



# NEW YEAR'S EVE

AT  
T A T T U

Immerse yourself in the dark decadence of  
The Tempest of the Azure Dragon.

This mythical creature, a symbol of transformation and  
strength, guides us through winter into a season of new  
beginnings.

Welcome to a time of sanctuary, celebration,  
and pure indulgence.

  
GREY GOOSE®

# NEW YEAR'S EVE

## DINING OPTIONS

*Priced per person*

Includes Welcome glass of EPC 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

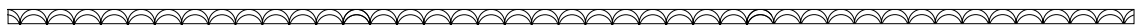
Pak choi, lily bulb and spring onion.



## WAVE THREE

### ICE DRAGON (N)

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 (N) Contains Nuts

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.