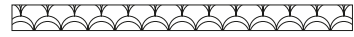


# Modern Sharing



94.50 per person

## WAVE ONE

### PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



## WAVE TWO

### SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

### SCALLOP AND PRAWN SHUMAI

Wasabi tobiko, Vietnamese cracker and nam jim.

### ½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.



## WAVE THREE

### BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

### STONE BASS CHINESE CURRY

Lemongrass, kaffir lime leaf and pak choi.

### CHINESE GREEN BEANS

Sweet soy & roasted garlic.

### STEAMED JASMINE RICE



## WAVE FOUR

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

Cinnamon, vanilla and almond.

 Spicy dish  Contains nuts



Scan the QR code  
for Tattu's allergens

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 Signatures



126.00 per person

## WAVE ONE

### PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



## WAVE TWO

### LOBSTER & SCALLOP TOAST

Coconut, lime & chilli foam.

### X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

### PAN SEARED IBERICO PORK BAO

Black pepper Iberico pork.



## WAVE THREE

### CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### KUNG PO KING PRAWNS

Pineapple, green beans and Thai basil.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### SHREDDED DUCK FRIED RICE



Carrot, courgette and spring onion.



## WAVE FOUR

### YEAR OF THE DRAGON

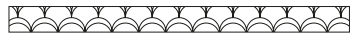
Cashew butter fudge, hazelnut and marshmallow.

 Spicy dish  Contains nuts

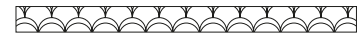
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# Emperor's Choice

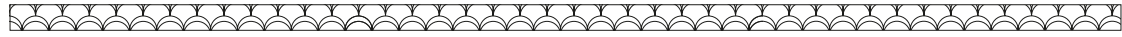


175.00 per person

## WAVE ONE

### PRAWN AND SESAME CRACKERS

Nori and edamame guacamole.



## WAVE TWO

### MIXED DIM SUM PLATTER

Lobster, wagyu beef, scallop & prawn, royal koi fish gau.

### CRISPY SOFT-SHELL CRAB

XO Chilli sauce, nori seasoning, garlic & coriander.

### EMPERORS WAGYU BEEF PUFF

Black pepper & sesame.



## WAVE THREE

### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### CHAR SIU PORK TWO WAYS

Nashi pear and crackling.

### CHINESE GREEN BEANS

Sweet soy & roasted garlic.

### SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



## WAVE FOUR

### CHERRY BLOSSOM

Cherry, chocolate and candy floss.