

T A T T U

New Year's Eve
Lunch Menu

MENU ITEMS MAY DIFFER PER LOCATION





New Year's Eve Lunch Menu



75.00 per person
Available 12pm - 4pm


WAVE ONE

SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

½ AROMATIC DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

THAI STYLE CRISPY MONKFISH

Lime, shallots and lemongrass.

TENDERSTEM BROCCOLI (V)

Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE THREE

WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passion fruit and mango.

BANANA FRITTERS (V)

Deep fried banana and caramel shortbread.

(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 Eve
Dinner Menu

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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.

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T A T T U

E D I N B U R G H

New Year's Day

Brunch Menu

New Year's Day Brunch

Available 12pm-4pm

FOOD

55.00 PP

WAVE ONE

GLAZED BEEF GYOZA
Teryaki and edamame.

SEVEN SPICED SEARED TUNA
Truffle aioli, caviar and citrus ponzu.

STICKY BEEF BAO BUNS
Hoisin, pickled cucumber and nam jim.

WAVE TWO

WOK FIRED ANGRY BIRD
Chicken, roasted chilli peppers and sesame honey soy.

BLACK PEPPER AND HONEY RIBS
Shallots, chilli and garlic.

STEAMED JASMINE RICE

WAVE THREE

WINTER CHERRY BLOSSOM
White chocolate, spiced apple and candyfloss.

ADD-ONS

8.00 EACH

WILD MUSHROOM SPRING ROLLS
Truffle sour cream.

PULLED PORK GYOZA
Slaw, chilli oil and five-spice black vinegar.

AROMATIC DUCK SPRING ROLLS
Spring onion, crispy shallots and cherry hoisin.

15.00 UPGRADE

CARAMEL SOY AGED BEEF FILLET 7OZ
UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD
Hoisin, ginger and lime.

5.00 EACH

SWEET SOY GRILLED ASPARAGUS
Teriyaki and toasted sesame.

TENDERSTEM BROCCOLI
Black sesame and truffle.

SPECIAL FRIED SWEET POTATO
Black vinegar glaze, spring onion and ichimi pepper.

DRINKS

FREE FLOW* COCKTAILS 35.00 PP
FREE FLOW* LAURENT-PERRIER CHAMPAGNE 52.50 PP
NON-ALCOHOLIC 22.50 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

*In accordance with drinking responsibly, each guest partaking in the cocktail or champagne package will be able to order up to 6 drinks only within their allotted booking time.

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A photograph of the Aurora Borealis (Northern Lights) over a mountain range. The aurora is a vibrant green and blue light display in the night sky, with numerous stars visible. The mountains in the foreground are dark and rugged, with some snow patches. The text is centered in the middle of the image.

T A T T U

New Year's Day
Brunch Menu

New Year's Day Brunch

Available 12pm-4pm

FOOD

55.00 per person

WAVE ONE

CHICKEN XIAO LONG BAO
Red Thai curry, shallots and coconut.

SEVEN SPICED SEARED TUNA
Truffle aioli, caviar and citrus ponzu.

STICKY BEEF BAO BUNS
Hoisin, pickled cucumber and nam jim.

WAVE TWO

WOK FIRED ANGRY BIRD
Chicken, roasted chilli peppers and sesame honey soy.

BLACK PEPPER AND HONEY RIBS
Shallots, chilli and garlic.

STEAMED JASMINE RICE

WAVE THREE

WINTER CHERRY BLOSSOM
White chocolate, spiced apple 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.

15.00 UPGRADE

CARAMEL SOY AGED BEEF FILLET 7OZ
UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD
Hoisin, ginger and lime

5.00 EACH

SWEET SOY GRILLED ASPARAGUS
Teriyaki and toasted sesame.

TENDERSTEM BROCCOLI
Black sesame and truffle.

SPECIAL FRIED SWEET POTATO
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New Year's Day
Sharing Menu

MENU ITEMS MAY DIFFER PER LOCATION





New Year's Day Menu



75.00 per person

Available 5pm onwards

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½ AROMATIC DUCK PANCAKES

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WAVE TWO

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THAI STYLE CRISPY MONKFISH

Lime, shallots and lemongrass.

TENDERSTEM BROCCOLI (V)

Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE



WAVE THREE

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