



T A T T U

COCKTAIL MENU

Our cocktail collection has been carefully refined to showcase the drinks that define Tattu. Modern Asian influences meet world-class spirits, precision and artistry, creating serves that are elegant, expressive and unforgettable.

WELCOME TO TATTU

@tatturestaurant
@tattulondon

NON-ALCOHOLIC

A different perspective on flavour. Our non-alcoholic collection explores considered ingredients, delicate balance and unexpected combinations, creating vibrant, expressive serves with a character entirely their own.



SWEET SKULLDUGGERY 10.50

Kiwi, blueberry, lychee

TROPIC SOUR 10.00

Everleaf Mountain, tropical lychee and lime

MELISSA COBBLER 10.00

Seedlip Spice, lemon balm and honey

FORBIDDEN FOREST 12.00

Everleaf Forest, orange, passion fruit, ginger ale

INAUGURATION 12.00 **Cocktail Image*

Everleaf Mountain, Wild idol alcohol free sparkling, cherry

DYNASTY COLLECTION

Some creations deserve to endure. The Dynasty Collection brings together Tattu's most celebrated cocktails, timeless signatures that have become part of our story, thoughtfully preserved for a new chapter.



SKULL CANDY 16.00

Ciroc, Crystal Head, raspberry, cherry, lychee

CHERRY BLOSSOM NEGRONI 16.00

The Botanist, Campari, cherry, sakura **Cocktail Image*

BLACK DRAGON OLD FASHIONED 15.00

Singleton, Ron Santiago de Cuba 8yr, Falernum, chilli

CROUCHING TIGER 15.00

Casamigos Blanco, Kaveri Ginger, wasabi, grapefruit, London Essence Soda

TIGER LILLY 15.00

Ron Santiago de Cuba Blend, nutmeg, rhubarb, cherry puree, coconut foam

KOKO TATTU 13.00

Takamaka Coconut, lychee, lime

SIGNATURE COLLECTION

A contemporary expression of Tattu's cocktail philosophy. Crafted with exceptional ingredients and modern technique, each signature has been carefully curated to reflect our passion for balance, creativity and the flavours of modern Asia.



SHI COSMO 15.00

Tanqueray, Cointreau, cranberry, nutmeg, Prosecco **Cocktail Image*

UMAMI MARTINI 15.00

Ketel One Sesame & Soy, Meili, Akashi Tai Honjonzo, cherry

GUNPOWDER & SILK 17.00

Oolong Singleton, Brown Butter Ron Santiago de Cuba, Benedictine

GOLDEN DYNASTY 18.00

Ciroc, ginger, plum, Laurent-Perrier

WHITE RUBY 16.00

The Botanist, vanilla, matcha, Amarone

YICHANG COLLINS 15.00

Kaffir Tanqueray, yuzu cordial, London Essence Soda

SHARING COCKTAIL

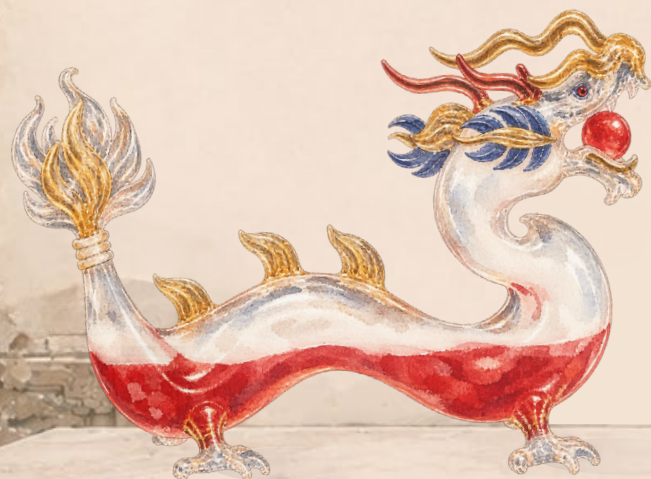
The guardian of the gods,
our Celestial Dragon serve
is a symbol of power.

(Serves 2)

CELESTIAL DRAGON

Ron Santiago de Cuba Carta Blanca,
Muyu Jasmine, lavender, jasmine tea and lemon

50.00



PREMIUM SERVE

The jewel of the temple, our Oolong Margarita
is a symbol of prosperity, refinement
and enduring fortune.

OO LONG MARGARITA

Don Julio Reposado,
oolong cordial, agave, lime

18.00

Don Julio 1942,
oolong cordial, agave, lime

45.00



SCOTCH WHISKEY

JOHNNIE WALKER BLUE LABEL	30.00
BRUCHLADDICH 18YR	35.50
MACALLAN DOUBLE CASK 12YR	14.50
MACALLAN DOUBLE CASK 18YR	55.00
MACALLAN SHERRY OAK 18YR	60.00

LOUIS XIII

LOUIS XIII 10ML	65.00
LOUIS XIII 20ML	130.00
LOUIS XIII 30ML	195.00
LOUIS XIII 40ML	260.00
LOUIS XIII 50ML	315.00

SAKE

	50ML	BOTTLE
AKASHI TAI HONJOZO	8.50	50.00
AKASHI TAI UMESHU	8.50	75.00
AKASHI TAI YUZUSHU	10.00	85.00
AKASHI TAI HONJOZO GENHSU		65.00
AKASHI TAI DAIGINJO GENSU		55.00
AKASHI TAI JUNMAI DIGINJO GENSU		70.00
AKASHI TAI JUNMAI SPARKLING	13.00	70.00

BEER

ASAHI	7.00
LUCKY BUDDHA	7.50
HITACHINO WHITE ALE	8.50
HITACHINO YUZU	9.00
ASAHI 0%	6.00
LUCKY SAINT 0.5%	6.50





LONDON ESSENCE

INDIAN TONIC	4.50
SODA WATER	4.50
GINGER ALE	4.50
GINGER BEER	4.50
LEMONADE	4.50
PEACH & JASMINE SODA	5.00
ROASTED PINEAPPLE SODA	5.00
PINK GRAPEFRUIT SODA	5.00

SOFT DRINKS

COCA COLA	4.50
DIET COCA COLA	4.50
APPLE	4.50
ORANGE	4.50
PINEAPPLE	4.50
LYCHEE	4.50
CRANBERRY	4.50

WATER

TAU STILL - 750ML	5.50
TAU SPARKLING - 750ML	5.50



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.



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