

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.

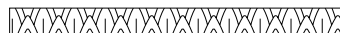
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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 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

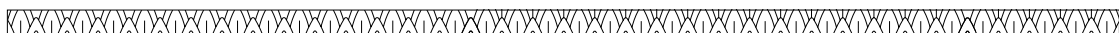
CRISPY KALE SEAWEED

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

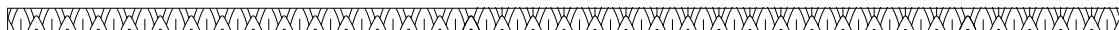
UK premium aged beef, shiitake, ginger and asparagus.

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



Contains nuts

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



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.

^(N) Contains nuts

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