



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

Sunday, Monday and Tuesday All-day

Wednesday to Friday 12 PM - 5 PM

Saturday 12 PM - 3.45 PM

2 Courses 36.90 | 3 Courses 39.90

Starters

(Choose one)

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onions.

SUGAR SALT CRISPY SQUID ^(H)

Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN ^(VG) ^(H)

Truffle, kimchi and crispy seaweed.

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 ^(VG) ^(H) ^(S)

Pineapple, green beans and lotus.

*CARMEL SOY AGED BEEF FILLET

*10.00 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) 7.50

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI ^(VG) ^(H) 7.50

Black sesame and truffle.

SPICY EGG NOODLES ^(V) ^(H) 6.00

Pak choi, lily bulb and spring onion.