

T A T T U
L O N D O N

New Year's Day
Sharing Menu





New Year's Day Menu



99.00 per person

WAVE ONE

PRAWN AND TRUFFLE CRACKER

Sriracha, sesame and shrimp floss.



WAVE TWO

WAGYU RIBEYE DUMPLING

Kimchi and spring onion.

SEVEN SPICE SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.



WAVE THREE

WOK FIRED ANGRY BIRD

Chicken, roasted chilli peppers and sesame honey soy.

RED PEPPER LAMB CUTLETS

Hot and sour pumpkin.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

TENDERSTEM BROCCOLI

Black sesame and truffle.

DUCK EGG AND CHINESE SAUSAGE FRIED RICE






WAVE FOUR

WHITE CHOCOLATE DRAGON EGG

Coconut, passion fruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and almond.

 Vegan option available, ask your server  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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Vegetarian New Year Menu





Vegetarian New Year Menu



65.00 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.