

T A T T U

馬年

LUNAR NEW YEAR

THE YEAR OF THE FIRE HORSE

17TH FEBRUARY - 3RD MARCH

Celebrate Chinese New Year with our specially created sharing menu, alongside an exclusive cocktail and our Year of the Horse dessert, thoughtfully crafted for the occasion.

Chinese New Year 2026 marks the Year of the Fire Horse. It is a year associated with bold decisions, energy, passion and forward momentum.

馬年

LUNAR NEW YEAR

THE YEAR OF THE FIRE HORSE



(Serves two)

THE FIRE HORSE

Tanqueray, Cointreau, hibiscus,
lemongrass & ginger, chilli

120

THE UNTAMED FLAME Non - Alcoholic

Tanqueray 0.0, blood orange,
lemongrass & ginger, chilli

100

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LUNAR NEW YEAR

THE YEAR OF THE FIRE HORSE



THE YEAR OF THE HORSE ©

Almond, marshmallow and
honeycomb.

馬年

LUNAR NEW YEAR

Available Tuesday 17th February – Tuesday 3rd March

COCKTAIL SPECIALS

(Serves two)

THE FIRE HORSE

Tanqueray, Cointreau, hibiscus,
lemongrass & ginger, chilli.

120

THE UNTAMED FLAME Non - Alcoholic

Tanqueray 0.0, blood orange,
lemongrass & ginger and chilli.

100

425 per person

Minimum 2 people

WAVE ONE

SWEET SOY SHISHITO PEPPERS

LOBSTER AND SCALLOP TOAST

Coconut and lime.

WAGYU DUMPLING

Sriracha and spring onion.

WAVE TWO

CHINESE BBQ CHICKEN

Chilli and sweet soy.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.

TENDERSTEM BROCCOLI

Black sesame and truffle.

WAVE THREE

YEAR OF THE HORSE ^(N)

Almond, marshmallow and honeycomb.

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.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

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) (S)
Roasted chilli peppers, cashews and sesame.

MOCK CHICKEN AND BLACK BEAN (VG)
Asparagus and mangetout.

KUNG PO TOFU (VG) (S)
Pineapple, green beans and lotus.

SPICY EGG NOODLES (V) (S)
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
EMOTIVO PINOT GRIGIO

BEER 330ML
ASAHI

ROSÉ WINE
BELLE ANEE BY MIRABEAU

HEINEKEN 0.0

RED WINE
BILA-HAUT LUBERON LE CIBOISE ROUGE

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 🌶️

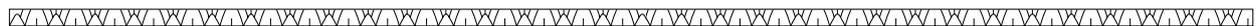
Pineapple, green beans and basil.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

SPICY EGG NOODLES (V) 🌶️

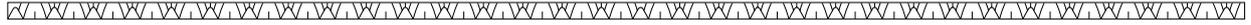
Pak choy, lily bulb and spring onion.



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

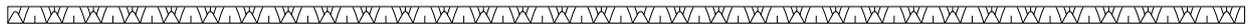
Ginger oil, chilli and aromatic soy.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

WAGYU FRIED RICE

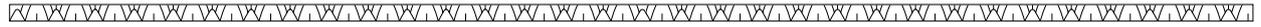
Baby onion and soy cured yolk.



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

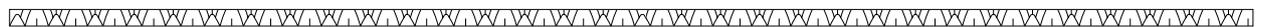
Wagyu beef, lobster, chicken truffle, royal koi gau.

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

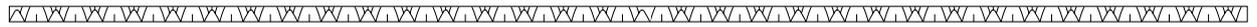
SWEET SOY
SHISHITO PEPPERS

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

Soy and caviar.

95

FRIED

LOBSTER AND SCALLOP TOAST

Coconut and lime.

98

WAGYU DUMPLING

Sriracha and spring onion.

83

DATE AND WATERCHESTNUT GYOZA VG

Spinach and sweet black vinegar.

75

SHIITAKE TRUFFLE BAO BUN VG

Kimchi and crispy seaweed.

75

GLAZED BEEF GYOZA

Teriyaki and foie gras.

97

ROYAL KOI FISH GAU

Black cod, King prawn and plum sauce.

83

PAN SEARED WAGYU BAO

Black pepper and char siu.

97

SZECHUAN LAMB WONTONS

Cashew and chilli.

79

AROMATIC DUCK SPRING ROLL

Cucumber and cherry.

79

SURF AND TURF SHUMAI

Red prawn, short rib and spring onion.

78

WILD MUSHROOM SPRING ROLLS V

Black truffle and sweet & sour soy.

65

CHICKEN TRUFFLE SHUMAI

Fresh truffle and soy.

77

MIXED DIM SUM PLATTER

Wagyu beef, lobster, chicken truffle, royal koi.

165

Peking Duck Pancakes



Szechuan, cucumber and spring onion.

HALF 295

FULL 545

Small Plates



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

Raw



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

Sushi



NIGIRI / SASHIMI 2 pieces / 3 pieces

YELLOWFIN *Tuna* 65

CHUTORO *Semi fatty tuna* 89

OTORO *Fatty tuna* 108

SAKE *Salmon* 60

HAMACHI *Yellowtail* 72

SUZUKI *Sea bass* 59

NIGIRI 2 pieces

EBI *Prawn* 75

WAGYU *Beef* 85

UNAGI *Eel* 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 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 72

Kohlrabi, crispy eddo and pink radish.

COCONUT CHICKEN 83

Chilli and mint.

SEARED BEEF FILLET 132

Cucumber and Nam Jim.

CUCUMBER SALAD 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

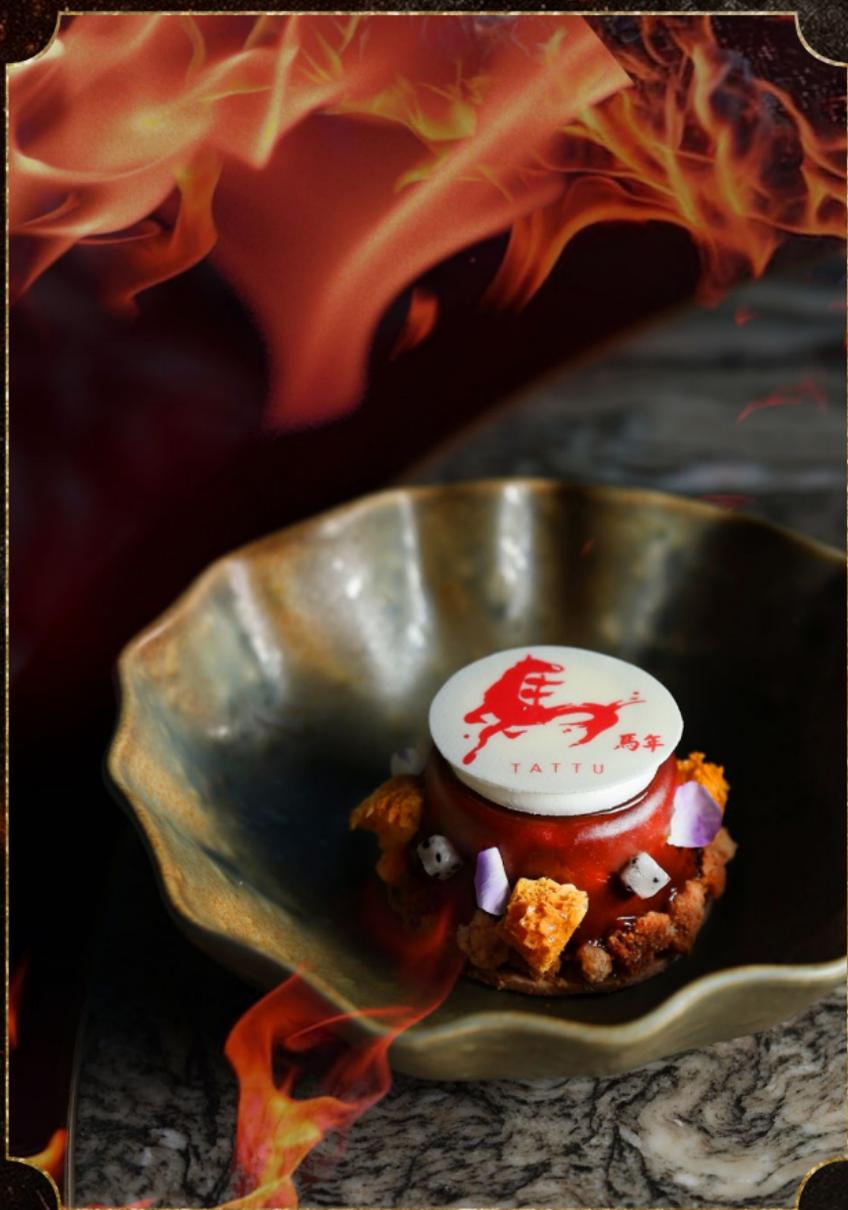


WARM CHOCOLATE FONDANT (V) (N) 80 Caramel, raspberry and vanilla.	CHINESE LANTERN (V) (N) 75 Mandarin, almond and milk chocolate.
CHERRY BLOSSOM (V) 85 Cherry, chocolate and candy floss.	EXOTIC FRUIT PLATTER (SERVES 2) (VG) 169 Sorbet selection and Tajín.
YEAR OF THE SNAKE (V) (N) 73 Cashew butter fudge,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

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THE YEAR OF THE FIRE HORSE



THE YEAR OF THE HORSE [®]

Almond, marshmallow and
honeycomb.

Desserts



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

(VG) Vegan option available, ask your server

(V) Vegetarian 🌶️ Spicy dish

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.