



20
15

NYE

10 YEARS
OF TATTU

TATTU

20
25



CHAMPAGNE
EPICURIEN

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

X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

WAGYU BEEF GYOZA

Edamame and teriyaki.

GLAZED BEEF SHORT RIB

Crispy shallots, chilli and spring onion.



WAVE TWO

HONEY GLAZED CHAR SIU PORK

Sweet & sour sauce.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

WASABI LOBSTER

Wasabi gratin, lemon and lime.

SPICY EGG NOODLES 🌶️

Pak choi, lily bulb and spring onion.

TENDERSTEM BROCCOLI

Black sesame and truffle.



WAVE THREE

WHITE CHOCOLATE BAUBLE

White chocolate, miso and winter berries.



ADD ONS

PAN SEARED PORK DUMPLING	12.00
Black pepper pork.	
LOBSTER AND PRAWN TOAST	12.00
Coconut, lime & chilli foam.	
SALT & PEPPER TOFU	12.00
Garlic and cherry hoisin.	

🌶️ 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.

25 NYE YEAR OF THE SNAKE TATTU 25
VEGETARIAN

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

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS

Sweet & sour soy.

SALT & PEPPER TOFU

Garlic and cherry hoisin.



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.

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