

T A T T U

New Year's Eve
Dinner Menu

MENU ITEMS MAY DIFFER PER LOCATION





New Year's Eve Dinner Menu



135.00 per person

Includes ½ bottle of NV La Cuvée Brut, Laurent-Perrier.

Available 5pm onwards

WAVE ONE

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

BLACK COD CROQUETTES

Ginger and garlic aioli.

RED BELLY PORK 🌶️

Baby leek and smoked crackling.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

JAPANESE BLACK WAGYU 7OZ*

*+£25 supplement

Green beans and truffle sesame soy.

SWEET SOY GRILLED ASPARAGUS (V)

XO FRIED RICE

Shrimp, scallop and pancetta.



WAVE THREE

WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passion fruit and mango.

CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.

(V) Vegan option available, ask your server (V) Vegetarian 🌶️ 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.

T A T T U

New Year's Day
Brunch Menu

MENU ITEMS MAY DIFFER PER LOCATION

New Year's Day Brunch

Available 12pm–3pm

FOOD

45.00 per person

WAVE ONE

CHICKEN XIAO LONG BAO

Red Thai curry, shallots and coconut.

SHISHITO PEPPERS

Teriyaki and ginger.

WAVE TWO

GLAZED BEEF SAN CHOY BAO

Nam jim, pomegranate and enokii mushroom.

¼ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.

WAVE THREE

CRISPY SHREDDED FILLET BEEF

Tomato, chilli and garlic.

WOK FIRED ANGRY BIRD

Chicken, roasted chilli peppers and sesame honey soy.

STEAMED JASMINE RICE

WAVE FOUR

CHERRY BLOSSOM

White chocolate, cherry and candyfloss.

ADD-ONS

8.00 EACH

WAGYU DUMPLINGS

Red Kimchi and spring onion.

PULLED PORK GYOZA

Slaw, chilli oil and five-spice black vinegar.

AROMATIC DUCK SPRING ROLLS

Spring onion, crispy shallots and cherry hoisin.

CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

10.00 UPGRADE

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

5.00 EACH

SWEET SOY GRILLED ASPARAGUS

TENDERSTEM BROCCOLI

SPECIAL FRIED SWEET POTATO

Black vinegar glaze, spring onion and ichimi pepper.

DRINKS

FREE FLOW COCKTAILS 30.00 PP

FREE FLOW LAURENT-PERRIER CHAMPAGNE 45.00 PP

NON-ALCOHOLIC 20.00 PP

PROMISING PEACH

Peach, orange, bubbles.

BLOODY MARY

Vodka, Ultimate Mary Mix, Korean BBQ.

TIGER'S FORESIGHT

Tequila, orange liqueur, salted grapefruit.

ROSITA'S THORN

Aperol, juicy berries, bubbles.

NON-ALCOHOLIC

BLOODFREE MARY

Orange, Ultimate Mary Mix, Korean BBQ .

THE GOOD LIFE

Everleaf Mountain, grapefruit, lime.

CHOICE OF SOFT DRINKS

Juices, sodas and tonics.



Vegan option available, ask your server



Vegetarian



Spicy dish

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