

# ADVERTORIAL: Dine in style with the new Express Lunches at Tattu Edinburgh

The style that's associated with Tattu Edinburgh – the cherry-blossom festooned restaurant in the New Town – now has some extra flair. A new dining option is being launched at the West Register Street venue, which means you can make your lunch hour a unique experience.

The fine-dining Chinese restaurant is starting an Express Lunch from Tuesday, May 10, where, on **Tuesdays to Fridays, from 12pm – 2.30pm**, the newly created menu will offer a Taste of Tattu, through a two to three wave lunch experience. It promises to be the chance to make your lunch hour a special event, and will be perfect for those wanting to entertain business clients or enjoy a meal out with friends.

The new seasonal menu, especially curated to execute quality dining within the hour, provides the chance to discover flavours that balance clean, crisp spices with refreshingly delicate, lighter ingredients. Among the starters is a new addition to the small plates – the Sesame and Ginger Chopped Salad, tossed with rainbow vegetable, pumpkin seeds and purple potato crisp, which is perfect for the warmer days and is also suitable for vegan guests.



The fine-dining Chinese restaurant is starting an Express Lunch from Tuesday, May 10

(Image: Tattu)

Alongside the signature dishes such as the Sweet and Sour Iberico Pork and Mock Chicken and Black Bean, there's also a tempting range of desserts. These include the Cherry Blossom – a fruity creation with white chocolate, cherry sorbet and candy floss – and Tattu's twist on the iconic Sticky Toffee Pudding, which is made with cinnamon sorbet and Asian pear.

To finish off your dining experience there is a selection of different cocktails to enjoy. One of the Tattu classics in this selection of drinks is the Skull Candy – a blend of vodka, bubblegum and lemon, which provides a theatrical touch to conclude your meal.



Cocktail choices include the Skull Candy  
(Image: Tattu)

## A sumptuous experience

For those who've not yet visited Tattu Edinburgh – which has sister restaurants in cities including Leeds, Birmingham, Manchester and the recently launched London venue – the dining experience itself is as sumptuous as the menu. Carefully designed to pay tribute to the historic and contemporary style of Edinburgh – from the medieval streets of the Old Town to the modern architecture of the New Town – the interior blends heritage Chinese detailing and furniture with cutting edge design.



The Sakura tunnel of cherry blossom

(Image: James Brown)

The handcrafted joinery items and lavish embroidery have taken inspiration from the traditional luxury hotels in Asia, with the colours symbolic in Chinese culture also playing a key role – the red materials, paired with gold, are believed to

symbolise good luck. Standout features include 400 handmade drawers on one wall, with individually cast bronze handles, that hark back to ancient Chinese apothecaries, where concoctions with healing powers were created through mixing natural ingredients.

There's also the Sakura tunnel of cherry blossom – a signature of Tattu's restaurants – under which guests enjoy their meals and reflective finishes that create the impression of a Chinese garden setting, including a polished black resin floor which provides the illusion of a pond under the diners' feet.

**To book your dining experience at Tattu Edinburgh, 18 West Register Street Edinburgh, EH2 2AA, visit [tattu.co.uk/edinburgh](http://tattu.co.uk/edinburgh)**