

TATTOO
EDINBURGH

Group Dining and Events

Four Seasons, Four Reasons



“Four Seasons, Four Reasons” is our brand narrative, representing continual creation, remarkable vision, and an unwavering dedication to the highest standards of sensory dining.

Each quarter, our restaurants are transformed by vibrant colours to mark the changing seasons. Throughout the year, we deliver four unique dining experiences, where every encounter is infused with innovation.

January to March – *A Winter Romance*

April to June – *Cherry Blossom Season*

July to September – *Summer at Tattu*

October to December – *Winter at Tattu*



Cuisine



Tattu delivers contemporary Chinese cuisine, blending traditional flavours with modern cooking techniques and exquisite presentation to create a truly unique and exciting dining experience.

We encourage diners to embrace the customary Chinese approach of sharing dishes with their guests. From vibrant dim sum and luxurious small plates to contemporary main dishes and stunning desserts, every element of our menu is designed to inspire connection. Each seasonal menu is crafted by Tattu's talented chefs, using only premium ingredients sourced from carefully selected suppliers.

In keeping with Chinese dining traditions, dishes are served to the centre of the table to be shared and enjoyed together, breaking away from the conventional starter, main, and dessert structure. This social experience fosters interaction and engagement between our customers and team members alike.

Dim sum, a hallmark of Chinese cuisine, features bite-sized portions of food served in steamer baskets or on small plates. Considered an art form, its preparation requires exceptional skill and is rarely seen outside traditional Chinese restaurants. At Tattu, we reimagine dim sum with unexpected flavour combinations, vibrant colours, and innovative shapes, creating dishes that are as visually striking as they are delicious.

To ensure our menus remain distinctive, every dish undergoes an extensive creative process. Beginning with a familiar flavour profile, our chefs explore innovative ways to elevate and reinterpret each idea through taste and presentation. Weekly tastings refine these concepts, with some dishes evolving through up to ten iterations before reaching their final form. This dedication ensures every menu update reflects our commitment to innovation and excellence.





Large Party Tables



For parties of 12 – 18 guests, we have our two circular booths, both mirrored with the reflection of the restaurant ahead and covered by our iconic Cherry Blossom.

Here your party can enjoy a group dining experience whilst soaking up the atmosphere of our main restaurant.

Semi-private hire is available for 20 – 32 guests. For more information please contact the team directly.



Venue Hire



This space accommodates up to 120 guests for a seated dining event or up to 150 for a drinks and canapé reception.

Our dedicated team is committed to meeting your every need, ensuring an exceptional dining experience for your group. Choose from our specially curated sharing menus or opt for small plates and dim sum from our canapé menu.



Hire Charge



Minimum spend is dependant on date & time of the booking and the specific booking requirements. Please reach out to the team directly for a quotation.

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations, a deposit of £20 per person is required upon booking to secure the reservation.

For full venue hire, a deposit of 50% of the minimum spend is required upon booking to secure the reservation.



Select Your Menu



Our Head of Culinary, Matt Downes, has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu Edinburgh.

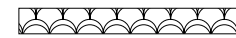
Pair this menu with wine or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.

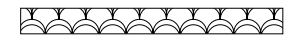
Vegetarian and Vegan menus are available upon request.



Sample Menus



Modern Sharing



70.00 per person

Minimum 2 people

Menus and prices are subject to change

WAVE ONE

LOBSTER AND PRAWN TOAST

Coconut, lime & chilli foam.

SHORT RIB SPRING ROLLS

Nam Jim, carrot and spring onion.

SESAME SALAD

Kohlrabi, crispy eddo and pink radish.



WAVE TWO

BLACK PEPPER BEEF FILLET

Wok fired peppers and shallots.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



WAVE THREE

YUZU LEMON DROP ^(N)

Passion fruit, shisho and almond.

🔪 Spicy dish ^(N) Contains nuts



Tattu Signatures



90.00 per person

Minimum 2 people

Menus and prices are subject to change

WAVE ONE

CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS

Sweet & sour soy.



WAVE TWO

BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

WOK FIRED ANGRY BIRD (N) 🌶️

Chicken, roasted chilli pepper, cashews and sesame honey soy.

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

🌶️ Spicy dish (N) Contains nuts



Emperor's Choice



120.00 per person

Minimum 2 people

Menus and prices are subject to change

WAVE ONE

X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

WAGYU BEEF GYOZA

Edamame and teriyaki.

O.K. SPICED PORK BELLY 🌶️

Baby leek and smoked crackling.



WAVE TWO

EMPEROR'S DUCK BREAST

Plum glaze, kumquats and daikon.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

SPICY EGG NOODLES 🌶️

Pak choi, lily bulb and spring onion.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

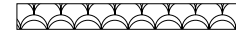


WAVE THREE

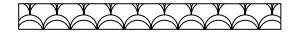
YEAR OF THE SNAKE (N)

Cashew butter fudge, hazelnut and marshmallow.

🌶️ Spicy dish (N) Contains nuts



Canapés



Example canapés
Recommended 10-15 pieces per person.
Available for groups of 16+ only.

PAN SEARED PORK DUMPLING Black pepper pork.	4.00
SHORT RIB SPRING ROLL Nam jim, carrot and spring onion.	5.00
WAGYU BEEF GYOZA Edamame and teriyaki.	4.00
LOBSTER AND PRAWN TOAST (H) Coconut, lime & chilli foam.	4.50
X.O. SCALLOP SKEWERS Pancetta, chilli and pork floss.	8.00
WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) Sweet & sour soy.	5.00
KUNG PO TOFU (V) (H) 🍴 Pineapple, green beans and lotus.	5.00
O.K. SPICED PORK BELLY 🍴 Baby leek and smoked crackling.	5.00
GREEN PEPPER LOBSTER (H) Jalapeños and crispy shallots.	8.00
JAPANESE BLACK WAGYU Himalayan salt block, enoki mushroom and shallot soy.	12.00

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For more information
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