TATTU EDINBURGH New Year's Eve Dinner Menu

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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.

LOBSTER AND PRAWN TOAST Sesame and sweet & sour chilli sauce.

STICKY BEEF SHORT RIB Soy, chilli and crispy shallots.

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 70Z* Green beans and truffle sesame soy. *+£25 supplement

SWEET SOY GRILLED ASPARAGUS 📧

XO FRIED RICE Shrimp, chicken and pancetta.

WAVE THREE

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

CHERRY BLOSSOM V White chocolate, cherry and candyfloss.

(𝔅) Vegan option available, ask your server (𝔅) 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.

TATTU EDINBURGH

New Year's Eve Vegetarian Menu



Includes ½ bottle of NV La Cuvée Brut, Laurent-Perrier. 92.50 per person Available 5pm onwards

WAVE ONE

DATE AND WATER CHESTNUT GYOZA 🔞 Figs, spinach and red vinegar.

WAVE TWO

SALT AND PEPPER AUBERGINE 🛞 Garlic, chilli and five-spice.

WAVE THREE

MOCK CHICKEN ANGRY BIRD I (18) Roasted chilli peppers and sesame honey soy.

TATTU CANDY RICE (R) Orange, candied ginger and beetroot.

WAVE FOUR

ASIAN PEAR STICKY TOFFEE PUDDING 🔞 Cinnamon, vanilla and almond.

W Vegan option available, ask your server \checkmark Spicy dish

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