

# NEW YEAR'S EVE

AT

T A T T U



# NEW YEAR'S EVE

## DINING OPTIONS

*Priced per person*

Includes Welcome glass of Champagne	200.00
Includes choice of two signature cocktails	220.00
Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier	250.00
Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier	275.00

## WAVE ONE

### MIXED DIM SUM PLATTER

Wagyu beef, Lobster, Truffle chicken, Royal koi gau.

### EMPEROR'S WAGYU BEEF PUFF 🍴

Spring onion, sriracha & kimchi.

### CRISPY SOFT-SHELL CRAB

X.O. chilli sauce, nori seasoning, garlic and coriander.



## WAVE TWO

### GREEN PEPPER LOBSTER

Jalapeños and crispy shallots.

### SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

### EMPEROR'S DUCK BREAST

Plum glaze, kumquats and daikon.

### CHINESE GREEN BEANS

Sweet soy and roasted garlic.

### SHREDDED DUCK FRIED RICE

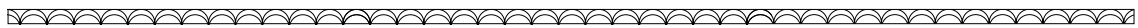
Carrot, courgette and spring onion.



## WAVE THREE

### SNOW LEOPARD

Cashew butter fudge, chocolate and marshmallow.



## ADD ONS

SEVEN SPICED SEARED TUNA	15.00
Truffle aioli, caviar and citrus ponzu.	
STICKY BEEF SHORT RIB	15.00
Crispy shallots, chilli and spring onion.	
TRUFFLE SHIITAKE BAO BUN	15.00
Truffle, kimchi and crispy seaweed.	

🍴 Spicy dish

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met. A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.