

T A T T U
L O N D O N



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

FOOD

55.00 PP

WAVE ONE

CHICKEN XIAO LONG BAO
Red Thai curry, shallots and coconut.

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

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

ADD-ONS

9.00 EACH

WAGYU DUMPLINGS
Kimchi and spring onion.

PULLED PORK GYOZA
Slaw, chilli oil and five-spice black vinegar.

AROMATIC DUCK SPRING ROLLS
Spring onion, crispy shallots and cherry hoisin.

CHICKEN TRUFFLE SHUMAI
Freshly shaved truffle and soy.

20.00 UPGRADE

CARAMEL SOY AGED BEEF FILLET 7OZ
UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD
Hoisin, ginger and lime

7.00 EACH

COCONUT CREAMED SPINACH
Tofu, crispy shallots and pomegranate.

TENDERSTEM BROCCOLI
Black sesame and truffle.

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

DRINKS

GOLD DRINKS PACKAGE 52.50 PP

*Free flow cocktails
Free flow Laurent-Perrier Champagne*

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

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.

Vegetarian Lunar Brunch

Available 12pm-4pm

FOOD

55.00 PP

WAVE ONE

SHIITAKE BAO

Porcini, garlic & ginger.

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

YEAR OF THE RABBIT MOONCAKES

Yuzu and lychee cheesecake, coconut and raspberries.

ADD-ONS

7.00 EACH

COCONUT CREAMED SPINACH

Tofu, crispy shallots and pomegranate.

TENDERSTEM BROCCOLI

Black sesame and truffle.

SPECIAL FRIED SWEET POTATO

Black vinegar glaze, spring onion and ichimi pepper.

DRINKS

GOLD DRINKS PACKAGE 52.50PP

*Free flow cocktails and
Laurent Perrier champagne.*

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

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

E D I N B U R G H



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

FOOD

45.00 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

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

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

GOLD DRINKS PACKAGE 45.00 PP

Free flow cocktails*
Free flow Laurent-Perrier Champagne*

NON-ALCOHOLIC 20.00 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.

Vegetarian Lunar Brunch

Available 12pm-4pm

FOOD

45.00 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

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

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

GOLD DRINKS PACKAGE 45.00 PP

Free flow cocktails
Free flow* Laurent-Perrier Champagne*

NON-ALCOHOLIC 20.00 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



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

FOOD

45.00 PP

WAVE ONE

CHICKEN XIAO LONG BAO
Red Thai curry, shallots and coconut.

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

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

ADD-ONS

8.00 EACH

WAGYU DUMPLINGS
Kimchi and spring onion.

PULLED PORK GYOZA
Slaw, chilli oil and five-spice black vinegar.

AROMATIC DUCK SPRING ROLLS
Spring onion, crispy shallots and cherry hoisin.

CHICKEN TRUFFLE SHUMAI
Freshly shaved truffle and soy.

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

GOLD DRINKS PACKAGE 45.00 PP

Free flow cocktails
Free flow Laurent-Perrier Champagne

NON-ALCOHOLIC 20.00 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

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.

Vegetarian Lunar Brunch

Available 12pm-4pm

FOOD

45.00 PP

WAVE ONE

SHIITAKE BAO

Porcini, garlic & ginger.

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

YEAR OF THE RABBIT MOONCAKES

Yuzu and lychee cheesecake, coconut and raspberries.

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

GOLD DRINKS PACKAGE 45.00 PP

Free flow cocktails

Free flow Laurent-Perrier Champagne

NON-ALCOHOLIC 20.00 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

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.