

T A T T U

New Year's Eve
Dinner Menu





New Year's Eve Dinner Menu



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.

BLACK COD CROQUETTES

Ginger and garlic aioli.

RED BELLY PORK 🌶️

Baby leek and smoked crackling.



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*

*+£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.

(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 12.5% will be added to your bill, all of which is distributed to the team.

T A T T U

New Year's Eve
Vegetarian Menu



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

SHIITAKE BAO

Porcini, garlic and ginger.



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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