



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

Excludes Saturday

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.

SUGAR SALT CRISPY SQUID
Green sweet chilli,
pomegranate and mint.

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.