

Modern Sharing

490 PER PERSON



WAVE ONE

SWEET SOY SHISHITO PEPPERS 

ROYAL KOI FISH GAU

Black cod, King prawn and plum sauce.

RED PEPPER WAGYU

Lotus root and mint.

DUCK AND WATERMELON

Hoisin, toasted pine nuts and pomegranate.



WAVE TWO

WOK FIRED SPICY CHICKEN  

Roasted chilli peppers, cashews and sesame.

KUNG PO KING PRAWNS 

Pineapple, green beans and basil.

TENDERSTEM BROCCOLI 

Black sesame and truffle.

SPICY EGG NOODLES  

Pak choi, lily bulb and spring onion.



WAVE THREE

CHINESE LANTERN  

Mandarin, almond and milk.

Tattu Signature

675 PER PERSON

WAVE ONE

SWEET SOY SHISHITO PEPPERS

WAGYU BEEF DUMPLING

Sriracha and spring onion.

SPICY ROCK SHRIMP

Sansho pepper and carrot.

COCONUT CHICKEN

Chilli and mint.

WAVE TWO

CARAMEL SOY AGED BEEF FILLET

Australian beef, shiitake and asparagus.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

TENDERSTEM BROCCOLI

Black sesame and truffle.

WAGYU FRIED RICE

Baby onion and soy cured yolk.

WAVE THREE

YEAR OF THE SNAKE N V

Cashew butter fudge, hazelnut and marshmallow.

Emperor's Choice

850 PER PERSON



WAVE ONE

SWEET SOY SHISHITO PEPPERS 

MIXED DIM SUM PLATTER

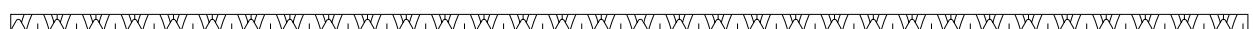
Wagyu beef, lobster, chicken truffle, royal koi gau.

HONEY GLAZED CHILEAN BASS

Miso and lime.

SEARED BEEF FILLET

Cucumber and Nam Jim.



WAVE TWO

SALT & PEPPER LOBSTER

Garlic, onion and chilli.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

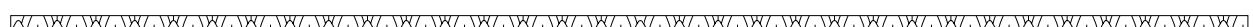
Hoisin, ginger and lime.

CHINESE GREEN BEANS 

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

CHERRY BLOSSOM 

Cherry, chocolate and candy floss.