

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.

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

E D I N B U R G H

Vegetarian  
New Year's Day  
Brunch Menu

# Vegetarian New Year's Day Brunch

Available 12pm-4pm

## FOOD

55.00 PP

### WAVE ONE

WILD MUSHROOM SPRING ROLL  
Truffle sour cream.

SALT AND PEPPER AUBERGINE  
Garlic, chilli & five-spice.

### WAVE TWO

MOCK ANGRY BIRD  
Roasted chilli peppers & sesame honey soy.

TATTU CANDY RICE  
Orange, candied ginger & beetroot.

### WAVE THREE

WHITE CHOCOLATE DRAGON EGG  
Coconut, passion fruit and mango.

## ADD-ONS

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

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