

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