



BLOSSOM SEASON AT

T A T T U



Snacks



SALTED
EDAMAME   5.90

SZECHUAN
EDAMAME    5.90

PRAWN & SESAME  5.90
CRACKERS



Aromatic Duck Pancakes



Szechuan, cucumber and spring onion. 

HALF

36.90

FULL

69.00



Dim Sum



STEAMED

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

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

WAGYU BEEF DUMPLING  16.00
Sriracha, kimchi and spring onions.

SHIITAKE XIAO LONG BAO   12.00
Porcini, ginger and garlic.

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

FRIED

AROMATIC DUCK SPRING ROLLS  13.00
Cherry hoisin sauce.

PAN SEARED PORK DUMPLING 14.00
Black pepper pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS    12.00
Sweet & sour soy.

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



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.	
TORCHED SALMON TATAKI	16.00
Smoked ponzu, yuzu and chilli.	
GLAZED BEEF SHORT RIB	23.50
Crispy shallots, chilli and spring onion.	
SZECHUAN ROCK SHRIMP ^(H) ^(T)	16.50
Sansho pepper and pickle.	
SESAME SALAD ^(VG) ^(H)	12.00
Kohlrabi, crispy eddo and pink radish.	
RED LANTERN SOFT-SHELL CRAB ^(H)	19.00
Szechuan, nori and caramel vinegar.	
SEVEN SPICED SEARED TUNA ^(H)	16.00
Truffle aioli, caviar and citrus ponzu.	
SALT & PEPPER TOFU ^(VG) ^(H)	14.00
Garlic and cherry hoisin.	

^(T) Tattu recommends

^(VG) Vegan option available, ask your server ^(V) Vegetarian 🌶️ 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.

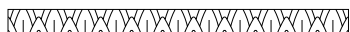
A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Meat



WOK FIRED ANGRY BIRD (N) 🍴	26.90
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
CHINESE BBQ CHICKEN (H) (T)	28.00
Chilli, sweet soy and pickled cucumber.	
HONEY GLAZED CHAR SIU PORK	30.00
Sweet & sour sauce.	
RED PEPPER LAMB CUTLETS	36.00
Gochujang, honey and sesame.	
GRASS-FED RIBEYE	36.90
Szechuan butter and Asian slaw	
BLACK PEPPER BEEF FILLET	37.50
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	39.90
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU 120G	65.00
Himalayan salt block, enoki mushroom and shallot soy.	



Seafood



WHITE MISO SALMON (H)	29.50
Pickled ginger and cucumber salad.	
KUNG PO KING PRAWNS (H) 🍴	32.00
Pineapple, green beans and Thai basil.	
STEAMED WHOLE BASS (H)	39.00
Ginger oil, chilli and aromatic soy.	
SHANGHAI BLACK COD (H) (T)	42.00
Hoisin, ginger and lime.	
DRUNKEN LOBSTER	HALF 45.00
Shaoxing and XO.	
	FULL 79.00



Vegetables & Tofu



WOK FIRED MOCK CHICKEN (VG) (H) (N) 🌶️ 23.00
Roasted chilli pepper, cashews and sesame soy.

KUNG PO TOFU (VG) (H) 🌶️ (T) 22.00
Pineapple, green beans and lotus.

BLACK BEAN HISPI CABBAGE (V) (H) 15.00
Spring onion & brown butter.

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) (H) 🌶️ 14.00
Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE (H) 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 🌶️ 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.	

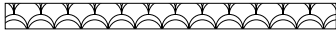
 Tattu recommends

 Vegan option available, ask your server  Vegetarian  Spicy dish  Contains nuts  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

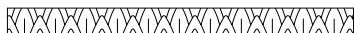
ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

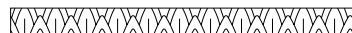
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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

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

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.

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 & brown butter.



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.