



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 29.90 | 3 Courses 34.90

## Starters

(Choose one)

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

PAN SEARED PORK DUMPLING  
Black pepper pork.

ROYAL KOI FISH GAU  
Black cod, yuzu and miso.

## Main

Served With Complimentary Jasmine Steamed 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 STEAK  
\*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 (H) (VG) 6.00  
Black sesame and truffle.

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