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

77.00 per person
Minimum 2 people

WAVE ONE

CRISPY KALE SEAWEED

LOBSTER AND PRAWN TOAST
Coconut, lime & chilli foam.

WAGYU BEEF GYOZA
Edamame and teriyaki.

WAVE TWO

BLACK PEPPER BEEF FILLET
Wok fired peppers and shallots.

CHINESE BBQ CHICKEN
Chilli, sweet soy and pickled cucumber.

WHITE MISO SALMON
Pickled ginger and cucumber salad.

TENDERSTEM BROCCOLI
Black sesame and truffle.

VEGETABLE 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 12.5% will be added to your bill, all of which is distributed to the team.

TATTU

Tattu Signatures

97.00 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

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.

SHREDDED DUCK 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

119.00 per person
Minimum 2 people

WAVE ONE

CRISPY KALE SEAWEED

AROMATIC DUCK SPRING ROLLS
Cherry hoisin sauce.

RED LANTERN SOFT-SHELL CRAB
Szechuan, nori and caramel vinegar.

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

WAVE TWO

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

SALT GRILLED JAPANESE BLACK WAGYU
Himalayan salt block, enoki mushroom and shallot soy.

DRUNKEN LOBSTER
Shaoxing and XO.

SPICY EGG NOODLES
Pak choi, lily bulb and spring onion.

BLACK BEAN HISPI CABBAGE
Spring onion and brown butter.

WAVE THREE

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

Spicy dish (N) Contains nuts

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