NYE TATTU

DINING OPTIONS

Priced per person

Includes welcome glass of EPC Champagne	150.00
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.

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

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.