



CHERRY BLOSSOM SEASON

**A fleeting moment of beauty and delight; a rebirth;
the unstoppable and beautiful essence of existence.**

Embodying a classic grace our timeless cherry blossom trees are a symbol of our commitment to perfection. Fresh flavours and an elegant sensory experience will awaken your spirit this Spring.

T A T T U

@TATTURESTaurant

The Moon Stand Lunch



Available

Saturday 12:00 – 2:45 pm

Sunday – Friday 12:00 – 4:30 pm

For The Table

Salted Edamame (vg) £7

Szechuan Edamame (vg) £8

½ Aromatic Crispy Duck Pancakes £34
Szechuan, cucumber and spring onion.



Choose Any Three £28

Coconut Chicken Salad – Mint, coriander and shallots.

Wild Mushroom Spring Rolls – Truffle sour cream. (v)

Tuna Sashimi Blossom – Rose, cucumber and wasabi.

Duck and Watermelon Salad – Hoisin, cashew and spring onion.

Salt & Pepper Aubergine – Garlic, chilli and five-spice. (vg)

Szechuan Rock Shrimp – Carrot, sancho pepper and pickle.

Red Belly Pork – Baby leek and smoked crackling. 🍴

Sugar Snap and Broccoli Salad – Sesame, soy and chilli. (vg)

Seven Spiced Seared Tuna – Truffle aioli, caviar and citrus ponzu.

Aromatic Duck Spring Rolls – Spring onion, crispy shallots and cherry hoisin.

Wok Fired Angry Bird – Chicken, roasted chilli peppers and sesame honey soy. 🍴

Sweet and Sour Pork – Pineapple and dragon fruit.

Mongolian Mock Beef – Sesame, soy and peppers. (vg) 🍴

*SUPPLEMENT £12

***Caramel Soy Aged Beef Fillet** 100g

UK premium aged beef, shiitake, ginger and asparagus.



Rice and Noodles

Steamed Jasmine Rice (vg) £5

Beansprout Noodles (vg) £6

(v) Vegetarian

(vg) Vegan option available, ask your server

🍴 Spicy dish

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink.
Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment.
Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Modern Sharing



74.50 per person

Available for parties of two or more

WAVE ONE

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

RED SNAPPER TOM YUM 🌶️

Lemongrass, kaffir lime and pak choi.

TENDERSTEM BROCCOLI (V)

Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.

PHOENIX NEST (V)

Peanut butter fudge, honeycomb and marshmallow.



Emperor's Choice



99.50 per person
Available for parties of two or more

WAVE ONE

MIXED DIM SUM

Wagyu, shiitake, black cod & prawn and royal koi gau.

SALT & PEPPER LOIN RIBS

Five-spice, garlic and onion.

TUNA SASHIMI BLOSSOM

Rose, cucumber and wasabi.



WAVE TWO

JAPANESE BLACK WAGYU 7OZ

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

XO FRIED RICE

Chicken, shrimp and pancetta.

PAK CHOI ^(V)

Crispy shallots and ginger.



WAVE THREE

WHITE CHOCOLATE DRAGON EGG ^(V)

Coconut, passionfruit and mango.

CHERRY BLOSSOM ^(V)

White chocolate, cherry and candyfloss.

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Dim Sum



STEAMED

CHICKEN TRUFFLE SHUMAI	12.90
Freshly shaved truffle and soy.	
ROYAL KOI GAU	13.50
Black cod, yuzu and miso.	
WAGYU DUMPLING 🍴	12.25
Kimchi and spring onion.	
SHIITAKE BAO 🍷	10.90
Porcini, garlic and ginger.	
SCALLOP AND PRAWN SHUMAI	16.50
Wasabi tobiko, Vietnamese cracker and nam jim.	
MIXED DIM SUM	24.50
Wagyu, shiitake, black cod & prawn and royal koi gau.	

FRIED

WILD MUSHROOM SPRING ROLLS 🍷	11.90
Truffle sour cream.	
PULLED PORK GYOZA	11.90
Slaw, chilli oil and five-spice black vinegar.	
LOBSTER AND PRAWN TOAST	14.90
Sesame and sweet & sour chilli sauce.	
AROMATIC DUCK SPRING ROLLS	11.90
Spring onion, crispy shallots and cherry hoisin.	



Small Plate



SUGAR SALT CRISPY SQUID	13.90
Green chilli, pomegranate and mint.	
SALT & PEPPER AUBERGINE (V)	10.50
Garlic, chilli and five-spice.	
RED BELLY PORK (S)	14.50
Baby leek and smoked crackling.	
SESAME ROASTED SCALLOPS	19.50
Chinese sausage, crushed edamame and mint.	
SZECHUAN ROCK SHRIMP	14.90
Carrot, sancho pepper and pickle.	
½ AROMATIC CRISPY DUCK PANCAKES	34.00
Szechuan, cucumber and spring onion.	
STICKY BEEF SHORT RIB	18.90
Soy, chilli and crispy shallots.	
CHILLI CRUSTED TOFU (V)	9.90
Kohlrabi, coriander and chilli soy.	
SALT & PEPPER LOIN RIBS	14.90
Five-spice, garlic and shallots.	



Raw



SEVEN SPICE SEARED TUNA	14.90
Truffle aioli, caviar and citrus ponzu.	
TUNA SASHIMI BLOSSOM	15.50
Rose, cucumber and wasabi.	
YELLOWTAIL SASHIMI	17.50
Citrus ponzu, garlic and edamame	



Meat



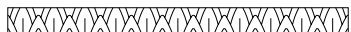
CARAMEL SOY AGED BEEF FILLET 7OZ	39.00
UK premium aged beef, shiitake, ginger and asparagus.	
JAPANESE BLACK WAGYU 7OZ	90.00
Himalayan salt block, enoki mushroom and shallot soy.	
CHINESE BARBEQUE CHICKEN 🗡	23.40
Chilli, sweet soy and pickled cucumber.	
RED PEPPER LAMB CUTLETS 🗡	32.00
Hot and sour pumpkin.	
SATAY BEEF RIBEYE	34.50
Papaya, som tum & peanuts.	



Seafood



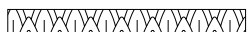
HONEY ROASTED CHILEAN SEA BASS	44.00
Enoki mushroom fritter and miso.	
SHANGHAI BLACK COD	39.70
Hoisin, ginger and lime.	
THAI STYLE MONKFISH	34.00
Lime, shallots and lemongrass.	
RED SNAPPER TOM YUM 🗡	27.50
Lemongrass, kaffir lime and pak choi.	



From the Wok



WOK FIRED ANGRY BIRD 🗡️	23.50
Chicken, roasted chilli peppers and sesame honey soy.	
MOCK CHICKEN AND BLACK BEAN (V)	19.90
Asparagus and mangetout.	
GREEN PEPPER LOBSTER	65.00
Jalapeños and crispy shallots.	
MONGOLIAN MOCK BEEF (V) 🗡️	23.00
Sesame, soy and peppers.	
KUNG PO KING PRAWNS 🗡️	32.00
Pineapple, green beans and Thai basil.	



Rice, Noodles and Vegetables



TENDERSTEM BROCCOLI (V)	8.00
Black sesame and truffle.	
PAK CHOI (V)	6.50
Crispy shallots and ginger.	
SPECIAL FRIED SWEET POTATO (V)	7.50
Black vinegar glaze, spring onion and ichimi pepper.	
TATTU CANDY RICE (V)	6.90
Orange, candied ginger and beetroot.	
XO FRIED RICE	7.90
Chicken, shrimp and pancetta.	
DUCK EGG AND CHINESE SAUSAGE FRIED RICE	6.90
BEANSPROUT NOODLES (V)	6.00

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Desserts



CHERRY BLOSSOM (V)	11.90
White chocolate, cherry and candyfloss.	
ASIAN PEAR STICKY TOFFEE PUDDING (V)	10.00
Cinnamon, vanilla and almond.	
WHITE CHOCOLATE DRAGON EGG (V)	10.50
Coconut, passion fruit and mango.	
PHOENIX NEST (V)	12.50
Peanut butter fudge, honeycomb and marshmallow.	

(V) Vegan option available, ask your server

(V) Vegetarian

🌶️ Spicy dish



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