

T A T T U

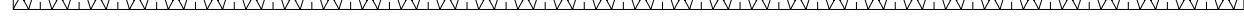
D U B A I

Taste of Tattu Weekend Lunch

2 COURSES & A DRINK

195

SATURDAY & SUNDAY | 12PM - 3PM



WAVE ONE (Choose two)

SALTED EDAMAME 

ASIAN SALMON TACOS

Spicy mayonnaise and cucumber.

SWEET SOY SHISHITO PEPPERS 

COCONUT CHICKEN

Chilli and mint.

WAGYU DUMPLING

Sriracha and spring onion.

CHICKEN TRUFFLE SHUMAI

Fresh truffle and soy.

LOBSTER AND SCALLOP TOAST

Coconut and lime.

ASPARAGUS TEMPURA 

Wasabi mayonnaise and togarashi.

TUNA SASHIMI CRACKER

Rose, cucumber and wasabi.

WILD MUSHROOM SPRING ROLLS 

Black truffle and sweet & sour soy.

CUCUMBER SALAD 

Sunamono dressing and toasted sesame.

SURF AND TURF SHUMAI

Red prawn, short rib and spring onion.

CHICKEN SATAY 

Honey and coconut.

BLACK COD CROQUETTES

Ginger and garlic aioli.

SWEET & SOUR VEGETABLE 

Lemon ponzu and soba noodle.



WAVE TWO (Choose one)

All dishes served with steamed jasmine rice.

WOK FIRED SPICY CHICKEN 

Roasted chilli peppers, cashews and sesame.

MOCK CHICKEN AND BLACK BEAN 

Asparagus and mangetout.

KUNG PO TOFU 

Pineapple, green beans and lotus.

SPICY EGG NOODLES 

Pak choi, lily bulb and spring onion.

CHINESE BBQ CHICKEN

Chilli and sweet soy.

CARAMEL SOY AGED BEEF FILLET *25 SUPPLEMENT

Australian beef, shiitake and asparagus.

MORIAWASE

A chef's selection of sashimi and nigiri.

WHITE MISO SALMON

Black pepper, ginger and red onion.



DRINKS (Choose one)

WHITE WINE

125ML

330ML

BORGO SAN LEO PINOT GRIGIO

BEER

ROSÉ WINE

ASAHI

BELLE ANNÉE BY MIRABEAU

HEINEKEN 0.0

RED WINE

COCKTAILS

BILA-HAUT LUBERON LA CIBOISE ROUGE

KOKO TATTU

Takamaka coconut, lychee, lime

NIGHT BLOOM

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

ANY NON ALCOHOLIC

 Vegan option available, ask your server

 Vegetarian

 Spicy dish

 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 MAKIBOII

White crab, avocado and tobiko

SALMON MAKI ROLL

Terched salmon, avocado and wasabi salsa

ASPARAGUS TEMPURA

Wasabi mayonnaise and togarashi

WAGYU ✓

Sesame, jalapeño and spicy mayonnaise.



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Vegetarian



 Spicy dish



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