

NEW YEAR'S EVE

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DINING OPTIONS

Priced per person

Includes Welcome glass of Champagne	145.00
Includes choice of two signature cocktails	170.00
Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier	190.00
Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier	220.00

WAVE ONE

MIXED DIM SUM PLATTER

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

O.K SPICED PORK BELLY 🍴

Baby leek and smoked crackling.

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.



WAVE TWO

EMPEROR'S DUCK BREAST

Plum glaze, kumquats & daikon.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SPICY EGG NOODLES

Pak choi, lily bulb and spring onion.



WAVE THREE

SNOW LEOPARD

Cashew butter fudge, chocolate and marshmallow.



ADD ONS

PAN SEARED PORK DUMPLING	10.00
Black pepper pork.	
LOBSTER AND PRAWN TOAST	10.00
Coconut, lime and chilli foam.	
SWEET & SOUR VEGETABLE TEMPURA	10.00
Enoki, courgette, sweet potato and ponzu.	

🍴 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 12.5% will be added to your bill, all of which is distributed to the team.