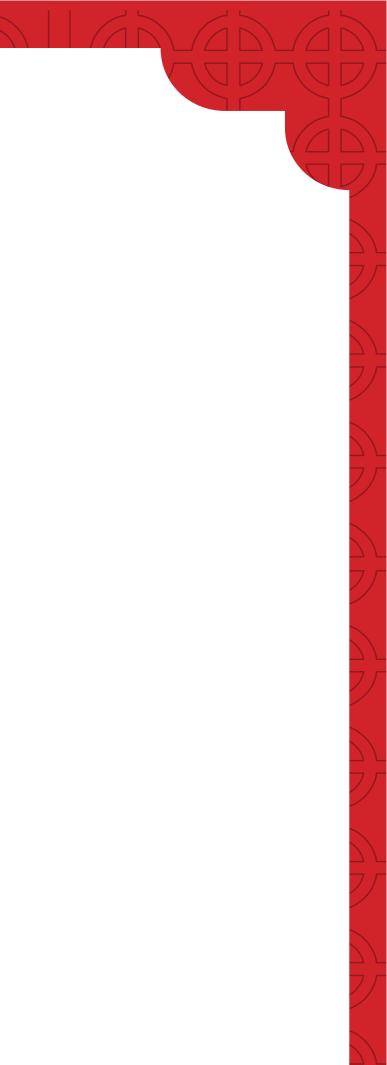
## TATTU EDINBURGH



### THE YEAR OF THE RABBIT

In Chinese culture, the Rabbit is known to be the luckiest of all the twelve animals in the Chinese Zodiac. They are a symbol of mercy, elegance and beauty. People who are born in the Year of the Rabbit are said to be calm and peaceful.



# Lunar Brunch

Available 12pm-4pm

ADD-ONS

#### WAVE ONE 8.00 EACH **GOLD DRINKS PACKAGE 45.00 PP** Free flow\* cocktails WILD MUSHROOM SPRING ROLLS Free flow\* Laurent-Perrier Champagne GLAZED BEEF GYOZA Truffle sour cream. NON-ALCOHOLIC 20.00 PP Teryaki and edamame. PULLED PORK GYOZA SEVEN SPICED SEARED TUNA Slaw, chilli oil and five-spice black vinegar. **PROMISING PEACH** Truffle aioli, caviar and citrus ponzu. Peach, orange, bubbles. AROMATIC DUCK SPRING ROLLS STICKY BEEF BAO BUNS Spring onion, crispy shallots and cherry hoisin. **BLOODY MARY** Hoisin, pickled cucumber and nam jim. Vodka, Ultimate Mary Mix, Korean BBQ. TIGER'S FORESIGHT WAVE TWO **15.00 UPGRADE** Tequila, orange liqueur, salted grapefruit. CARAMEL SOY AGED BEEF FILLET 70Z ROSITA'S THORN WOK FIRED ANGRY BIRD UK premium aged beef, shiitake, ginger and asparagus. Aperol, juicy berries, bubbles. Chicken, roasted chilli peppers and sesame honey soy. SHANGHAI BLACK COD BLACK PEPPER AND HONEY RIBS Hoisin, ginger and lime. NON-ALCOHOLIC Shallots, chilli and garlic. STEAMED JASMINE RICE **BLOODFREE MARY** 5.00 EACH Orange, Ultimate Mary Mix, Korean BBQ. WAVE THREE SWEET SOY GRILLED ASPARAGUS THE GOOD LIFE Teriyaki and toasted sesame.

YEAR OF THE RABBIT MOONCAKES Yuzu and lychee cheesecake, coconut and raspberries.

FOOD

45.00 PP

🛞 Vegan option available, ask your server 🕚 Vegetarian 🖌 Spicy dish

**TENDERSTEM BROCCOLI** 

Black sesame and truffle.

SPECIAL FRIED SWEET POTATO Black vinegar glaze, spring onion and ichimi pepper.

\*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

#### DRINKS

Everleaf Mountain, grapefruit, lime.

CHOICE OF SOFT DRINKS Juices, sodas and tonics.