

T A T T U  
L O N D O N

New Year's Eve  
Dinner Menu





# New Year's Eve Dinner Menu

150.00 per person

Includes ½ bottle of NV La Cuvée Brut, Laurent-Perrier.

Available 5pm onwards.

## WAVE ONE

### PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.

## WAVE TWO

### YELLOWTAIL SASHIMI

Lotus root, kiwi and chilli salsa.

### ½ AROMATIC DUCK PANCAKES

Szechuan, cucumber and spring onion.

### PULLED PORK GYOZA

Slaw, chilli oil and five-spice black vinegar.

## WAVE THREE

### KUNG PO KING PRAWNS

Chilli, garlic and onion.

### HONEY ROAST CHILEAN SEA BASS

Enoki mushroom fritter and chilli.

### CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

### JAPANESE BLACK WAGYU 7OZ

\*+£25.00 supplement

Himalayan salt block, enoki mushroom and shallot soy.

### STICKY RICE MONEY BAG

Wagyu fillet, king oyster and tiger prawns.

### SESAME AND GINGER CHOPPED SALAD (V)

Rainbow vegetable, pumpkin seeds and purple potato crisp.

## WAVE FOUR

### CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.

### KOI FISH PANNA COTTA

Sloe gin, winter berries and crème Chantilly.

(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 14.5% will be added to your bill, all of which is distributed to the team.



T A T T U  
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New Year's Eve  
Vegetarian Menu





# New Year's Eve Vegetarian Menu

*Includes ½ bottle of NV La Cuvée Brut, Laurent-Perrier.*

**99.00 per person**

## WAVE ONE

### YELLOW BEAN KING OYSTER MUSHROOMS

Blackened beans and sunflower seed crisps.



## WAVE TWO

### SALT AND PEPPER AUBERGINE

Garlic, chilli and five-spice.



## WAVE THREE

### MOCK CHICKEN ANGRY BIRD

Roasted chilli peppers and sesame honey soy.

### TATTU CANDY RICE



Orange, candied ginger and beetroot.



## WAVE FOUR

### ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and almond.

 Vegan option available, ask your server  Spicy dish

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A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.