



20  
15

NYE

10 YEARS  
OF TATTU

TATTU

20  
25



CHAMPAGNE  
EPICURIEN

## DINING OPTIONS

*Priced per person*

Includes welcome glass of EPC Champagne	200.00
Includes choice of two signature cocktails	220.00
Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier	250.00
Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier	275.00

## WAVE ONE

### SZECHUAN EDAMAME

### X.O. SCALLOP SKEWERS 🍴

Pancetta, chilli and pork floss.

### LOBSTER DUMPLING

Lobster bisque puree.



## 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 IBERICO PORK BAO	16.00
Black pepper Iberico pork.	
SEVEN SPICED SEARED TUNA	16.00
Truffle aioli, caviar and citrus ponzu.	
SALT & PEPPER TOFU	16.00
Garlic and cherry hoisin.	



25 NYE YEAR OF THE SNAKE TATTU 25  
VEGETARIAN

**DINING OPTIONS**

*Priced per person*

Includes welcome glass of EPC Champagne	165.00
Includes choice of two signature cocktails	185.00
Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier	215.00
Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier	240.00

**WAVE ONE**

**TRUFFLE SHIITAKE BAO BUN**

Truffle, kimchi and crispy seaweed.

**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 14.5% will be added to your bill, all of which is distributed to the team.