



This year marks a monumental milestone as we celebrate 10 years of creating unforgettable moments at Tattu. From the first dish served to the countless memories shared, we are deeply grateful to you, our guests, for being at the heart of our journey.

Here's to the next chapter, together.  
Thank you for your continued support.

CELEBRATING  
10 YEARS OF  
INIMITABLE MOMENTS  
EST. 2015



# Taste of Tattu

Monday to Friday 12 PM - 5 PM  
Saturday 12 PM - 3.45 PM | Sunday All-day

2 Courses 29.90

3 Courses 34.90

## Starters

(Choose one)

WILD MUSHROOM AND BLACK  
TRUFFLE SPRING ROLLS (V) (H)  
Sweet & sour soy.

PAN SEARED PORK DUMPLING  
Black pepper pork.

ROYAL KOI FISH GAU  
Black cod, yuzu and miso.

## Main

Served With Complimentary Steamed Jasmine Rice.

(Choose one)

WOK FIRED ANGRY BIRD (N) (S)  
Chicken, roasted chilli pepper,  
cashews and sesame honey soy.

BALSAMIC TERIYAKI SALMON  
Black pepper, pickled ginger  
and cucumber.

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

\*CARMEL SOY AGED BEEF FILLET

\*5.00 Upgrade

## Dessert

(Choose one)

YUZU LEMON DROP (H) (N)  
Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG)  
Cinnamon, vanilla and poached pear.

## Extras

CHINESE GREEN BEANS (H) (VG) 6.00  
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 6.00  
Black sesame and truffle.

SPICY EGG NOODLES (S) (V) (H) 5.00  
Pak choy, lily bulb and spring onion.