



# Modern Sharing



65.00 per person

## WAVE ONE

### LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

### WAGYU BEEF DUMPLING

Sriracha, kimchi & spring onions.

### SESAME SALAD

Kohlrabi, crispy eddo & pink radish.



## WAVE TWO

### BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### TENDERSTEM BROCCOLI

Black sesame and truffle.


### STEAMED JASMINE RICE



## WAVE THREE

### ASIAN PEAR STICKY TOFFEE PUDDING <sup>(N)</sup>

Cinnamon, vanilla and almond.

 Spicy dish <sup>(N)</sup> 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 Signatures



85.00 per person

## WAVE ONE

### CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli.

### PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.



## WAVE TWO

### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

### SEA BASS CHINESE CURRY

Lemongrass, kaffir lime leaf and pak choi.

### WOK FIRED ANGRY BIRD 🌶️ (N)

Chicken, roasted chilli pepper, cashews and sesame honey soy.

### CHINESE GREEN BEANS

Sweet soy & roasted garlic.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE THREE

### YEAR OF THE DRAGON (N)

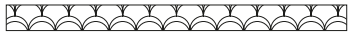
Cashew butter fudge, hazelnut and marshmallow.

🌶️ Spicy dish (N) Contains nuts

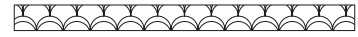
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# Emperor's Choice



115.00 per person

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu beef, shiitake, royal koi gau.

### RED BELLY PORK 🍴

Baby leek and smoked crackling.



## WAVE TWO

### CHAR SIU PORK TWO WAYS

Nashi pear and crackling.

### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### CHINESE GREEN BEANS

Sweet soy & roasted garlic.

### SINGAPORE SHIITAKE NOODLES

Onion, pepper and shiitake.



## WAVE THREE

### CHERRY BLOSSOM

Cherry, chocolate and candy floss.

🍴 Spicy dish (N) Contains nuts

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