



T A T T U

D U B A I

# Taste of Tattu Weekend Lunch

2 COURSES & A DRINK

195

SATURDAY & SUNDAY | 12PM - 3PM



## WAVE ONE (Choose two)

SALTED EDAMAME (VG)

SWEET SOY SHISHITO PEPPERS (VG)

WAGYU DUMPLING

Sriracha and spring onion.

CHICKEN TRUFFLE SHUMAI

Fresh truffle and soy.

LOBSTER AND SCALLOP TOAST

Coconut and lime.

ASPARAGUS TEMPURA (V)

Wasabi mayonnaise and 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)

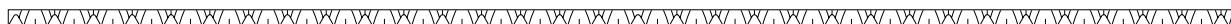
Honey and coconut.

BLACK COD CROQUETTES

Ginger and garlic aioli.

SWEET & SOUR VEGETABLE (V)

Lemon ponzu and soba noodle.



## WAVE TWO (Choose one)

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.

MORIAWASE

A chef's selection of sashimi and nigiri.

All dishes served with steamed jasmine rice.

MOCK CHICKEN AND BLACK BEAN (VG)

Asparagus and mangetout.

SPICY EGG NOODLES (V) 🌶️

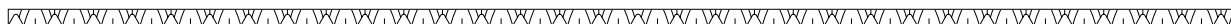
Pak choi, lily bulb and spring onion.

CARAMEL SOY AGED BEEF FILLET \*25 SUPPLEMENT

Australian beef, shiitake and asparagus.

WHITE MISO SALMON

Black pepper, ginger and red onion.



## DRINKS (Choose one)

WHITE WINE

125ML

BORGIO SAN LEO PINOT GRIGIO

ROSÉ WINE

BELLE ANNÉE BY MIRABEAU

RED WINE

BILA-HAUT LUBERON LA CIBOISE ROUGE

BEER

330ML

ASAHI

HEINEKEN 0.0

COCKTAILS

KOKO TATTU

Takamaka coconut, lychee, lime

NIGHT BLOOM

Bacardi Superior, Aperol, Campari, grapefruit, raspberry, ginger ale

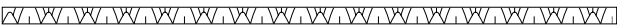
ANY NON ALCOHOLIC

(VG) Vegan option available, ask your server (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



MAKI ROLLS

ALL 40

SPICY TUNA MAKI ROLL 🌶️

Truffle aioli, caviar and citrus ponzu.

DRAGON MAKI ROLL

Tempura prawn, sriracha and avocado.

CALIFORNIA MAKI ROLL

White crab, avocado and tobiko.

SALMON MAKI ROLL

Torched salmon, avocado and wasabi salsa.

ASPARAGUS TEMPURA 🌿

Wasabi mayonnaise and togarashi.

WAGYU 🌶️

Sesame, jalapeño and spicy mayonnaise.

🌱 Vegan option available, ask your server    🌿 Vegetarian    🌶️ Spicy dish    🥜 Contains nuts

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