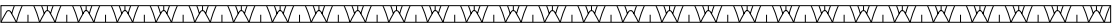


SPICY EGG NOODLES (V) 🌶	15.00
Pak choi, lily bulb and spring onion.	
WAGYU FRIED RICE	28.00
Baby onion and soy cured yolk.	
SHREDDED DUCK FRIED RICE (H)	18.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	14.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	10.00

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Desserts



ASIAN PEAR STICKY TOFFEE PUDDING	Ⓥⓖ ⓗ	13.50
Cinnamon, vanilla and poached pear.		
YUZU LEMON DROP	ⓗ Ⓝ	15.50
Passion fruit, shiso and almond.		
WINTER CHERRY BLOSSOM	ⓗ Ⓥ	16.50
Cherry, chocolate and candy floss.		
IMPERIAL PALACE	Ⓝ	16.50
Cashew butter fudge, hazelnut and marshmallow.		
FORTUNE COOKIE (Serves 2)	Ⓝ ⓗ Ⓥ	18.00
Dark chocolate brownie, miso popcorn and coffee ice cream.		

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