



20
15

NYE

10 YEARS
OF TATTU

TATTU

20
25



CHAMPAGNE
EPICURIEN

DINING OPTIONS

Priced per person

Includes welcome glass of EPC 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, surf & turf, royal koi gau.

X.O. SCALLOP SKEWERS 🍴

Pancetta, chilli and pork floss.

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	14.00
Black pepper pork.	
SEVEN SPICED SEARED TUNA	14.00
Truffle aioli, caviar and citrus ponzu.	
SALT & PEPPER TOFU	14.00
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.