



BLOSSOM SEASON AT

T A T T U



Modern Sharing



72.00 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.

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



92.00 per person

Minimum 2 people

WAVE ONE

SWEET SOY SHISHITO PEPPERS

AROMATIC DUCK PANCAKES

Szechuan, cucumber and spring onion.

SUGAR SALT CRISPY SQUID

Green sweet chilli, pomegranate and mint.



WAVE TWO

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

WOK FIRED ANGRY BIRD 🌶️ (N)

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

CARAMEL SOY AGED BEEF FILLET

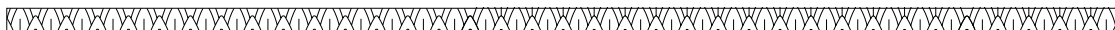
UK premium aged beef, shiitake, ginger and asparagus.

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



119.00 per person

Minimum 2 people

WAVE ONE

MIXED DIM SUM PLATTER

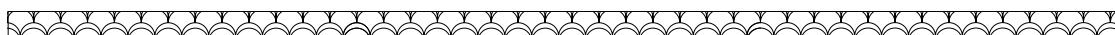
Wagyu beef, Shiitake, Surf & turf, Royal koi gau.

RED LANTERN SOFT-SHELL CRAB

Szechuan, nori and caramel vinegar.

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.



WAVE TWO

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.

BLACK BEAN HISPI CABBAGE

Spring onion and brown butter.



WAVE THREE

FORTUNE COOKIE (N)

Dark chocolate brownie, miso popcorn and coffee ice cream.

🌶 Spicy dish

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