

New Year's Dining Options



Available from 9pm

NEW YEAR'S EVE DINNER MENU

Includes Welcome glass of
Laurent-Perrier, La Cuvée NV Brut, Tours-sur-Marne

105.00PP

NEW YEAR'S EVE DINNER MENU

Includes choice of two Tatu Signature cocktails

130.00PP

NEW YEAR'S EVE DINNER MENU

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

155.00PP

NEW YEAR'S EVE DINNER MENU

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

170.00PP

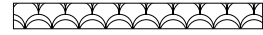
A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.

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

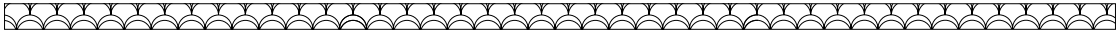
Vegetarian



WAVE ONE

SPICED AUBERGINE CRACKER (V)

Truffle, Tahini, and pomegranate.



WAVE TWO

YELLOW BEAN KING OYSTER MUSHROOMS (V)

Blackened beans and sunflower seed crisps.

SHITAKE BAO (V)

Porcini, garlic and ginger.



WAVE THREE

MOCK CARAMEL SOY BEEF (V)

Mock beef flank steak, shiitake, ginger and asparagus.

TATTU CANDY RICE (V)

Orange, candied ginger and beetroot.

PAK CHOI (V)

Crispy shallots and ginger.



WAVE FOUR

ASIAN PEAR STICKY TOFFEE PUDDING (V)

Cinnamon, vanilla and almond.