

NEW YEAR'S EVE

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DINING OPTIONS

Priced per person

Includes Welcome glass of Champagne	150.00
Includes choice of two signature cocktails	175.00
Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier	195.00
Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier	225.00

WAVE ONE

MIXED DIM SUM PLATTER

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

O.K SPICED PORK BELLY 🌶️

Baby leek and smoked crackling.



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

PAN SEARED PORK DUMPLING	12.00
Black pepper pork.	
SEVEN SPICED SEARED TUNA	12.00
Truffle aioli, caviar and citrus ponzu.	
SWEET & SOUR VEGETABLE TEMPURA	12.00
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.