Croup Dining and Events TATTU

EDINBURGH



Tattu is an independent family run business founded in 2015 by two brothers. The Tattu brand set out with a clear vision – to bring something unique and exciting to the UK culinary scene. The word Tattu is derived from a combination of 'Tattoo' the art form that inspires our interiors and 'Tatau' which is an ancient word from eastern culture that means to 'make a mark'.

The goal was to build a customer experience around the brand that stimulates all senses, fusing beautiful and meaningful design with quality and innovative cooking. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers, delivered by highly-trained front of house teams, with a strong focus on meticulous and engaging customer service.

In tribute to the historic and modern qualities of the city of Edinburgh, with its medieval streets of Old Town and modern architecture of New Town, the Tattu interiors blend heritage Chinese detailing and furniture with cutting edge design and luxury materials.

CUISINE

Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

Diners are encouraged to embrace the customary approach of sharing dishes with their guests, from colourful dim sum and luxurious small plates, to contemporary main course dishes and stunning desserts. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers.

Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience this invites more interaction and engagement between our customers and our team.

Dim Sum is a style of Chinese cuisine prepared as small bite-sized portions of food served in steamer baskets or small plates. They are an art form in themselves and can take be adapted to contain a range of interesting ingredients and shapes. The production of dim sum is highly skilled and specialist which makes it a rare concept outside of very traditional Chinese restaurants. At Tattu we experiment with unusual flavour combinations, colours and shapes to produce unique dishes that can't be found anywhere else.

To ensure our product is unique our menus go through a lengthy creative process, starting with a simple and recognisable flavour profile our team then formulate ways to expand on this profile from a new angle and presentation. Tastings are held weekly and an idea can be refined up to ten times before the final product is created ready for our seasonal updates.

LARGE PARTY TABLES

For parties of 10 – 14 guests, we have our two circular booths, both mirrored with the reflection of the restaurant ahead and covered by our iconic Cherry Blossom.

Here your party can enjoy a group dining experience whilst soaking up the atmosphere of our main restaurant.

VENUE HIRE

This space holds up to 100 guests for a seated dining event or, up to 150 for a drinks and canapé event.

Our entire team are committed to your every need and event requirements, to provide your group with an exceptional dining experience, selecting one of our specially curated sharing menus or choosing small plates and Dim Sum from our canapé menu.



Our Executive Chef, has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu Edinburgh

Pair this menu with pre-selected wine or a selection of our favourite cocktails for an unforgettable experience.

Please see over for an example of our menus.

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Modern Sharing

72.50 per person Available for parties of two or more

WAVE ONE

SZECHUAN ROCK SHRIMP Carrot, sancho pepper and pickle.

1/2 AROMATIC CRISPY DUCK PANCAKES Szechuan, cucumber and spring onion.

WAVE TWO

CARAMEL SOY AGED BEEF FILLET 70Z UK premium aged beef, shiitake, ginger and asparagus.

THAI STYLE CRISPY MONKFISH Lime, shallots and lemongrass.

TENDERSTEM BROCCOLI (19) Black sesame and truffle.

DUCK EGG AND SAUSAGE FRIED RICE

WAVE THREE

BANANA FRITTER () Deep fried banana and caramel shortbread.

WHITE CHOCOLATE DRAGON EGG (V) Coconut, passion fruit and mango.



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Emperor's Choice

97.50 per person Available for parties of two or more

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

JAPANESE BLACK WAGYU 7OZ Foie gras, green beans and truffle sesame soy.

SHANGHAI BLACK COD Hoisin, ginger and lime.

XO FRIED RICE Shrimp, chicken and pancetta.

SWEET SOY GRILLED ASPARAGUS 📧

WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING (®) Cinnamon, vanilla and almond.

CHERRY BLOSSOM 🖲 White chocolate, cherry and candyfloss.



TATTU

Lunch Sharing Menu

Monday - Friday 12pm - 3pm 55.00 per person

WAVE ONE

CHICKEN TRUFFLE SHUMAI Freshly shaved truffle and soy.

SUGAR SALT CRISPY SQUID Green chilli, pomegranate and mint.

WAVE TWO

WOK FIRED ANGRY BIRD Roasted chilli peppers and sesame honey soy.

TENDERSTEM BROCCOLI Black sesame and truffle.

WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

WHITE CHOCOLATE DRAGON EGG Coconut, passionfruit and mango.

Cinnamon, vanilla and almond.

WILD MUSHROOM SPRING ROLLS Truffle sour cream.

BALSAMIC TERIYAKI SALMON Black pepper, crispy skin and pickled cucumber.

STEAMED JASMINE RICE

Recommended 10 – 15 pieces per person. Available for groups of 16+ only

CHICKEN TRUFFLE SHUMAI Freshly shaved truffle and soy.	£4 PER PIECE
SEVEN SPICED SEARED TUNA Truffle aioli, caviar and citrus ponzu.	£4 PER PIECE
SZECHUAN RED BELLY PORK Baby leek and smoked crackling.	£4 PER PIECE
XO SCALLOPS Salmon caviar, wasabi pea and daikon.	£6 PER PIECE
SWEET TAMARIND TOFU BALLS Winter melon, candied chilli and mint.	£4 PER PIECE
MISO CARAMEL TRUFFLES	£3 PER PIECE



EASTERN DRAGON	18.00	CHESTNUT FLIP	12.50
135 East Gin, raspberry and apple.		Chestnut Gin, Yunnan tea,	
		strawberry and almond.	
LIGHT & MISCELLANY	12.00		
Rum, pineapple and Asian pear.		IMPERIAL GEISHA	14.75
		Tequila, lemon and spiced orange.	
TIGER LILY	13.75		
Sloe gin, blueberry and coconut.		κοκο ταττυ	13.00
		Coconut rum, lychee and lime.	
FLIGHT OF THE PHOENIX	13.25		
Vodka, poppy and apple.		YIN YANG ESPRESSO MARTINI	14.75
		Maker's Mark, agave and soy.	
SAKE SOUR	13.00		
Suntory Haku Vodka, plum sake		GANSU TEA	12.00
and passion fruit.		Tanqueray Gin, apricot and jasmine.	

Bespoke cocktail and wine menus available for your party on request



HIRE CHARGE

Minimum spend is dependant on date & time of the booking and the specific booking requirements. Please reach out to the team directly for a quotation.

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations, a deposit of $\pounds 20$ per person is required upon booking to secure the reservation.

For full venue hire, a deposit of 50% the minimum spend is required upon booking to secure the reservation.



Tattu Edinburgh Register St Edinburgh EH2 2AA

For more information please contact our team: 0131 558 1922 Edinburgh@tattu.co.uk @tatturestaurants Tattu.co.uk