
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.

TATTU

Modern Sharing

94.00 per person
Minimum 2 people

WAVE ONE

CRISPY KALE SEAWEED

SZECHUAN EDAMAME

LOBSTER AND SCALLOP TOAST
Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING
Sriracha, kimchi and spring onion.

WAVE TWO

CHAR SIU SHORT RIB
Pickled daikon, sesame and nam jim.

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

IMPERIAL PALACE (N)
Cashew butter fudge, hazelnut and marshmallow.

(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.

TATTU

Tattu Signatures

124.00 per person
Minimum 2 people

WAVE ONE

CRISPY KALE SEAWEED

AROMATIC DUCK PANCAKES
Szechuan, cucumber and spring onion.

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

WAVE TWO

CARAMEL SOY AGED BEEF FILLET
UK premium aged beef, shiitake, ginger and asparagus.

WOK FIRED ANGRY BIRD 🌶 (N)
Chicken, roasted chilli pepper, cashews and sesame honey soy.

STEAMED WHOLE BASS
Ginger oil, chilli and aromatic soy.

CHINESE GREEN BEANS
Sweet soy and roasted garlic.

VEGETABLE FRIED RICE
Carrot, courgette and spring onion.

WAVE THREE

IMPERIAL PALACE (N)
Cashew butter fudge, hazelnut and marshmallow.

🌶 Spicy dish (N) Contains nuts

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Emperor's Choice

164.00 per person
Minimum 2 people

WAVE ONE

MIXED DIM SUM PLATTER
Wagyu beef, Lobster, 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

IMPERIAL PALACE (N)
Cashew butter fudge, hazelnut and marshmallow.

Spicy dish (N) Contains nuts

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