

New Year's Eve



New Year's Dining Options



Available from 9pm

NEW YEAR'S EVE DINNER MENU

Includes Welcome glass of
Prosecco Casa, Canevel Doc, Canevel, Valdobbiadene, Italy

150.00PP

NEW YEAR'S EVE DINNER MENU

Includes choice of two Tattu Signature cocktails

175.00PP

NEW YEAR'S EVE DINNER MENU

Includes 1/2 bottle of
Laurent-Perrier, NV La Cuvée Brut, Tours-sur-Marne

195.00PP

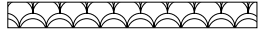
NEW YEAR'S EVE DINNER MENU

Includes 1/2 bottle of
Laurent-Perrier Rosé, NV Brut, Tours-sur-Marne

225.00PP

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

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.



New Year's Eve Dinner Menu



WAVE ONE

MIXED DIM SUM BASKET

Wagyu, Shiitake and Royal Koi Gau.

GLAZED BEEF BAO BUNS

Nam jim, pickled cucumber and crispy shallots.

ADD ON 10.00 EACH

WAGYU DUMPLING

Kimchi and spring onion.

STICKY BEEF SHORT RIB

Soy, chilli and crispy shallots.

SEVEN SPICE SEARED TUNA

Truffle aioli, caviar and citrus ponzu.



WAVE TWO

JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy

WOK FIRED ANGRY BIRD

Chicken, roasted chilli peppers and sesame honey soy.

GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

PAK CHOI (V)

Crispy shallots and ginger

DUCK EGG AND SAUSAGE FRIED RICE



WAVE THREE

SNOW LEOPARD (V)

Peanut butter fudge, honeycomb and marshmallow.

WINTER CHERRY BLOSSOM (V)

White chocolate, cherry and candyfloss.