NYE TATTU

DINING OPTIONS

Priced per person

Includes welcome glass of EPC Champagne	145.00
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, surf & turf, royal koi gau.

SUGAR SALT CRISPY SQUID

Green sweet chilli, pomegranate and mint.

WAVE TWO

AROMATIC DUCK PANCAKES

Szechuan, cucumber and spring onion.

WAVE THREE

GLAZED BEEF SHORT RIB

Crispy shallots, chilli and spring onion.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

SPICY EGG NOODLES

Pak choi, lily bulb and spring onion.

BLACK BEAN HISPI CABBAGE

Spring onion & brown butter.

WAVE FOUR

IMPERIAL PALACE

Chocolate semifreddo, cinder toffee and marshmallow.

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 prvepared 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.