

T A T T U
S K Y L O U N G E

@tattuskylounge
tattuskylounge.me



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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.

@tattuskyounge



Oysters & Caviar

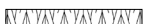


FINE DE CLAIRE OYSTERS	6 pieces	12 pieces
	185	332

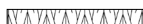
Yuzu soy ginger dressing served
with red chilli and Tabasco.

OSCIETRA CAVIAR	15g	50g	125g
	391	881	1814

Served with blinis, lemon, shallots,
crème fraiche, chives and egg.



Maki Rolls



8 pieces

SPICY TUNA 🗡️	99
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Truffle aioli, caviar and citrus ponzu.

DRAGON	89
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Tempura prawn, sriracha and avocado.

CALIFORNIA	95
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White crab, avocado and tobiko.

SALMON	72
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Torched salmon, avocado and wasabi salsa.

ASPARAGUS TEMPURA (V)	59
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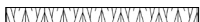
Wasabi mayonnaise and togarashi.

WAGYU 🗡️	121
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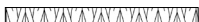
Sesame, jalapeño and spicy mayonnaise.

(V) Vegetarian 🗡️ Spicy dish

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



Sushi



NIGIRI / SASHIMI

2 pieces / 3 pieces

YELLOWFIN <i>Tuna</i>	54
CHUTORO <i>Semi fatty tuna</i>	83
OTORO <i>Fatty tuna</i>	108
SAKE <i>Salmon</i>	49
HAMACHI <i>Yellowtail</i>	64
SUZUKI <i>Sea bass</i>	54

NIGIRI

2 pieces

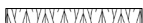
EBI <i>Prawn</i>	64
WAGYU <i>Beef</i>	77
UNAGI <i>Eel</i>	54

MORIAWASE	265
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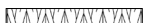
A chef's selection of sashimi and nigiri.

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.



Small Plates



SALTED EDAMAME	VG	39
KING PRAWN TEMPURA		118
Wasabi mayonnaise.		
SUGAR SALT CRISPY SQUID		73
Green sweet chilli and pomegranate.		
A5 WAGYU BEEF SLIDERS		145
Spicy mayonnaise and red onion relish.		
SALT & PEPPERS FRIES		44



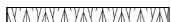
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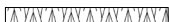
SEVEN SPICED SEARED TUNA		113
Truffle aioli, caviar and citrus.		
YELLOWTAIL SASHIMI SALAD		132
Kiwi, dragon fruit and truffle.		

Ⓥ Vegetarian 🌶 Spicy dish VG Vegan

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Desserts



MOCHI SELECTION 60

A Chef's Selection.

EXOTIC FRUIT PLATTER (Serves 2) (VG) 169

Sorbet selection and Tajín.

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