

Modern Sharing

65.00 per person
Minimum 2 people

WAVE ONE

LOBSTER AND PRAWN TOAST
Coconut, lime & chilli foam.

SHORT RIB SPRING ROLLS
Nam Jim, carrot and spring onion.

SESAME SALAD
Kohlrabi, crispy eddo and 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
Cinnamon, vanilla and poached pear.

Tattu Signatures

85.00 per person
Minimum 2 people

WAVE ONE

CRISPY KATAIFI KING PRAWNS
Mango and sweet chilli.

PEKING DUCK PANCAKES
Szechuan, cucumber and spring onion.

WAVE TWO

SEA BASS CHINESE CURRY
Diakon, Thai basil and pak choi.

WOK FIRED ANGRY BIRD ^(N) ^(V)
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

YUZU LEMON DROP ^(N)
Passion fruit, shiso and almond.

Emperor's Choice

115.00 per person
Minimum 2 people

WAVE ONE

X.O. SCALLOP SKEWERS
Pancetta, chilli and pork floss.

RED BELLY PORK ^(V)
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.

SINGAPORE SHIITAKE NOODLES
Onion, pepper and shiitake.

CHINESE GREEN BEANS
Sweet soy and roasted garlic.

WAVE THREE

CHERRY BLOSSOM
Cherry, chocolate and candy floss.

Peking Duck Pancakes

Szechuan, cucumber and spring onion.

HALF (Serves 2-3 people)

34.00

FULL (Serves 4-6 people)

65.00

Dim Sum

LOBSTER AND PRAWN TOAST ^(H)
Coconut, lime & chilli foam.

14.00

PAN SEARED PORK DUMPLING
Black pepper pork.

14.00

SHORT RIB SPRING ROLL
Nam Jim, carrot and spring onion.

12.00

WAGYU BEEF GYOZA
Edamame and teriyaki.

14.00

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS ^(V) ^(H)
Sweet & sour soy.

12.00

Small Plates

SWEET & SOUR VEGETABLE TEMPURA ^(V) ^(H)
Enoki, courgette, sweet potato and ponzu.

11.00

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

20.00

SESAME SALAD ^(V) ^(H)
Kohlrabi, crispy eddo and pink radish.

10.00

SUGAR SALT CRISPY SQUID ^(H)
Green sweet chilli, pomegranate and mint.

13.50

RED BELLY PORK ^(V)
Baby leek and smoked crackling.

14.00

CRISPY KATAIFI KING PRAWNS ^(H)
Mango and sweet chilli.

15.00

X.O. SCALLOP SKEWERS
Pancetta, chilli and pork floss.

16.00



Meat



LEMON BABY CHICKEN ^(H)	26.00
Toasted sesame, ginger and soybean sauce.	
WOK FIRED ANGRY BIRD ^(N) ^(S)	23.00
Chicken, roasted chilli pepper, cashews and sesame honey soy.	
CHAR SIU PORK TWO WAYS	28.00
Nashi pear and crackling.	
BLACK PEPPER BEEF FILLET	32.00
Wok fired peppers and shallots.	
CARAMEL SOY AGED BEEF FILLET	36.00
UK premium aged beef, shiitake, ginger and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU ^{120G}	60.00
Himalayan salt block, enoki mushroom and shallot soy.	



Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN ^(V) ^(H)	22.00
Asparagus and mangetout.	
KUNG PO TOFU ^(V) ^(H) ^(S)	21.00
Pineapple, green beans and lotus.	
TENDERSTEM BROCCOLI ^(V) ^(H)	10.00
Black sesame and truffle.	
CHINESE GREEN BEANS ^(V) ^(H)	10.00
Sweet soy and roasted garlic.	



Seafood



KUNG PO KING PRAWNS ^(H) ^(S)	32.00
Pineapple, green beans and Thai basil.	
SALT & PEPPER MONKFISH ^(H)	32.00
Sweet vinegar, soy and lime.	
SHANGHAI BLACK COD ^(H)	39.00
Hoisin, ginger and lime.	
GREEN PEPPER LOBSTER ^(H)	36.00
Jalapeños and crispy shallots.	
SEA BASS CHINESE CURRY ^(H)	26.00
Diakon, Thai basil and pak choi.	



Rice and Noodles



SINGAPORE SHIITAKE NOODLES ^(V) ^(H)	13.00
Onion, pepper and shiitake.	
SHREDDED DUCK FRIED RICE	15.00
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE ^(V) ^(H)	12.00
Carrot, courgette and spring onion.	
STEAMED JASMINE RICE ^(V) ^(H)	7.00



Desserts



YUZU LEMON DROP ^(N) ^(H)	12.00	CHERRY BLOSSOM ^(V) ^(H)	12.00
Passion fruit, shiso & almond.		Cherry, chocolate and candy floss.	
ASIAN PEAR STICKY TOFFEE PUDDING ^(V) ^(H)	12.00	YEAR OF THE DRAGON ^(N) ^(V) ^(H)	12.00
Cinnamon, vanilla and poached pear.		Cashew butter fudge, hazelnut and marshmallow.	



Apothecary Cabinet Cocktails



CHINA ROSE	17.25	ZANG FU AVIATION	13.75
King's Hill raspberry gin, sweet soy, prosecco.		Haku Vodka, toasted coconut, violet.	
CHAMOMILE FLOW	14.25	ZANG FU PUNCH	13.25
Roku Gin, chamomile brandy, jasmine.		Bacardi Cuatro, Irn Bru, pineapple.	
C&B OLD FASHIONED	15.25	MERIDIAN	14.25
Maker's Mark, Banana Bruichladdich, cacao.		Odd Mezcal, Akashi Tai Umeshu, apricot, orgeat.	

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.

^(V) Vegan option available, ask your server ^(V) Vegetarian ^(N) Contains nuts ^(S) Spicy dish ^(H) Halal option available, ask your server