



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

@tattuskylounge
tattuskylounge.me



T A T T U

S K Y L O U N G E

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

■ Oysters & Caviar ■

FINE DE CLAIRE OYSTERS 6 pieces 12 pieces
215 405

Yuzu soy ginger dressing served with red chilli and Tabasco.

OSCIETRA CAVIAR 15g 50g 125g
415 995 2115

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

Maki Rolls

8 pieces

SPICY TUNA

Truffle aioli, caviar and citrus ponzu

DRAGON 95

Tempura prawn, sriracha and avocado.

CALIFORNIA 95

White crab, avocado and tobiko

SALMON 85

Torched salmon, avocado and wasabi salsa.

ASPARAGUS TEMPURA 59

Wasabi mayonnaise and togarashi

WAGYU 121

Sesame, jalapeño and spicy mayonnaise.

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>	65
CHUTORO <i>Semi fatty tuna</i>	89
OTORO <i>Fatty tuna</i>	108
SAKE <i>Salmon</i>	60
HAMACHI <i>Yellowtail</i>	72
SUZUKI <i>Sea bass</i>	59

NIGIRI

2 pieces

EBI <i>Prawn</i>	75
WAGYU <i>Beef</i>	85
UNAGI <i>Eel</i>	69
MORIAWASE	282

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  42

KING PRAWN TEMPURA 118

Wasabi mayonnaise.

SUGAR SALT CRISPY SQUID 79

Green sweet chilli and pomegranate.

A5 WAGYU BEEF SLIDERS 145

Spicy mayonnaise and red onion relish.

SALT & PEPPERS FRIES 44



Raw

SEVEN SPICED SEARED TUNA 113

Truffle aioli, caviar and citrus.

YELLOWTAIL SASHIMI SALAD 132

Kiwi, dragon fruit and truffle.

 Vegetarian  Spicy dish  Vegan

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



Desserts



MOCHI SELECTION 60

A Chef's Selection.

EXOTIC FRUIT PLATTER (Serves 2) (VG) 169

Sorbet selection and Tajin.

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.