

T A T T U

SUMMER  
好运之夏  
OF GOOD  
FORTUNE



PLAY YOUR FORTUNE

# T A T T U

As the eighth month of the year arrives, we welcome a season inspired by one of the most celebrated numbers in Chinese culture. A symbol of prosperity, abundance and good fortune, eight invites us to celebrate the moments that matter most.

Welcome to the Summer  
of Good Fortune.





## Snacks



SALTED (VG) (H) 5.90  
EDAMAME

SZECHUAN (VG) (H) 5.90  
EDAMAME

PRAWN & SESAME (H) 5.90  
CRACKERS



## Dim Sum



### STEAMED

SURF & TURF SHUMAI 15.00  
Beef short rib, King prawn and sesame.

ROYAL KOI FISH GAU (H) 14.00  
Black cod, King prawn and plum sauce.

WAGYU BEEF DUMPLING (T) 16.00  
Sriracha, kimchi and spring onions.

SHIITAKE XIAO LONG BAO (H) (VG) 12.00  
Porcini, ginger and garlic.

MIXED DIM SUM PLATTER 26.00  
Wagyu beef, shiitake, surf & turf, royal koi gau.

### FRIED

LOBSTER AND PRAWN TOAST (H) 15.00  
Coconut, lime & chilli foam.

AROMATIC DUCK SPRING ROLLS (H) 13.00  
Cherry hoisin sauce.

PAN SEARED PORK DUMPLING 14.00  
Black pepper pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (H) (V) (T) 12.00  
Sweet & sour soy.



## Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF 36.90 FULL 69.00



## Small Plates



|                                           |       |
|-------------------------------------------|-------|
| SUGAR SALT CRISPY SQUID (H)               | 14.50 |
| Green sweet chilli, pomegranate and mint. |       |
| CRISPY PORK BELLY                         | 16.50 |
| Black vinegar and coriander.              |       |
| SPICY SESAME TUNA TARTARE                 | 17.50 |
| Caviar, lotus root and ginger soy.        |       |
| GLAZED BEEF SHORT RIB                     | 23.50 |
| Crispy shallots, chilli and spring onion. |       |
| SZECHUAN ROCK SHRIMP (H) (T)              | 16.50 |
| Carrot, sansho pepper and pickle.         |       |
| SESAME SALAD (VG) (H)                     | 12.00 |
| Kohlrabi, crispy eddo and pink radish.    |       |
| X.O. SCALLOP SKEWERS                      | 17.00 |
| Pancetta, chilli and pork floss.          |       |
| SEVEN SPICED SEARED TUNA (H)              | 16.00 |
| Truffle aioli, caviar and citrus ponzu.   |       |
| SALT & PEPPER TOFU (VG) (H)               | 14.00 |
| Garlic and cherry hoisin.                 |       |



## Sushi



*Maki Rolls – all 6 Pieces*

|                                                     |       |
|-----------------------------------------------------|-------|
| SPICY KOI FISH 🗡️ (H)                               | 16.00 |
| Spicy tuna, truffle aioli, caviar and citrus ponzu. |       |
| DRAGON (H) (T)                                      | 16.50 |
| Tempura prawn, sriracha and avocado.                |       |
| CALIFORNIA (H)                                      | 18.00 |
| White crab, avocado and tobiko.                     |       |
| SALMON (H)                                          | 15.00 |
| Torched salmon, avocado and wasabi salsa.           |       |
| ASPARAGUS TEMPURA (VG) (H)                          | 11.50 |
| Wasabi mayonnaise and togarashi.                    |       |
| WAGYU 🗡️                                            | 21.00 |
| Sesame, jalapeno and spicy mayonnaise.              |       |

(T) Tattu recommends

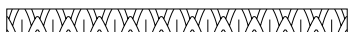
(VG) Vegan option available, ask your server (V) Vegetarian 🗡️ Spicy dish (N) Contains nuts (H) Halal option available, ask your server



## Meat



|                                                               |       |
|---------------------------------------------------------------|-------|
| CARAMEL SOY AGED BEEF FILLET                                  | 39.90 |
| UK premium aged beef, shiitake, ginger and asparagus.         |       |
| CHINESE BBQ CHICKEN <sup>(H)</sup> <sup>(T)</sup>             | 28.00 |
| Chilli, sweet soy and pickled cucumber.                       |       |
| WOK FIRED ANGRY BIRD <sup>(N)</sup> <sup>(S)</sup>            | 26.90 |
| Chicken, roasted chilli pepper, cashews and sesame honey soy. |       |
| HONEY GLAZED CHAR SIU PORK                                    | 30.00 |
| Sweet & sour sauce.                                           |       |
| BLACK PEPPER BEEF FILLET                                      | 37.50 |
| Wok fired peppers and shallots.                               |       |
| SALT GRILLED JAPANESE BLACK WAGYU <sup>120G</sup>             | 65.00 |
| Himalayan salt block, enoki mushroom and shallot soy.         |       |
| RED PEPPER LAMB CUTLETS                                       | 36.00 |
| Gochujang, honey and sesame.                                  |       |



## Seafood



|                                                   |            |
|---------------------------------------------------|------------|
| KUNG PO KING PRAWNS <sup>(H)</sup> <sup>(S)</sup> | 32.00      |
| Pineapple, green beans and Thai basil.            |            |
| SZECHUAN SEABASS                                  | 39.00      |
| Chilli, spring onion and lime.                    |            |
| SHANGHAI BLACK COD <sup>(H)</sup> <sup>(T)</sup>  | 42.00      |
| Hoisin, ginger and lime.                          |            |
| WHITE MISO SALMON <sup>(H)</sup>                  | 29.50      |
| Pickled ginger and cucumber salad.                |            |
| WASABI LOBSTER <sup>(H)</sup>                     | HALF 37.50 |
| Wasabi gratin, lemon and lime.                    |            |
|                                                   | FULL 66.00 |

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.



## Vegetables & Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)

23.00

Asparagus and mangetout.

KUNG PO TOFU (VG) (H) (T)

22.00

Pineapple, green beans and lotus.

TENDERSTEM BROCCOLI (VG) (H)

12.00

Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H)

12.00

Sweet soy and roasted garlic.



## Rice & Noodles



SPICY EGG NOODLES (V) (S)

14.00

Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE

16.00

Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (V) (H)

13.00

Carrot, courgette and spring onion.

STEAMED JASMINE RICE (VG) (H)

8.00

(T) Tattu recommends

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

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.



# Desserts



YUZU LEMON DROP (H) (N)

12.50

Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)

12.50

Cinnamon, vanilla and poached pear.

CHERRY BLOSSOM (H) (V) (T)

14.00

Cherry, chocolate and candy floss.

FORTUNE COOKIE (Serves 2) (N) (H) (V)

16.00

Dark chocolate brownie, miso popcorn and coffee ice cream.

(T) Tattu recommends

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

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.



# Modern Sharing



**76.00 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

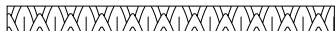
ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

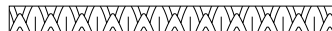
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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



**96.00 per person**

Minimum 2 people

## WAVE ONE

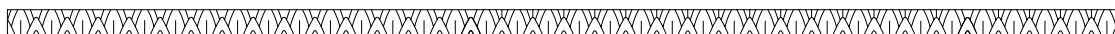
SWEET SOY SHISHITO PEPPERS

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

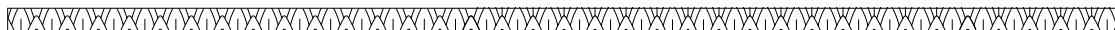
UK premium aged beef, shiitake, ginger and asparagus.

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

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.



# Emperor's Choice



**125.00 per person**

Minimum 2 people

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu beef, Shiitake, 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

### FORTUNE COOKIE (N)

Dark chocolate brownie, miso popcorn and coffee ice cream.

🌶 Spicy dish

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.