



NEW YEAR'S EVE

AT
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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

VEGETARIAN MENU

DINING OPTIONS

Priced per person

Includes Welcome glass of EPC Champagne	115.00
Includes choice of two signature cocktails	140.00
Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier	160.00
Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier	190.00



WAVE ONE

SHIITAKE XIAO LONG BAO

Porcini, ginger and garlic.

SWEET & SOUR VEGETABLE TEMPURA

Enoki, courgette, sweet potato and ponzu.



WAVE TWO

MOCK CARAMEL SOY BEEF

Mock beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

STEAMED JASMINE RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

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.