



BLOSSOM SEASON AT

T A T T U



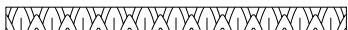
Snacks



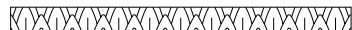
SALTED (VG) (H) 5.90
EDAMAME

SZECHUAN (VG) (H) 5.90
EDAMAME

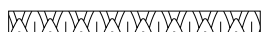
PRAWN & SESAME (H) 5.90
CRACKERS



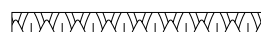
Dim Sum



WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) Sweet & sour soy.	12.00
AROMATIC DUCK SPRING ROLLS (H) Cherry hoisin sauce.	12.50
PAN SEARED PORK DUMPLING Black pepper pork.	13.50
SURF & TURF SHUMAI Beef short rib, King prawn and sesame.	14.00
LOBSTER AND PRAWN TOAST (H) Coconut, lime & chilli foam.	14.00
WAGYU BEEF GYOZA Edamame and teriyaki.	14.50



Peking Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF (serves 2-3 people)	34.90	FULL (serves 4-6 people)	65.00
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(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.



Small Plates



CRISPY PORK BELLY **T**
Black vinegar and coriander.

15.50

SPICY SESAME TUNA TARTARE
Caviar, lotus root and ginger soy.

17.00

SUGAR SALT CRISPY SQUID **H**
Green sweet chilli, pomegranate and mint.

13.50

SZECHUAN ROCK SHRIMP **H**
Carrot, sansho pepper and pickle.

15.00

SESAME SALAD **H** **VG**
Kohlrabi, crispy eddo and pink radish.

10.00

X.O. SCALLOP SKEWERS
Pancetta, chilli and pork floss.

16.00

SEVEN SPICED SEARED TUNA
Truffle aioli, caviar and citrus ponzu.

16.00

SALT & PEPPER TOFU **VG**
Garlic and cherry hoisin.

13.00

GLAZED BEEF SHORT RIB
Crispy shallots, chilli and spring onion.

21.50

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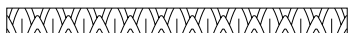
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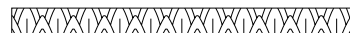
Meat



BLACK PEPPER BEEF FILLET	34.00
Wok fired peppers and shallots.	
CHINESE BBQ CHICKEN ^(H) ^(T)	26.00
Chilli, sweet soy and pickled cucumber.	
WOK FIRED ANGRY BIRD ^(N) ^(S)	24.50
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
HONEY GLAZED CHAR SIU PORK	28.00
Sweet & sour sauce.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	60.00
Himalayan salt block, enoki mushroom and shallot soy.	
CARAMEL SOY AGED BEEF FILLET	38.50
UK premium aged beef, shiitake, ginger and asparagus.	
RED PEPPER LAMB CUTLETS	36.00
Gochujang, honey and sesame.	



Seafood



SZECHUAN SEABASS	37.00
Chilli, spring onion and lime.	
KUNG PO KING PRAWNS ^(H) ^(S) ^(T)	32.00
Pineapple, green beans and Thai basil.	
SHANGHAI BLACK COD ^(H)	39.00
Hoisin, ginger and lime.	
WHITE MISO SALMON ^(H)	29.00
Pickled ginger and cucumber salad.	
HALF WASABI LOBSTER ^(H)	37.00
Wasabi gratin, lemon and lime.	

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Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG) (H)	22.00
Asparagus and mangetout.	
KUNG PO TOFU (VG) (H) 🌶️	21.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI (VG) (H) (T)	10.00
Black sesame and truffle.	
CHINESE GREEN BEANS (VG) (H)	10.00
Sweet soy and roasted garlic.	



Rice and Noodles



SPICY EGG NOODLES (V) 🌶️	13.00
Pak choi, lily bulb and spring onion.	
SHREDDED DUCK FRIED RICE	15.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V) (H)	12.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE (VG) (H)	7.00

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Desserts



YUZU LEMON DROP (H) (N) 12.00
Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H) 12.00
Cinnamon, vanilla and poached pear.

CHERRY BLOSSOM (H) (V) (T) 12.50
Cherry, chocolate and candy floss.

FORTUNE COOKIE (Serves 2) (N) (H) (V) 16.00
Dark chocolate brownie, miso popcorn and coffee ice cream.

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Modern Sharing



72.00 per person

Minimum 2 people

WAVE ONE

SALTED EDAMAME

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

WAGYU BEEF GYOZA

Edamame and teriyaki.



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

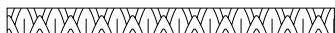
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Cinnamon, vanilla and poached pear.

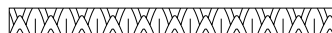
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Tattu Signatures



92.00 per person

Minimum 2 people

WAVE ONE

SWEET SOY SHISHITO PEPPERS

SUGAR SALT CRISPY SQUID

Green sweet chilli, pomegranate and mint.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

KUNG PO KING PRAWNS 

Pineapple, green beans and Thai basil.

WOK FIRED ANGRY BIRD  

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  Contains nuts

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Emperor's Choice



115.00 per person

Minimum 2 people

WAVE ONE

AROMATIC DUCK SPRING ROLLS

Cherry hoisin sauce.

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

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