

# TATTU

@tattuskylounge tattuskylounge.me



#### TATTU SKY LOUNGE

## Welcome to The House of Phoenix

High above the city, the Phoenix takes flight – a symbol of renewal, energy and ascendance. In this celestial realm, beauty and power converge, igniting a space alive with fire, rhythm and celebration.

The House of Phoenix is Tattu Dubai's highest point: a sky lounge where signature cocktails, elevated service and late-night vibrancy create something unforgettable.

@tattuskylounge

### NAVANANO Oysters & Caviar NAVANANA

FINE DE CLAIRE OYSTERS 6 pieces 12 pieces 185 332 Yuzu soy ginger dressing served with red chilli and Tabasco OSCIETRA CAVIAR 15g 50g 125g 1814 391 881 Served with blinis, lemon, shallots, crème fraiche, chives and egg. Maki Rolls V. AYA, W. AYA, W. AYA, W. AYA, W. V.A.Y.A.A.W.AYA.W.AYA.W.A 8 pieces SPICY TUNA / 83 Truffle aioli, caviar and citrus ponzu. 77 DRAGON Tempura prawn, sriracha and avocado. CALIFORNIA 83 White crab, avocado and tobiko. SALMON 64 Torched salmon, avocado and wasabi salsa. ASPARAGUS TEMPURA V 48 Wasabi mayonnaise and togarashi.



Sesame, jalapeño and spicy mayonnaise.

WAGYU 🖌

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

97

#### NIGIRI / SASHIMI

| 2 pieces | / | 3 | pieces |
|----------|---|---|--------|
|----------|---|---|--------|

| YELLOWFIN Tuna          | 54  |
|-------------------------|-----|
| CHUTORO Semi fatty tuna | 83  |
| OTORO Fatty tuna        | 108 |
| SAKE Salmon             | 49  |
| HAMACHI Yellowtail      | 64  |
| SUZUKI Sea bass         | 54  |
| NIGIRI                  |     |
| 2 pieces                |     |
| EBI Prawn               | 64  |
| WAGYU Beef              | 77  |
| UNAGI Eel               | 54  |
| MORIAWASE               | 265 |

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.

A chef's selection of sashimi and nigiri.

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.

#### NAVANAVANA SMAII Plates NAVANAVANA



| SALTED EDAMAME (16)                                          | 34  |
|--------------------------------------------------------------|-----|
| KING PRAWN TEMPURA<br>Wasabi mayonnaise.                     | 118 |
| SUGAR SALT CRISPY SQUID  Green sweet chilli and pomegranate. | 73  |
| A5 WAGYU BEEF SLIDERS Spicy mayonnaise and red onion relish. | 142 |
| SALT & PEPPERS FRIES                                         | 44  |

#A.Y.AYA.W.AYA.W.AYA.W.AYA.W.A



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| SEVEN SPICED SEARED TUNA          | 113 |
|-----------------------------------|-----|
| Truffle aioli, caviar and citrus. |     |
|                                   |     |
| YELLOWTAIL SASHIMI SALAD          | 132 |
| Kiwi, dragon fruit and truffle.   |     |



MOCHI SELECTION

60

A Chef's Selection.

EXOTIC FRUIT PLATTER (Serves 2) VG

132

Sorbet selection and Tajín.

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