

T A T T U  
L O N D O N

New Year's Eve  
Lunch Menu





# New Year's Eve Lunch



99.00 per person  
Available 12pm – 4pm

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



## WAVE TWO

### WAGYU RIBEYE DUMPLING

Kimchi and spring onion.

### SEVEN SPICE SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

### SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.



## WAVE THREE

### WOK FIRED ANGRY BIRD

Chicken, roasted chilli peppers and sesame honey soy.

### RED PEPPER LAMB CUTLETS

Hot and sour pumpkin.

### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### DUCK EGG AND CHINESE SAUSAGE FRIED RICE





## WAVE FOUR

### WHITE CHOCOLATE DRAGON EGG

Coconut, passion fruit and mango.

### ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and almond.

 Vegan option available, ask your server  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 14.5% will be added to your bill, all of which is distributed to the team.

T A T T U  
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New Year's Eve  
Dinner Menu



# New Year's Eve Dinner Menu

150.00 per person

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

Available 5pm onwards.

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.

## WAVE TWO

### YELLOWTAIL SASHIMI

Lotus root, kiwi and chilli salsa.

### ½ AROMATIC DUCK PANCAKES

Szechuan, cucumber and spring onion.

### PULLED PORK GYOZA

Slaw, chilli oil and five-spice black vinegar.

## WAVE THREE

### KUNG PO KING PRAWNS

Chilli, garlic and onion.

### HONEY ROAST CHILEAN SEA BASS

Enoki mushroom fritter and chilli.

### CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

### JAPANESE BLACK WAGYU 7OZ

\*+£25.00 supplement

Himalayan salt block, enoki mushroom and shallot soy.

### STICKY RICE MONEY BAG

Wagyu fillet, king oyster and tiger prawns.

### SESAME AND GINGER CHOPPED SALAD (V)

Rainbow vegetable, pumpkin seeds and purple potato crisp.

## WAVE FOUR

### CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.

### KOI FISH PANNA COTTA

Sloe gin, winter berries and crème Chantilly.

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T A T T U  
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New Year's Day  
Sharing Menu





# New Year's Day Menu



99.00 per person

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



## WAVE TWO

### WAGYU RIBEYE DUMPLING

Kimchi and spring onion.

### SEVEN SPICE SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

### SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.



## WAVE THREE

### WOK FIRED ANGRY BIRD

Chicken, roasted chilli peppers and sesame honey soy.

### RED PEPPER LAMB CUTLETS

Hot and sour pumpkin.

### SHANGHAI BLACK COD

Hoisin, ginger and lime.

### TENDERSTEM BROCCOLI

Black sesame and truffle.

### DUCK EGG AND CHINESE SAUSAGE FRIED RICE






## WAVE FOUR

### WHITE CHOCOLATE DRAGON EGG

Coconut, passion fruit and mango.

### ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and almond.

 Vegan option available, ask your server  Vegetarian  Spicy dish

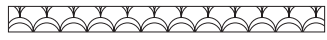
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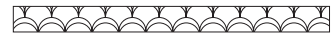
T A T T U  
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*Vegetarian Menu*





# Vegetarian Tasting Menu



65.00 per person

## WAVE ONE

### SALT AND PEPPER AUBERGINE (V)

Garlic, chilli and five-spice.



## WAVE TWO

### YELLOW BEAN KING OYSTER MUSHROOM (V)

Blackened beans and sunflower seed crisps.



## WAVE THREE

### MOCK CHICKEN ANGRY BIRD (V) (S)

Roasted chilli peppers and sesame honey soy.

### TATTU CANDY RICE (V)

Orange, candied ginger and beetroot.



## WAVE FOUR

### ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.

(V) Vegan option available, ask your server (V) Vegetarian (S) Spicy dish

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