## † A † † U EDINBURGH <br> New Year's Eve Dinner Menu



# New Year's Eve <br> Dinner Menu 

135.00 per person

Includes $1 / 2$ bottle of NV La Cuvée Brut, Laurent-Perrier
Available 5pm onwards

## WAVEONE

## 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

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## 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* <br> * $+£ 25$ supplement

Green beans and truffle sesame soy.
SWEET SOY GRILLED ASPARAGUS (V)

XO FRIED RICE
Shrimp, chicken 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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## TAT T U <br> E D I N B U R G H <br> New Year's Eve Vegectarian Menu



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# Includes $1 / 2$ bottle of NV La Cuvée Brut, Laurent-Perrier. 

92.50 per person

Available 5pm onwards

## wave one

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

## 

## WAVE TWO

## SALT AND PEPPER AUBERGINE (V)

Garlic, chilli and five-spice.

## 

## WAVE THREE

## MOCK CHICKEN ANGRY BIRD (ve

Roasted chilli peppers and sesame honey soy.

TATTU CANDY RICE (16)
Orange, candied ginger and beetroot.

WAVE FOUR

## ASIAN PEAR STICKY TOFFEE PUDDING (16)

Cinnamon, vanilla and almond.

[^1]
[^0]:    (16) Vegan option available, ask your server

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