

# 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**

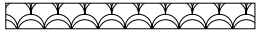
## **NEW YEAR'S EVE DINNER MENU**

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

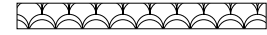
**225.00PP**

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 12.50 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.