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Welcome to The House of Dragons

Welcome to the House of the Dragons where strength and wisdom intertwine – brought to life through striking interiors, dramatic energy and the guiding duality of Yin and Yang.

We invite you to explore modern Asian cuisine through a refined lens. Our à la carte and tasting menus are a celebration of craftsmanship and contrast – delicate yet bold, familiar yet unexpected. Every element is designed to balance tradition with innovation, light with dark, power with grace.

This is more than dining. It is where spirit meets substance.
A sanctuary above the city, watched over by dragons.

Every detail of your journey has been intricately curated with intent, delivering an elevated experience without parallel.

This is Tattu Dubai.

@tattudubai



Modern Sharing

490 PER PERSON



WAVE ONE

SWEET SOY SHISHITO PEPPERS 

ROYAL KOI FISH GAU

Black cod, King prawn and plum sauce.

RED PEPPER WAGYU

Lotus root and mint.

DUCK AND WATERMELON

Hoisin, toasted pine nuts and pomegranate.



WAVE TWO

WOK FIRED SPICY CHICKEN  

Roasted chilli peppers, cashews and sesame.

KUNG PO KING PRAWNS 

Pineapple, green beans and basil.

TENDERSTEM BROCCOLI 

Black sesame and truffle.

SPICY EGG NOODLES  

Pak choi, lily bulb and spring onion.



WAVE THREE

CHINESE LANTERN  

Mandarin, almond and milk.

Tattu Signature

675 PER PERSON

WAVE ONE

SWEET SOY SHISHITO PEPPERS

WAGYU BEEF DUMPLING

Sriracha and spring onion.

SPICY ROCK SHRIMP

Sansho pepper and carrot.

COCONUT CHICKEN

Chilli and mint.

WAVE TWO

CARAMEL SOY AGED BEEF FILLET

Australian beef, shiitake and asparagus.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

TENDERSTEM BROCCOLI

Black sesame and truffle.

WAGYU FRIED RICE

Baby onion and soy cured yolk.

WAVE THREE

YEAR OF THE SNAKE N V

Cashew butter fudge, hazelnut and marshmallow.

Emperor's Choice

850 PER PERSON



WAVE ONE

SWEET SOY SHISHITO PEPPERS 

MIXED DIM SUM PLATTER

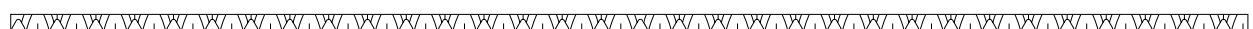
Wagyu beef, lobster, chicken truffle, royal koi gau.

HONEY GLAZED CHILEAN BASS

Miso and lime.

SEARED BEEF FILLET

Cucumber and Nam Jim.



WAVE TWO

SALT & PEPPER LOBSTER

Garlic, onion and chilli.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

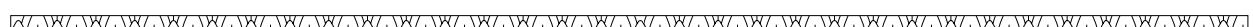
Hoisin, ginger and lime.

CHINESE GREEN BEANS 

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

CHERRY BLOSSOM 

Cherry, chocolate and candy floss.

Snacks

SALTED EDAMAME VG 42 SWEET SOY SHISHITO PEPPERS VG 42 CRISPY KALE SEAWEED VG 42

Oysters & Caviar

FINE DE CLAIRE OYSTERS	6 pieces	12 pieces	
Yuzu soy ginger dressing served with red chilli and Tabasco.	215	405	
OSCIETRA CAVIAR	15g	50g	125g
Served with blinis, lemon, shallots, crème fraiche, chives and egg.	415	995	2115

Dim Sum

STEAMED		FRIED	
LOBSTER DUMPLING	95	LOBSTER AND SCALLOP TOAST	98
Soy and caviar.		Coconut and lime.	
WAGYU DUMPLING	83	DATE AND WATERCHESTNUT GYOZA <small>(VG)</small>	75
Sriracha and spring onion.		Spinach and sweet black vinegar.	
SHIITAKE TRUFFLE BAO BUN <small>(VG)</small>	75	GLAZED BEEF GYOZA	97
Kimchi and crispy seaweed.		Teriyaki and foie gras.	
ROYAL KOI FISH GAU	83	PAN SEARED WAGYU BAO	97
Black cod, King prawn and plum sauce.		Black pepper and char siu.	
SZECHUAN LAMB WONTONS	79	AROMATIC DUCK SPRING ROLL	79
Cashew and chilli.		Cucumber and cherry.	
SURF AND TURF SHUMAI	78	WILD MUSHROOM SPRING ROLLS <small>(V)</small>	65
Red prawn, short rib and spring onion.		Black truffle and sweet & sour soy.	
CHICKEN TRUFFLE SHUMAI	77		
Fresh truffle and soy.			
MIXED DIM SUM PLATTER	165		
Wagyu beef, lobster, chicken truffle, royal koi.			

Peking Duck Pancakes

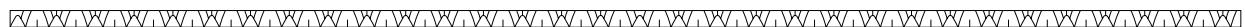


Szechuan, cucumber and spring onion.

HALF 295

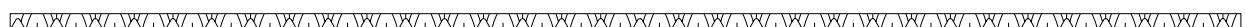
FULL 545

Small Plates



SUGAR SALT CRISPY SQUID	79	WAGYU SHORT RIB MINI BAO	103
Green sweet chilli and pomegranate.		Crispy shallots, chilli and Nam Jim.	
BLACK COD CROQUETTES	93	X.O. SOFT-SHELL CRAB	108
Ginger and garlic aioli.		Chilli sauce and coriander.	
TEMPURA COD MINI BAO	83	STICKY BEEF SHORT RIB	240
Edamame and mint.		Crispy shallots, chilli and spring onion.	
SESAME ROASTED SCALLOPS	119	CHICKEN SATAY <small>(N)</small>	85
Soya bean and sweet potato.		Honey and coconut.	
KING PRAWN	118	RED PEPPER WAGYU	186
Wasabi mayonnaise.		Lotus root and mint.	
SPICY ROCK SHRIMP	98	HONEY GLAZED CHILEAN BASS	176
Sansho pepper and carrot.		Miso and lime.	
SWEET & SOUR VEGETABLE <small>(V)</small>	75	SALT & PEPPER AUBERGINE <small>(VG)</small>	79
Lemon ponzu and soba noodle.		Garlic and cherry hoisin.	

Raw



TUNA SASHIMI CRACKER	99	SEVEN SPICED SEARED TUNA	113
Rose, cucumber and wasabi.		Truffle aioli, caviar and citrus.	
YELLOWTAIL SASHIMI SALAD	132	SALMON TATAKI <small>(S)</small>	82
Kiwi, dragon fruit and truffle.		Yuzu, soy, nori and jalapeño.	
ASIAN SALMON TACOS	125		
Spicy mayonnaise and cucumber.			

Meat

WOK FIRED SPICY CHICKEN (N)		164
Roasted chilli peppers, cashews and sesame.		
CHINESE BBQ CHICKEN		174
Chilli and sweet soy.		
EMPEROR DUCK		172
Plum glaze, kumquats and daikon.		
BLACK PEPPER BEEF TENDERLOIN		245
Grass-fed Angus, peppers and shallots.		
RED PEPPER LAMB CUTLETS		211
Gochugang, pickled cucumber and Chinese cabbage.		
WAGYU RIBEYE		290
Szechuan butter and Asian slaw.		
CARAMEL SOY AGED BEEF FILLET		309
Australian beef, shiitake and asparagus.		
SALT GRILLED JAPANESE BLACK WAGYU		550
Himalayan salt, enoki mushroom and soy.		

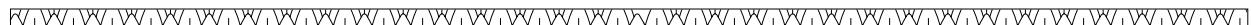
Seafood

STEAMED WHOLE BASS	260
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS ↗	205
Pineapple, green beans and basil.	
SHANGHAI BLACK COD	245
Hoisin, ginger and lime.	
ROASTED CHILEAN BASS	240
Enoki fritter and chilli.	
KING CRAB	320
Garlic and black bean glaze.	
WHITE MISO SALMON	150
Pickled ginger and cucumber salad.	
WASABI LOBSTER (1KG)	735
Gratin, beansprouts and coriander.	
SALT & PEPPER LOBSTER	338
Garlic, onion and chilli.	

Vegetables and Tofu

Rice and Noodles

Desserts



WARM CHOCOLATE FONDANT <small>(V) (N)</small>	80	CHINESE LANTERN <small>(V) (N)</small>	75
Caramel, raspberry and vanilla.			
CHERRY BLOSSOM <small>(V)</small>	85	EXOTIC FRUIT PLATTER <small>(SERVES 2) (VG)</small>	169
Cherry, chocolate and candy floss.			
YEAR OF THE SNAKE <small>(V) (N)</small>	73	SILK ROAD <small>(V)</small>	79
Cashew butter fudge, hazelnut and marshmallow.			