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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



Taste of Tattu Business Lunch

MONDAY TO FRIDAY | 12PM - 3.45PM

2 COURSES
2 COURSES & A DRINK

168
195

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.

CALIFORNIA MAKI ROLL
White crab, avocado and tobiko.

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)

All dishes served with steamed jasmine rice.

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.

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)

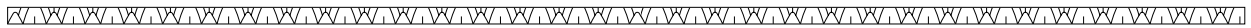
WHITE WINE 125ML
EMOTIVO PINOT GRIGIO

ROSÉ WINE
BELLE ANEE BY MIRABEAU

RED WINE
BILA-HAUT LUBERON LE CIBOISE ROUGE

BEER 330ML
ASAHI
HEINEKEN 0.0

COCKTAILS
KOKO TATTU
Takamaka coconut, lychee and lime
NIGHT BLOOM
Bacardi Superior, Aperol, Campari,
raspberry, grapefruit, ginger Ale



WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

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 (N) 🌶

Roasted chilli peppers, cashews and sesame.

KUNG PO KING PRAWNS 🌶

Pineapple, green beans and basil.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

SPICY EGG NOODLES (V) 🌶

Pak choi, lily bulb and spring onion.



WAVE THREE

CHINESE LANTERN (N) (V)

Mandarin, almond and milk.



WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

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 (VG)

Black sesame and truffle.

WAGYU FRIED RICE

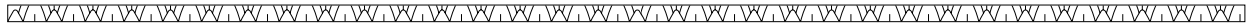
Baby onion and soy cured yolk.



WAVE THREE

YEAR OF THE SNAKE (N) (V)

Cashew butter fudge, hazelnut and marshmallow.



WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

MIXED DIM SUM PLATTER

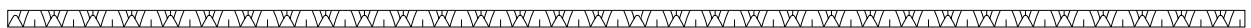
Wagyu beef, lobster, chicken truffle, royal koi gau.

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

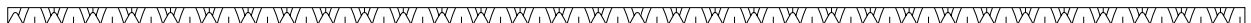
Hoisin, ginger and lime.

CHINESE GREEN BEANS (VG)

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

CHERRY BLOSSOM (V)

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

Yuzu soy ginger dressing served with red chilli and Tabasco.

6 pieces 12 pieces

215 405

OSCIETRA CAVIAR

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

15g 50g 125g

415 995 2115

Dim Sum

STEAMED

LOBSTER DUMPLING

95

Soy and caviar.

WAGYU DUMPLING

83

Sriracha and spring onion.

SHIITAKE TRUFFLE BAO BUN VG

75

Kimchi and crispy seaweed.

ROYAL KOI FISH GAU

83

Black cod, King prawn and plum sauce.

SZECHUAN LAMB WONTONS

79

Cashew and chilli.

SURF AND TURF SHUMAI

78

Red prawn, short rib and spring onion.

CHICKEN TRUFFLE SHUMAI

77

Fresh truffle and soy.

MIXED DIM SUM PLATTER

165

Wagyu beef, lobster, chicken truffle, royal koi.

FRIED

LOBSTER AND SCALLOP TOAST

98

Coconut and lime.

DATE AND WATERCHESTNUT GYOZA VG

75

Spinach and sweet black vinegar.

GLAZED BEEF GYOZA

97

Teriyaki and foie gras.

PAN SEARED WAGYU BAO

97

Black pepper and char siu.

AROMATIC DUCK SPRING ROLL

79

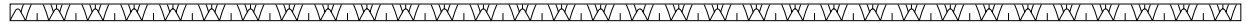
Cucumber and cherry.

WILD MUSHROOM SPRING ROLLS V

65

Black truffle and sweet & sour soy.

Peking Duck Pancakes



Szechuan, cucumber and spring onion.

HALF 295

FULL 545

Small Plates



SUGAR SALT CRISPY SQUID 79
Green sweet chilli and pomegranate.

BLACK COD CROQUETTES 93
Ginger and garlic aioli.

TEMPURA COD MINI BAO 83
Edamame and mint.

SESAME ROASTED SCALLOPS 119
Soya bean and sweet potato.

KING PRAWN 118
Wasabi mayonnaise.

SPICY ROCK SHRIMP 98
Sansho pepper and carrot.

SWEET & SOUR VEGETABLE (V) 75
Lemon ponzu and soba noodle.

WAGYU SHORT RIB MINI BAO 103
Crispy shallots, chilli and Nam Jim.

X.O. SOFT-SHELL CRAB 108
Chilli sauce and coriander.

STICKY BEEF SHORT RIB 240
Crispy shallots, chilli and spring onion.

CHICKEN SATAY (N) 85
Honey and coconut.

RED PEPPER WAGYU 186
Lotus root and mint.

HONEY GLAZED CHILEAN BASS 176
Miso and lime.

SALT & PEPPER AUBERGINE (VG) 79
Garlic and cherry hoisin.

Raw



TUNA SASHIMI CRACKER 99
Rose, cucumber and wasabi.

YELLOWTAIL SASHIMI SALAD 132
Kiwi, dragon fruit and truffle.

ASIAN SALMON TACOS 125
Spicy mayonnaise and cucumber.

SEVEN SPICED SEARED TUNA 113
Truffle aioli, caviar and citrus.

SALMON TATAKI (S) 82
Yuzu, soy, nori and jalapeño.

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.

Maki Rolls

8 pieces



SPICY TUNA 🍴 99

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.

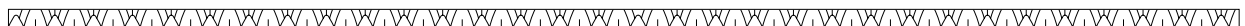
ASPARAGUS TEMPURA (V) 59

Wasabi mayonnaise and togarashi.

WAGYU 🍴 121

Sesame, jalapeño and spicy mayonnaise.

Salads



DUCK AND WATERMELON 142

Hoisin, toasted pine nuts and pomegranate.

SESAME AND GINGER (VG) 72

Kohlrabi, crispy eddo and pink radish.

COCONUT CHICKEN 83

Chilli and mint.

SEARED BEEF FILLET 132

Cucumber and Nam Jim.

CUCUMBER SALAD (VG) 59

Sunamono dressing and toasted sesame.

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



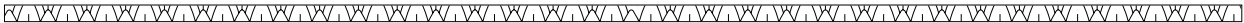
MOCK CHICKEN AND BLACK BEAN (VG)	123
Asparagus and mangetout.	
KUNG PO TOFU (VG) 🍴	113
Pineapple, green beans and lotus.	
KING OYSTER CHINESE CURRY (VG)	113
Crispy leeks and pak choi.	
TENDERSTEM BROCCOLI (VG)	64
Black sesame and truffle.	
CHINESE GREEN BEANS (VG)	68
Sweet soy and roasted garlic.	

Rice and Noodles



TATTU CANDY RICE (VG)	68
Orange, candied ginger and beetroot.	
SPICY EGG NOODLES (V) 🍴	74
Pak choi and lily bulb.	
WAGYU FRIED RICE	225
Baby onion and soy cured egg yolk.	
SHREDDED DUCK FRIED RICE	87
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V)	72
Carrot, courgette and spring onion.	

Desserts



WARM CHOCOLATE FONDANT (V) (N)	80	CHINESE LANTERN (V) (N)	75
Caramel, raspberry and vanilla.		Mandarin, almond and milk chocolate.	
CHERRY BLOSSOM (V)	85	EXOTIC FRUIT PLATTER (SERVES 2) (VG)	169
Cherry, chocolate and candy floss.		Sorbet selection and Tajín.	
YEAR OF THE SNAKE (V) (N)	73	SILK ROAD (V)	79
Cashew butter fudge, hazelnut and marshmallow.		Strawberry, lychee and rose meringue.	