

Taste of Tattu Business Lunch

2 COURSES | 148
MONDAY TO SUNDAY | 12PM - 3.45PM

Wave One (Choose two)

CHICKEN TRUFFLE SHUMAI

Fresh truffle and soy.

CALIFORNIA MAKI ROLL

White crab, avocado and tobiko.

ASPARAGUS TEMPURA MAKI ROLL (V)

Wasabi mayonnaise & togarashi.

TUNA SASHIMI CRACKER

Rose, cucumber and wasabi.

WILD MUSHROOM SPRING ROLLS (V)

Black truffle and sweet & sour soy.

ASIAN SALMON TACOS

Spicy mayonnaise and cucumber.

COCONUT CHICKEN

Chilli and mint.

CUCUMBER SALAD (VG)

Sunamono dressing and toasted sesame.

SURF AND TURF SHUMAI

Red prawn, short rib and spring onion.

CHICKEN SATAY (N)

Honey and coconut.

Wave Two (Choose one)

All dishes served with steamed jasmine rice.

WOK FIRED SPICY CHICKEN (N) 🌶️

Roasted chilli peppers, cashews and sesame.

KUNG PO TOFU (VG) 🌶️

Pineapple, green beans and lotus.

CHINESE BBQ CHICKEN

Chilli and sweet soy.

MOCK CHICKEN AND BLACK BEAN (VG)

Asparagus and mangetout.

SPICY EGG NOODLES (V) 🌶️

Pak choi, lily bulb and spring onion.

CARAMEL SOY AGED BEEF FILLET *25 SUPPLEMENT

Australian beef, shiitake and asparagus.

WHITE MISO SALMON

Black pepper, ginger and red onion.

MORIAWASE

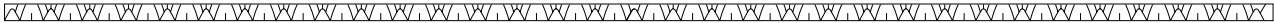
A chef's selection of sashimi and nigiri.

(VG) Vegan option available (V) Vegetarian 🌶️ 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 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.

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.



Add Ons

Wave One

SALTED EDAMAME 	42
SWEET SOY SHISHITO PEPPERS 	42
CRISPY KALE SEAWEED 	42
WAGYU DUMPLING	83
Sriracha and spring onion.	
LOBSTER AND SCALLOP TOAST	98
Coconut and lime.	
SPICY TUNA MAKI ROLL 	99
Truffle aioli, caviar and citrus ponzu.	
DRAGON MAKI ROLL	95
Tempura prawn, sriracha and avocado.	
SALMON MAKI ROLL	85
Torched salmon, avocado and wasabi salsa.	
WAGYU MAKI ROLL 	121
Sesame, jalapeño and spicy mayonnaise.	

Wave Two

AROMATIC DUCK PANCAKES <i>(Half)</i>	295
Szechuan, cucumber and spring onion.	
TENDERSTEM BROCCOLI	64
Black sesame and truffle.	
CHINESE GREEN BEANS	68
Sweet soy and roasted garlic.	

Wave Three

TATTU SIGNATURE DESSERT <i>(Choose One)</i>	
CHERRY BLOSSOM	35
Cherry, chocolate and candy floss.	
YEAR OF THE FIRE HORSE	35
Almond, marshmallow and honeycomb.	
CHINESE LANTERN	35
Mandarin, almond and coconut.	

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